



ANTIPASTI

FRITTI DE'NA VORTA

BURRATA FRITTA

Fried whole burrata with salsa of san marzano tomatoes, basil, red onion and olive oil.

CALAMARI FRITTI

Spicy fried calamari with lemon, parsley and peperoncino.

FIORI DI ZUCCA RIPIENI

Fried zucchini flowers filled with buffalo mozzarella, anchovy fillets and basil.

195 EACH

BRUSCHETTE

Small grilled country bread with datterini tomatoes, olive oil, garlic and basil.

150

CARPACCIO DI PAPÀ

Beef carpaccio with lemon, rucola, celery, parmesan, olive oil and a mild mustard sauce.

250

CARCIOFINI ALLA ROMANA

Artichokes braised with roman mentuccia, parsley, rosemary, sage, garlic, carrots, white wine and olive oil.

185

PROSCIUTTO E MELONE

Classic served prosciutto di Norcia wrapped around cantaloupe melon wedges.

220

PIZZETTA ROMANA

MARGHERITA

Small roman pizzetta with san marzano tomato, fior di latte and basil.

CICORIA E SALSICCIA

Small roman pizzetta with san marzano tomato, fior di latte, garlic, chicory and salsiccia.

150 EACH

PASTE

THE FOUR GREAT PASTAS OF ROME

TONNARELLI CACIO E PEPE

Fresh tonnarelli with pecorino romano, black pepper and love.

RIGATONI ALLA CARBONARA

Fresh rigatoni with guanciale, egg yolk, pecorino romano and black pepper.

TONNARELLI ALLA GRICIA

Fresh tonnarelli with guanciale, pecorino romano and black pepper.

BUCATINI ALL'AMATRICIANA

Fresh bucatini with guanciale, san marzano tomato, white wine, pecorino romano and peperoncino.

OUR ROMANS ARE MADE WITH GUANCIALE AND PECORINO FROM ROME AND ARE QUITE SALTY AND PEPPERY.

220 EACH

SPAGHETTI ALLE VONGOLE

Spaghetti with vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and leaf parsley.

285

FETTUCCINE CON CARCIOFI E STRACCIATELLA

Fresh fettuccine with roman artichoke, creamy stracciatella cheese, mentuccia, anchovy fillets, white wine, peperoncino, garlic and topped with zucchini flowers.

275

RIGATONI CON RAGÙ ALLA VACCINARA

Fresh rigatoni with the classic roman ragu made from oxtail, tomato, red wine, celery, carrots, garlic, thyme, rosemary and pecorino romano.

260

WE USE TIPO "00" FLOUR IN ALL OUR FRESH PASTA.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PESCI

PESCE DEL GIORNO ALLA GRIGLIA 285

Whole grilled fish of the day. Served with sauce made of roman mentuccia, Gaeta olives, garilo, peperoncino, olive oil and lemon zest.

Ask your waiter for the catch of the day.

PESCE SPADA ALLA PUTTANESCA 275

Grilled swordfish escalope with a puttanesca sauce made from datterini tomatoes, Gaeta olives, anchovy fillets, capers, peperoncino, garlic, and parsley leaves.

CARNI

SALTIMBOCCA 295

Classic served veal escalopes wrapped with prosciutto and sage, braised with white wine and butter.

STRACCETTI DI MANZO 275

Thinly sliced grilled beef with rucola, basil datterini tomatoes, olive oil, garlic and sage. Topped with shaved parmesan.

"A SCOTTADITO" 335

Roman-style fried breaded spring lamb chops with garlic, sage, olive oil and a lemon wedge.

WE GRILL ON
CHARCOAL

CONTORNI

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce and basil.

INSALATA

Mixed salad with house vinegrette.

PATATE AL FORNO "CACIO E PEPE"

Roasted potatoes gratinated with pecorino romano, black pepper, rosemary and garlic .

CICORIA RIPASSATA

Chicory fried with garlic, peperoncino and olive oil

POMODORINI E CIPOLLA

Datterini tomatoes, red onion, olive oil and basil.

65 EACH

DOLCI

GELATO & SORBETTO 50

Papà's own flavors of the day.

ZEPPOLE DI SAN GIUSEPPE "CORRETTO" 95

Espresso and sambuca mousse with raspberry and a fried zeppole topped with powdered sugar and chocolate.

CUORICINO DI CIOCCOLATO 35

Chocolate truffle heart with sea salt.

TIRAMISÙ ALLA NOCCIOLA 115

Papà's own tiramisù with roasted hazelnut's cream, icing sugar and strawberries.

Papà first opened in 2009 by Marsel and Toto. To honor Italiano's founder Angelo, we chose to name the restaurant Papà, which in Italian means dad. In 2022, Papà underwent a facelift. But it's much of the same. With Sia holding the reins, the vibe and atmosphere that we love is buzzing as always. Enjoyable and charming with pleasant music and sometimes a little playful, but a piece was missing..

Dad, you had a dream when you came to Sweden in the late 60s. To share your love for Italian cuisine and especially Nonna Rosa's Roman food from the back streets of Trastevere in Rome. It took us some time, but as they say, Rome wasn't built in a day. Papà this Roman little restaurant is for you..

Dear dad, capo, mentor and best friend, we miss you. ❤️

CURATED BY CHEF MARCO BAUDONE