

ANTIPASTI

CARCIOFI FRITTI CON CREMA
DI PECORINO E LIMONE 150

*Fried artichokes with
pecorino cream & lemon*

BATTUTA DI MANZO CON POMODORI
SECCHI E CREMA DI PARMIGIANO 185

*Beef tenderloin tartare with sun-dried tomatoes
& Parmesan cream*

CHARK 30g 75

Please ask your server about tonight's selection

MISTO DI UMARELL 225

Chef's selection of cured meats

BURATTA E FICHI 175

*Buratta with figs, artichokes, olives &
crutons*

Add on: Prosciutto 45

PIZZETTA 95

Tomato & Parmesan

PIZZETTA STRACCIATELLA 110

Tomato, Parmesan, & Stracciatella

PIZZETTA ACHOVIES 110

Tomato, Parmesan & Anchovies

CHESSE
FORMAGGI

PARMIGIANO REGGIANO DOP 85

Parmigiano Aged for 40 Months

PECORINO AL TARTUFO 95

Pecorino with Truffle

ABONDANCE FERMIÈRE85

Aged, nutty Alpine cheese

FORMAGGIO SPECIALE 125

Tonight's Special cheese

PIATTO DI FORMAGGIO 235

Chef's selection of cheeses

UMARELL

PASTA
PRIMI

GNOCCHI CON FUNGHI E TARTUFO 265

*Potato Gnocchi with wild mushrooms,
truffle & seasonal greens
Add on: Scallops 75*

SPAGHETTI AL
RAGÙ DI MANZO 290

*Beef fillet ragù & pancetta
with spaghetti chitarra*

ORECHIETTE CON SALSICCIA
POMODORO E STRACCIATELLA 285

*Orecchiete with italian sausage, tomato &
stracchiatella*

PASTA ALL'ASTICE CON ZAFFERANO E
POMODORO 445

*Pasta with lobster sauce, lobster, saffron, tomato
& gremolata*

MAIN COURSES
SECONDI

FILETTO DI MERLUZZO CON SALSA
ALL'ASTICE, ZUCCA E NOCCIOLE 395

*Baked Cod with lobster sauce,
pumpkin & hazelnuts*

MELANZANA ALLA MILANESE
CON SALSA DI POMODORO
E BASILICO 245

*Breaded and fried aubergine
with tomato sauce, parmesan, and basil*

TAGLIATA UMARELL 405

*Sliced beef tenderloin with beetroot, lemon &
fresh herbs*

BISTECCA ALLA FIORENTINA 1195

*Classic bone-in steak with roasted garlic
and grilled lemon
(40 minutes waiting time)*

SIDES
CONTORNI

SPINACI E ZUCCHINE
ALL'AGLIO 65

Spinach & zucchini with garlic

INSALATA MISTA 65

Mixed green salad with lemon oil

PURÈ DI PATATE CON
BURRO

NOCCIOLA E TIMO 65

Potato purée with browned butter

SALSA OLANDESE 70

Sauce Hollandaise

SALSA AL VINO ROSSO 70

Red wine sauce

PATATE AL FORNO 65

Roasted potatoes

NONNA MENU

Chef's selection of sharing
starters, one pasta per
person, and a dessert to
share.

For parties of two or more
625 p.p

PALAZZO MENU

Chef's selection of sharing
snacks and starters,
pasta, one main course
per person, and a dessert
to share.

For parties of two or more
795 p.p

UMARELL MENU

A sharing menu featuring
the chef's selection of
snacks, starters,
pasta, bistecca, and
dessert.

For parties of four or more
1295 p.p

PRE DRINKS

SPARKLING

NV Perrier-Jouët Grand Brut, Champagne 195/1090

NV Le Contesse Prosecco 125/690

CLASSIC
170

NEGRONI

Bombay Sapphire, Campari, Vermouth

DRY MARTINI

Bombay Premier Cru, Dry Vermouth, Olives

OLD FASHIONED

Makers Mark, Angustura Bitters, Sugar

SIGNATUR
170

PRUGNA E TEQUILA (Sour)

Patron Silver, Italicus, Plums, Lime

BERGAMOT & GRAPEFRUIT (Refreshing)

Beefeater, Italicus, Campari, Lemon, Grapefruit, Tonic

VIOLETTA E LAVANDA (Sour)

Tequila, Violet Bitter Liqueur, Lemon, Lavender



VINPAKET

Elevate the experience of the Nonna menus with a
carefully curated wine pairing. Each wine has been
selected to complement every
serving and allow the flavours from the kitchen to
truly come into their own.
425 p.p

UMARELL

DOLCI

TIRAMISÙ 150

Classic tiramisu with almond oil

LAMPONI E NOCCIOLE 145

Chocolate Mousse with Raspberries and Hazelnuts

PISTACCHIO 145

*Pistachio gelato, pistachio cream, pistachio biscuits
& roasted fig*

AFFOGATO CON GELATO AL MASCARPONE 115

Affogato with mascarponegelato

GELATO AL MASCARPONE CON CILIEGIE E MANDORLE 135

Mascarpone Gelato with Cherries & Almonds

TARTUFO AL CIOCCOLATO ALL'AMARETTO 35

Chocolate truffle with Amaretto

MOUSSE AL CIOCCOLATO CON

BEVERAGES

WINES BY THE GLASS

SPARKLING

NV Perrier-Jouët Grand Brut, Épernay, Champagne	195/1090
NV Le Contesse Prosecco	125/690

VITT VIN

2025 Cantina Lavis Riesling, Trentino, Ita	135/595
2025 Cantina Kurtatsch Sauvignon Blanc Trentino, Ita	150/675
2025 Mazzei Belgardo Vermentino, Toscana, Ita	155/695
2024 Domaine de Bieville Chablis, Bourgogne, Fra	180/795
2025 Pasqua Vigneti e Cantine Capitolo, Pinot Grigio, Ita	130/560
2024 Roberto Saratto Gavi di Gavi, Piemonte, Ita	155/695

RÖTT VIN

2023 Murari Valpolicella Ripasso, Veneto, Ita	155/695
2024 San Silvestro Nebbiolo d'Alba, Piemonte, Ita	180/795
2024 Prunotto Barbera d'Asti Fiulot, Piemonte, Ita	160/720
2024 Codici Primitivo, Puglia, Ita	130/560
2022 Mazzei Belgardo Bronzone, Toscana, Ita	180/795
2025 Cantina Lavis Pinot Nero, Trentino, Ita	170/765
2023 Mazzei Fonterutoli Chianti Classico, Toscana, Ita	170/765

ROSÈ

2025 M de Minuty, Provence, Fra	150/675
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TAP BEER

Menabrea Bionda Lager 4,8%	88
Sitting Bulldog IPA 6,4%	98

BEER BOTTLE OR CAN

Mariestads Continental 4,2%	89
Daura Damm Glutenfree lager 5,4%	96
Omaka Suntrip 4,5%	115
Carnaby Bulldog IPL 5,6%	115
Spendrups Signatur 4,7%	98

CIDER

Briska demi-dry Riesling & Peach 4,5%	98
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NON ALCOHOLIC

Richard Juhlin Blanc de Blancs 0,0%	115
Leitz Eins Zwei Zero, Riesling, 0,0%	85
Ship Full of IPA 0,0%	68
Menabrea Lager 0,0%	68
Cider Briska 0,5%	68
MINO, Lemon, Peach, Blackcurrant	58
Läsk, Coca Cola, Coca Cola Zero, Fanta, Sprite	42
Stenkulla Sparkling 75cl/33cl	75/42