

MENU

SMALL BITES

MARINATED OLIVES	75
MUSHROOM SOUP	75
FRESHLY BAKED GARLIC BREAD	95

STARTERS

PIZETTE PARMIGIANO	145
<i>A delightful creation with a basil and herb butter base, creamy Fior di Latte, and lots of Parmesan</i>	
CHANTERELLE TOAST	175
<i>A Swedish classic</i>	
CRISPY KING PRAWNS	185
<i>Fried scampi with a hot marinara sauce</i>	
BURRATA & PROSCIUTTO	185
<i>An Italian perfection</i>	
HALLOUMI BITES	165
<i>Crispy halloumi served with chili honey</i>	

PASTA

BIGOLI CACIO E PEPE	235
<i>Classic Roman pasta with Pecorino Romano cheese and black pepper. Simple and full of flavor</i>	
SPAGHETTI SCAMPI	275
<i>Served with capers, olives, white wine, san marzano tomatoes, garlic, chili & parsley</i>	
“PESTOLICIOUS” RIGATONI	255
<i>Green pesto, pistachio, garlic, chilli, semi-dried tomatoes topped with a creamy Burrata</i>	
FETTUCCHINE TARTUFO	295
<i>Tenderloin with baby spinach. Served in a creamy sauce with mascarpone, Parmesan & fresh black truffle</i>	
THE CARBONARA	245
<i>“No explanation needed”</i>	
ARRABBIATA CON MOZZARELLA	245
<i>Spicy rigatoni pasta tossed in a rich, tomato-based marinara sauce, topped with Mozzarella di Bufala</i>	

DESSERTS

CHOCOLATE FONDANT WITH CARAMEL	125
<i>A warm, rich chocolate fondant with a molten caramel center. Served with vanilla ice cream</i>	
CRÈME BRÛLÉE	130
<i>A rich and creamy vanilla custard topped with a thin, crispy layer of caramelized sugar</i>	
APPLE CRUMBL CHEESECAKE	135
<i>A creamy cheesecake on a digestive biscuit base. Topped with caramelized apples</i>	
ITALIA GELATO	95
<i>Ask your waiter for todays flavours!</i>	

FOR A GREAT START

Tre Valv Signature Board

A perfect balance of cheese, charcuterie, and small delights - we can't guarantee you wont order another one!

215P/P

MAINS

VEAL MEATBALLS	270
<i>Mashed potatoes served with a creamy brown sauce, lingonberrys & pickled cucumbers</i>	
SMOKEY GLAZED SALMON	295
<i>Served with asparagus, grilled lemon, sesame seeds, honey & barbeque sauce</i>	
TENDERLOIN Tournedo	375
<i>Perfectly seared, served with a creamy pepper sauce</i>	
FISH & SEAFOOD STEW	295
<i>Saffron-infused stew featuring fish and seafood, served with aioli and crunchy garlic croutons</i>	
SCHNITZEL CORDON BLUE	260
<i>A crispy breaded pork schnitzel, filled with rich melted cheese and ham. Served golden brown</i>	

PIZZA NAPOLETANA

PROSCIUTTO E MOZZARELLA	245
<i>San Marzano tomato sauce, Fior di Latte, semi-dried tomatoes, Mozzarella di Bufala & basil</i>	
GAMBERI ZUCCHINE	285
<i>San Marzano tomato sauce, Fior di Latte, scampi, zucchini, fresh cherry tomatoes & basil sauce</i>	
PEPPERONI BURRATA	255
<i>San Marzano tomato sauce, Fior di Latte, pepperoni, jalapeños, Burrata & basil</i>	
DIAVOLA	275
<i>San Marzano tomato sauce, Fior di Latte, spicy salami, red onions & basil</i>	
CAPRICCIOSA	240
<i>San Marzano tomatoes, Fior di Latte, ham, artichoke mushrooms & basil</i>	
FUNGHI E TARTUFO	345
<i>Fior di Latte, spinach, mix mushrooms & fresh black truffle</i>	

Please inform us about any allergies