
MENU

ANTIPASTI

- Prosciutto di Parma BEDOGNI** 129
Aromatic and juicy air-cured ham. Aged hanging for 24 months into an aromatic masterpiece. Winner of the Gambero Rosso award for Italy's best Parma ham!
- Mortadella Chiara IGP** 85
Smooth mortadella with a nutty saltiness from pistachios. Simple, balanced, and timeless.
- Salame Felino IGP** 115
A flavorful, high-quality air-dried Italian salami from the Parma region.
- Parmigiano Reggiano DOP** 98
30-month aged Parmesan cheese made from unpasteurized fresh daily milk, with only rennet and salt added.
- Pane Grigliato** 75
Freshly baked grilled sourdough bread, served with extra virgin olive oil.
Vegetarian/Vegan!
- Arancini** 96
Fried rice ball flavored with Parmesan, served on a bed of tomato sauce made from San Marzano tomatoes. Topped with Parmesan foam.
- Nocellara Olives** 89
Fantastic green olives from Sicily. Crisp, pleasantly meaty texture with a pure olive flavor.
Vegetarian/Vegan!
- Carciofi fritti** 85
Fried artichokes on a basil cream base. Topped with Parmesan foam.
Vegetarian!
- Burrata** 109
Creamy delicacy from Apulia in southern Italy. Topped with extra virgin olive oil, coarsely ground black pepper, sea salt, and fresh basil.
Vegetarian!
- Italian Fries** 96
Crispy fries tossed with Parmigiano Reggiano, fresh herbs, garlic, and coarsely ground black pepper.
- Garlic Bread** 89
Freshly baked sourdough bread flavored with garlic, fior di latte mozzarella, and fresh herbs. Served with aioli.
Vegetarian!
Can be made vegan!
- Cabbage Salad** 79
Fresh salad with white cabbage, red cabbage, Parmigiano Reggiano, extra virgin olive oil, and coarsely ground black pepper.
Vegetarian!
Can be made vegan!

STARTERS

- Seared Carpaccio** 169
Low-temperature seared beef tenderloin. Served with toasted pine nuts, pesto cream, truffle oil, 30-month aged Parmigiano Reggiano, semi-roasted Romantica tomatoes, and fresh cress.
- Insalata Caprese** 125
Italian Tomato Salad made with a fresh mix of seasonal cocktail tomatoes, Mozzarella di Bufala Campana D.O.P., fresh basil, extra virgin olive oil, Carandini balsamic syrup, and coarsely ground black pepper.
Vegetarian!
- Gambretti** 189
Large grilled red prawns marinated in chili, garlic, and fresh herbs, served with aioli and grilled crispy sourdough bread.d.
- Wagyu Beef A5 BMS 9+** 75g 485 150g 850
The Best in Meat! Japanese beef, world-famous for its high marbling, which gives Wagyu its wonderfully nutty and buttery flavor.
A must-try!

FLATBREAD

A More Luxurious Version of Our Stone-Oven Baked Sourdough Pizzas Made with the finest ingredients and lots of love.

Perfect for sharing as a starter or to enjoy with something nice in your glass!

- Tryffel Bianco Flatbread** ^{Fresh Truffle!} 225
Truffle cream, forest mushrooms, Parmigiano Reggiano, arugula, coarsely ground black pepper, extra virgin olive oil, and fresh Italian truffle.
Vegetarian!
- Chèvre Fichi Flatbread** 235
Honey-gratinated goat cheese, crushed walnuts, Philadelphia cream, Parmigiano Reggiano, arugula, coarsely ground black pepper, fresh figs, and extra virgin olive oil.
Vegetarian!
- Heavenly Vendace Roe Flatbread** 259
Philadelphia cream, vendace roe, crème fraîche, chives, dill, and lemon.

**Gluten-free pizza base +39:-
Vegan option +25:-**

If you have any questions regarding allergies, please contact the staff. We're happy to help!

MENU

GOURMET PIZZA

Margherita 175
Our house's delicious tomato sauce, mozzarella fior di latte, Parmigiano Reggiano, semi-roasted Romantica tomatoes, and fresh basil.
Vegetarian!
Can be made vegan!

Paradisiaca Parma rucola 239
Our house's delicious tomato sauce, mozzarella fior di latte, Prosciutto di Parma Bedogni, arugula, Parmigiano Reggiano, extra virgin olive oil, and coarsely ground black pepper.

Diavola piccante 245
Our house's delicious tomato sauce, 'nduja, Ventricina salami, burrata, basil oil, semi-roasted Romantica tomatoes, Parmigiano Reggiano, coarsely ground black pepper, and fresh basil.

Authentic Capricciosa 239
Our house's delicious tomato sauce, mozzarella fior di latte, prosciutto cotto, herb and garlic sautéed forest mushrooms, Leccino olives, artichoke, Parmigiano Reggiano, coarsely ground black pepper, and fresh basil.

Burrata 245
Mozzarella fior di latte, Mortadella Chiara IGP, burrata, crushed pistachios, Parmigiano Reggiano, extra virgin olive oil, coarsely ground black pepper, and fresh basil.

Estate Caprese 235
Our house's delicious tomato sauce, Mozzarella di Bufala Campana D.O.P, seasonal cocktail tomatoes, baby spinach, Parmigiano Reggiano, Carandini balsamic syrup, extra virgin olive oil, coarsely ground black pepper, and fresh basil.
Vegetarian!
Can be made vegan!

Filetto alla GASTRO 279
Low-temperature seared beef tenderloin, pesto cream, crispy silver onion, semi-roasted Romantica tomatoes, Parmigiano Reggiano, arugula, coarsely ground black pepper, and toasted pine nuts.
1st Place – Swedish Pizza Championship 2024!
Category: Swedish Champion, Pizza Chef of the Year 2024.

Cavolo Meraviglioso 259
Mozzarella fior di latte, Taleggio DOP Cameri, thinly sliced potatoes, fried kale, truffle oil, Parmigiano Reggiano, coarsely ground black pepper, and freshly grated Italian truffle.
Vegetarian!
Can be made vegan!
1st Place – Swedish Pizza Championship 2023!
Category: Classic Neapolitan Gourmet Pizza Year 2023

Gluten-free pizza base +39:-
Vegan option +20:-

Sweden's Best Italian Gourmet Pizza
Neapolitan Style 2023

MAIN COURSES

Pepper Steak 389
220 g beef tenderloin rolled in five types of pepper. Served with crispy almond potatoes, seasonal vegetables, and a rich, creamy cognac sauce.

Blue Mussels con N' duja 315
Mussels cooked with Chardonnay, parsley, shallots, garlic, 'nduja, and a splash of cream. Served with aioli and our freshly baked sourdough bread.

I'l Capitano 325
Creamy beef tenderloin pasta with chanterelles, shallots, Captain Morgan rum, thyme, and a splash of cream. Topped with Parmigiano Reggiano, semi-roasted cocktail tomatoes, and fresh herbs.

Seared Beef Salad 349
Hearty beef salad made with grilled beef tenderloin. Served with mango chutney-glazed pointed cabbage, crispy silver onion, buttered broccolini, oven-roasted tomatoes, pesto cream, fresh salad shoots, and Parmigiano Reggiano.

GASTRO|nome Meatballs 295
Large veal meatballs served with smooth mashed potatoes, pickled pressed cucumber, cream sauce, and lightly sweetened lingonberries.

Rack of Lamb 445
300 g whole grilled rack of lamb with oven-baked sugared garlic, semi-roasted Romantica tomatoes, rich red wine sauce, crispy potato cake, and fried sweet-salted rosemary.

Cod 389
Seared cod loin served with sautéed fennel and spring onions, trout roe, herb-tossed smashed baby potatoes, and a creamy prosecco sauce. Topped with fresh dill, chopped spring onions, and crispy radishes.

Ravioli tartufati 298
Fresh Truffle!
Fantastic ravioli filled with flavorful cheeses from Italy. Topped with shaved fresh truffle, fried sage, and Parmesan foam.
Vegetarian!

Winner of PIZZA SM

Swedish Champion
Pizza Chef of the Year 2024



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DESSERTS

Caffe Affogato 125
Large scoop of authentic Italian vanilla ice cream topped with freshly brewed espresso from Lavazza and grated dark chocolate.

Fragola 129
Lightly marinated strawberries served with airy mascarpone cream, topped with biscotti crumble and fresh basil.

Chocolate Passion 149
Chocolate mousse served with refreshing passion fruit sorbet and roasted white chocolate crumble.

Sorbetto al limone 155
Smooth lemon sorbet served with extra virgin olive oil and limoncello. Topped with toasted almonds.
Vegan option!

Crème brûlée 129
Smooth vanilla bean custard made with Bourbon vanilla, topped with a thin layer of caramelized sugar.

Gelato 89
A large scoop from the house's delicious selection of ice creams and sorbets. Ask the staff about tonight's flavors.
Can be made vegan!

AVEC

TULLAMORE DEW 30|cl
MACALLAN 12 yo 45|cl
OBAN 14 yo 55|cl
HVEN TYCHOS STAR 42|cl
HVEN HVENUS RYE 38|cl
LAPHROAIG 10 yo 36|cl

RON ZACAPA 23 yo 48|cl
RON ZACAPA XO 85|cl

PERE MOGLORIEP V.S.O.P 35|cl
PERE MOGLORIEP XO 48|cl
GRÖNSTEDS V.S.O.P 35|cl
GRÖNSTEDS GRIMETON 48|cl

BAILEYS 25|cl
LIMONCELLO 25|cl



Our delicious ice creams and sorbets are made by our local gelato master, Victoria at Syster Jakobs!

COFFEE | TEA

Walters Kaffe 39
Coffee with a strong, powerful aroma and a full bodied aftertaste of dark chocolate.

Tea 39
Earl Gray, Green Tee

Espresso Single 39 Double 45

Americano 45

Espresso Macchiato 40

COFFEE DRINKS

Irish Coffee 155
Tullamore D.E.W., Walter's Coffee, brown sugar, cream.

Baileys Coffee 155
Baileys, Walter's Coffee, cream.

Coffee Karlsson 155
Triple Sec, Baileys, Walter's Coffee, cream

Coffee D.O.M 155
Bénédictine, Walter's Coffee, brown sugar, cream

GASTRO|coffee 155
Amaretto, Frangelico, Walter's Coffee, cream

Espresso Martini 155
Vodka, Kahlúa, Lavazza espresso

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