



ANTIPASTI

FRITTI DE'NA VORTA

MOZZARELLA FRITTA CAPRESE

Fried whole bufalo mozzarella 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, sardelles and basil.

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

PROSCIUTTO E MELONE

Classic served prosciutto di Norcia wrapped around cantaloupe melon wedges.

195

PIZZETTA ROMANA

MARGHERITA

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

DIAVOLA

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

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

FETTUCCINE ALLA PARMIGIANA

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

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 ALL'AMATRICIANA

Fresh pasta filled with spinach, pecorino romano and ricotta with tomato sauce, peperoncino and dash of white wine, topped with crispy guanciale.

285

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PESCI

ROMBO ALLA GRIGLIA 325

Grilled turbot on the bone, served with sauce made of roman mentuccia, Gaeta olives, garilc, peperoncino, olive oil and lemon zest.

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

TONNO ALLA PUTTANESCA 285

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.

VERDURE AL FORNO

Mixed mediterranean summer vegetables roasted in olive oil and rosemary.

POMODORO E CIPOLLA

Tomatoes, red onion, olive oil and basil.

PATATINE FRITTE

Crispy country fries with fresh herbs.

SPINACI

Spinaches with garlic and olive oil.

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

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.

"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 ALBICOCCA 145

Apricot pie with white chocolate, thyme and almond.

TORTA PAN DI SPAGNA ALLA NOCCIOLA 95

Hazelnut sponge cake with peach sauce, lime and strawberries.

GELATO & SORBETTO 50

Papà's own flavors of the day.

PANNA COTTA AL CIOCCOLATO BIANCO 95

White chocolate panna cotta with rhubarb cream and almond crumble.

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