



ANTIPASTI

FRITTI DE'NA VORTA

MOZZARELLA IN CARROZZA

Golden fried 'njuda stuffed mozzarella with salsa of san marzano tomatoes, basil, red onion and olive oil.

CARCIOFI ALLA GIUDEA

Crispy fried artichoke roses with lemon and mentuccia mayo.

SUPPLÌ

Crispy fried Carnaroli rice balls with saffron, fior di latte mozzarella, garlic and peperoncino. Served with spicy arrabiata tomato sauce.

195 EACH

BRUSCHETTA ALLA ROMANA

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

160

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 oven-baked scampi with datterini tomatoes, lemon, rucola, leaf parsley and olive oil.

190

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

CACIO E PEPE

Small roman pizzetta with pecorino romano and roasted black pepper.

CALZONE

Small roman turn-over pizzetta with san marzano tomato, fior di latte and prosciutto cotto.

150 EACH

PASTE

TONNARELLI CACIO E PEPE

Fresh tonnarelli with pecorino romano, roasted black pepper and love.

235

RIGATONI ALLA CARBONARA

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

250

FETTUCINE CON CARCIOFI

Fresh pasta with a cream of Italian peas, mentuccia and zucchini, tossed with raw roasted artichokes, topped with crispy guanciale and pecorino romano.

275

SPAGHETTI ALLE VONGOLE

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

290

RIGATONI ALL'ARRABIATA CON SALSICCIA

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

260

RAVIOLI ALLA PARMIGIANA

Fresh pasta filled with eggplant, mozzarella, ricotta and parmesan, served with a tomato and basil sauce.

285

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PESCI

BRANZINO ALLA GRIGLIA 290

Whole grilled fresh sea bass, served with sauce made of roman mentuccia, Gaeta olives, garlic, peperoncino, olive oil and lemon zest.

It's a whole fresh fish with bones, just so you guys know..

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.

**WE GRILL ON
CHARCOAL**

INSALATA

Mixed salad with house vinegrette.

CAPONATA ROMANA

Stew with eggplant, peppers, artichoke, capers, pine nuts, olives, tomato, basil & garlic.

PURE DI PATATE

Creamy potato puree with olive oil and parsley.

PATATINE FRITTE

Crispy country fries with fresh herbs.

SPINACI

Spinaches with garlic and olive oil.

BROCCOLI

Broccoli fried with garlic and peperoncino.

65 EACH

CONTORNI

CARNI

SALTIMBOCCA 295

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

STRACCETTI DI MANZO 285

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

"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.

DOLCI

FORMAGGI 120

Selected Italian cheeses with marmalade.

CROSTATA DI RABBARBARO 145

Rhubarb and almond pie with raspberry and cardamom sauce.

GELATO & SORBETTO 50

Papás own flavors of the day.

CUORICINO DI CIOCCOLATO 35

Chocolate truffle heart with sea salt.

PANNA COTTA AL CIOCCOLATO BIANCO 95

White chocolate panna cotta with maraschino berries and crumble.

TIRAMISÙ 120

Papás 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 Papá, which in Italian means dad. In 2022, Papá 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