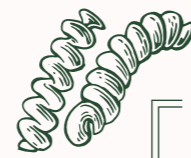


TAVERNA

1854



BUBBLES & COCKTAILS

ROMIO PROSECCO GLERA. VENTO, IT VEGAN	90 / 540
NEGRONI SBAGLIATO Campari, red Vermouth, Prosecco	125
STRAWBERRY CRUSH White rum, strawberry sugar, lime	125
BELLINI Peach liqueur, peach purée, Prosecco	125
ALCOHOL FREE:	
CRANBERRY SPARKLE Cranberry juice, lime, soda	55

1854'S CHARCUTERIE BOARD

A mix of cheese & charcuteries **N*** PRICE PER PERSON 139
Served with marmalade & crispbread
WINE RECOMMENDATION: SAN SILVESTRO BARBERA

SPUNTINI

GARLIC BREAD VEG G, L	69
Garlic and sun-dried tomato butter, parsley, cheese, parmesan creme	
BRUSCHETTA VEG G*	85
Levain bread, selection of tomatoes, olive oil	
CAPRESE VEG G*, L	125
Burrata, selection of tomatoes, olive oil, basil, levain bread	
SOUP OF THE WEEK	109
The soup varies by week and season. Ask us what soup is available today	
SCAMPI FRITTI L*, G*	125
Chili and garlic gambas shrimps, levain bread	
CARPACCIO L*, N*	140
Artichoke cream, roasted hazelnuts, olive oil, parmesan cheese	
NORCELLARA OLIVES VEGAN	45



ALLERGY INFORMATION:

G - GLUTEN **L** - LACTOSE **N** - NUTS **E** - EGGS
G*, L*, N*, E* - CAN BE MADE GLUTEN, LACTOSE, NUT AND/OR EGG-FREE
DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW

PASTA

OUR PASTA IS HANDMADE AND FRESH

TORTELLONI RICOTTA VEG G, L, E	229
Filled with Västerbotten cheese, chanterelle and ricotta. Browned sage butter, mushroom, bechamel sauce, parmesan WINE RECOMMENDATION: ROBERTO SAROTTO BARBERA D'ASTI DOCG	
SPAGHETTI PESTO BURRATA VEG G*, L, N, E*	209
Pesto, burrata, pistachio, parmesan, arugula, cocktail tomatoes WINE RECOMMENDATION: CASALE DEL GIGLIO BELLONE BIANCO	
SPAGHETTI PESTO CHICKEN G*, L, N, E*	209
Pesto, chicken, pistachio, parmesan, arugula, cocktail tomatoes WINE RECOMMENDATION: CASALE DEL GIGLIO BELLONE BIANCO	
SPAGHETTI FRUTTI DI MARE G*, E*	219
Mussels, gambas shrimps, squid, tomato sauce, garlic WINE RECOMMENDATION: COSTA DI BUSSIA CHARDONNAY	
TAGLIATELLE FILETTO DI MANZO G*, L, E*	249
Beef tenderloin, mushroom, bechamel sauce, broccolini, parmesan WINE RECOMMENDATION: COLLEZIONE ORO CHIANTI	
TAGLIATELLE BOLOGNESE G*, L*, E*	209
Long-cooked ragu, parmesan, arugula WINE RECOMMENDATION: TORRE DE FALASCO VALPOLICELLA RIPASSO	
SPAGHETTI CARBONARA G*, L, E	199
Guanciale, egg, parmesan WINE RECOMMENDATION: CASALE DEL GIGLIO BELLONE BIANCO	

PIZZA

WE CAN NOT GUARANTEE THAT THE PIZZA IS READY AT THE SAME TIME AS OTHER ORDERED FOOD

MARGHERITA DE BUFALO VEG G*, L	150
San Marzano tomatoes, mozzarella Fior di Latte, parmesan, buffalo mozzarella, basil, olive oil	
MAFIOSO G*, L	179
San Marzano tomatoes, mozzarella Fior di Latte, salame Ventricina, cocktail tomatoes, spinach, red onion, nduja	
DON ALPHONSO G*, L	235
San Marzano tomatoes, mozzarella Fior di Latte, chili marinated scampi, crayfish tails, mussels, garlic, parsley, lemon	
PROSCIUTTO DI PARMA G*, L	199
San Marzano tomatoes, mozzarella Fior di Latte, prosciutto di Parma, parmesan, mushrooms, arugula, basil cream	
GAMBERETTI G*, L	185
San Marzano tomatoes, mozzarella Fior di Latte, buffalo mozzarella, grancotto ham, cocktail tomatoes, artichoke, pesto	

PIZZA DIP

AIOLI **E** 20 TARRAGON CREME **L** 20

DOLCI

TIRAMISU G, L, E	99	BISCOTTI G, E, N	55
ALMOND CAKE G, L, E	89	Italian almond biscuit served with espresso	
Served with lemon and thyme flavoured mascarpone cheese		1 SCOOP OF SORBET VEGAN	35
AFFOGATO L, E	75	Lemon	
Espresso served over vanilla ice cream		1 SCOOP OF ICE CREAM L	35
		Vanilla / Chocolate	

MAIN COURSE

ZUCHINNE VEG G, L*, E*	189
Grilled zucchini, artichoke cream, fried artichoke, mushroom and lentilstew WINE RECOMMENDATION: ROBERTO SAROTTO BARBERA	
TROTA ARCOBALENO L*, E*	269
Beetroot, fried capers, white wine sauce, grated horseradish, steamed potatoes, trout roe, broccolini WINE RECOMMENDATION: COSTA TOSCANA VERMENTINO	
INSALATA DI CESARE G*, L*, E*	189
Chicken, guanciale, pickled red onion, croutons, cocktail tomatoes, parmesan WINE RECOMMENDATION: CALDORA PINOT GRIGIO	
FILETTO DI MANZO L*, E*	319
Beef tenderloin, herb roasted potatoes, red wine sauce, garlic butter, broccolini WINE RECOMMENDATION: COLLEZIONE ORO CHIANTI	
POLLO ALA GRIGLIA L*, E*, N*	239
Grilled chicken, green salad with spinach, beets, arugula and pickled onion, basil oil, red wine sauce, tarragon cream, roasted seeds, parmesan cheese WINE RECOMMENDATION: NACA PRIMITIVO	
FRIES WITH AIOLI E* 49 GREEN SALAD	25



QUATTRO FORMAGGI – BIANCO VEG G*, L	169
Crème fraîche, mozzarella Fior di Latte, buffalo mozzarella, pecorino, spinach, parmesan	
SALSICCIA – BIANCO G*, L	180
Crème fraîche, mozzarella Fior di Latte, salsiccia, potatoes, rosemary	
TARTUFO – BIANCO G*, L	199
Crème fraîche, mozzarella Fior di Latte, truffle salami, buffalo mozzarella, mushrooms	
GORGONZOLA – BIANCO G*, L	189
Crème fraîche, mozzarella Fior di Latte, gorgonzola, mushroom, pork fillet, arugula	
FICO E MIELE – BIANCO VEG G*, L, N*	165
Mozzarella Fior di Latte, chèvre, roasted walnuts, spinach, honey, figs	
GLUTENFRI BOTTEN	30

CHILDREN'S MENU

SPAGHETTI RAGU BOLOGNESE G*, L* 79	PIZZA WITH CHEESE, HAM G*, L 79
SPAGHETTI CARBONARA G*, L, E 79	VANILLA ICE CREAM WITH CHOCOLATE SAUCE L 49



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TAVERNA

1854

COCKTAILS

1854'S SIGNATUR 125

NEGRONI SBAGLIATO
Campari, red Vermouth, Prosecco

STRAWBERRY CRUSH
White rum, strawberry sugar, lime

BELLINI
Peach liqueur, peach purée, Prosecco

AMARETTO SICILY
Amaretto, Limoncello, lemon

LEMON DROP
Vodka, Limoncello, lemon, sugar

PINEAPPLE OLD FASHIONED
Plantation rum, sugar, Angostura bitter

GIN PADUA
Gin, Aperol, St. Germain Elderflower, Peychaud's bitter

SPRITZ 120

APEROL SPRITZ
Aperol, Prosecco, soda, orange

CAMPARI SPRITZ
Campari, Prosecco, soda, orange

LIMONCELLO SPRITZ
Villa Massa Limoncello, Prosecco, soda, lemon

ELDERFLOWER SPRITZ
St. Germain Elderflower, Prosecco, soda, lime

ALCOHOL FREE COCKTAILS 55

1854'S LEMONADE
Lime, sugar, soda

CRANBERRY SPARKLE
Cranberry juice, lime, soda

DRAFT BEER

			40CL / 50CL
HOUSE PILSNER	SE	5,0%	65 / 79
MENABREA BIONDA LAGER	IT	4,8%	72 / 89
A SHIP FULL OF IPA	SE	5,8%	72 / 89

BOTTLED BEER

			33CL
MARIESTADS CONTINENTAL	SE	4,2%	70
CERVEZA VICTORIA	SP	4,8%	79
DAURA DAMM <i>GLUTEN FREE</i>	SP	5,4%	74
SLEEPY BULLDOG PALE ALE	SE	4,8%	79
BLUE MOON BELGIAN WHITE WHEAT BEER	US	5,4%	79

CIDER

			33CL
BRISKA DEMI SEC RIESLING & PEACH	SE	4,5%	72
BRISKA DEMI SEC SAUVIGNON BLANC & GREEN APPLE	SE	4,5%	72

ALCOHOL FREE

WINE

			GLASS / BOTTLE
BARRELS & DRUMS CHARDONNAY	FR	0,0%	65 / 285
BARRELS & DRUMS MERLOT	FR	0,0%	65 / 285

BEER

			33CL
MELLERUDS PILSNER	SE	0,5%	45
A SHIP FULL OF IPA	SE	0,0%	45

CIDER

			33CL
BRISKA PEAR	SE	0,5%	45

RESCUED JUICE 45
Orange / Apple

SAN PELLEGRINO SPARKLING WATER 50CL 45

SAN PELLEGRINO LEMONADE 39
Lemon / Blood orange

SODA 36
Coca Cola, Cola Zero, Fanta, Sprite

BUBBLES & WINE

VINO SPUMANTE

ROMIO PROSECCO GLERA. VENTO, IT *VEGAN* GLASS / BOTTLE
90 / 540

VINO BIANCO

HOUSE WHITE WINE GLASS / BOTTLE
85 / 375

2021 CASALE DEL GIGLIO BELLONE BIANCO BELLONE. LAZIO, IT. 119 / 529

2022 CALDORA PINOT GRIGIO PINOT GRIGIO. SICILIEN, IT. 99 / 439

2022 COSTA TOSCANA VERMENTINO EKO VERMENTINO. TOSCANA, IT. 109 / 479

2019 COSTA DI BUSSIA LANGHE CHARDONNAY CHARDONNAY. PIEMONTE, IT. 129 / 559

2021 LUIGI VOGHERA LANGHE ARNEIS ARNEIS. PIEMONTE, IT. *EKO* - / 650

2021 TERLAN TERLANER CLASSICO PINOT BLANC, CHARDONNAY, SAUVIGNON BLANC. ALTO ADIGE, IT. *VEGAN* - / 750

2020 TERLAN KREUTH CHARDONNAY. ALTO ADIGE, IT. - / 1090

2019 ALTA MORA ETNA BIANCO CARRICANTE. SICILIEN, IT. - / 690

VINO ROSA

HOUSE ROSÈ WINE GLASS/ BOTTLE
85 / 375

VINO ROSSO

HOUSE RED WINE GLASS / BOTTLE
85 / 375

2020 NACA PRIMITIVO PRIMITIVO. APULIEN, IT. 99 / 439

2020 ROBERTO SAROTTO BARBERA D'ASTI DOCG BARBERA. PIEMONTE, IT. 109 / 479

2021 COLLEZIONE ORO CHIANTI SANGIOVESE, CABERNET SAUVIGNON. TOSCANA, IT. 149 / 659

2019 TORRE DEL FALASCO VALPOLICELLA RIPASSO CORVINA, RONDINELLA. VENETO, IT. 129 / 559

2020 SELLA & MOSCA CANNONAU DI SARDEGNA CANNONAU. SARDINIEN, IT. - / 510

2014 BAROLO BIOLOGICO NEBBIOLO. PIEMONTE, IT. - / 890

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