



# 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 aioli.

### VERDURE IN PASTELLA

Crispy fried veggies with lemon and anchovy mayonnaise.

195 EACH

### BRUSCHETTE

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

### GAMBERONI AJO, OJO E PEPERONCINO

Garlic and peperoncino fried scampi with datterini tomatoes, olive oil, leaf parsley and baby spinach. Served with garlic bread.

180

### PIATTO DI SALUMI ROMANI

Plate with prosciutto di Norcia, Roman mortadella, salami, tapenade on black Gaeta olives, pecorino from Amatrice and garlic gratinated bread.

225

## PIZZETTA ROMANA

### MARGHERITA

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

### PROSCIUTTO E RUGHETTA

Small roman pizzetta with san marzano tomato, fior di latte, prosciutto, rucola and olives.

150 EACH

# PASTE

### TONNARELLI CACIO E PEPE

Fresh tonnarelli with pecorino romano, black pepper and love.

220

### RIGATONI ALLA CARBONARA

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

250

### TAGLIOLINI CALAMARETTI E LIMONE

Fresh creamy tagliolini with Italian calamari, baby spinach, lemon fillets, roman mentuccia, white wine, garlic and peperoncino.

275

### SPAGHETTI ALLE VONGOLE

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

285

### RIGATONI ALL'ARRABIATA CON SALSICCIA

Fresh rigatoni with spicy arrabiata tomato sauce, salsiccia, white wine, peperoncino, garlic, sage, parsley and pecorino romano.

260

### FETTUCCINE ALLA PARMIGIANA

Fresh fettuccine with fried Italian aubergine, buffalo mozzarella, tomato sauce, peperoncino, garlic, basil and parmesan.

275

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.*

## TONNO ALLA PUTTANESCA 275

Grilled tuna fish with a puttanesca sauce made from datterini tomatoes, Gaeta olives, capers, anchovy fillets, white wine, peperoncino, garlic and parsley leaves.

# CARNI

## SALTIMBOCCA 295

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

## FILETTO DI MANZO AL PEPE VERDE 345

Rosemary and garlic fried beef tournedos with green pepper sauce.

## "FETTINA PANATA" 325

*In northern Italy it is called Cotoletta Milanese, in Rome it's simply called Fettina Panata.*

Fried breaded veal schnitzel with sage, garlic, olive oil and lemon.

WE GRILL ON  
CHARCOAL

# CONTORNI

## INSALATA

Mixed salad with house vinegrette.

## PURE DI PATATE

Creamy potato puree with olive oil and parsley.

## SPINACI

Spinaches with garlic and olive oil.

## PARMIGIANA

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

## PATATINE FRITTE

Crispy country fries with fresh herbs.

## BROCCOLI

Broccoli fried with garlic and peperoncino.

65 EACH

# DOLCI

## GELATO & SORBETTO 50

Papà's own flavors of the day.

## CUORICINO DI CIOCCOLATO 35

Chocolate truffle heart with sea salt.

## CROSTATA DI MELE 120

Apple and almond pie with vanilla sauce flavored with Disaronno

## TIRAMISÙ 120

Papà's own classic tiramisù. No explanation required.

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