

DOLCI

Bunet all cioccolato

Chokladpudding med karamelliserad apelsinzest och Amarettokakor
Chocolate pudding with caramelized orange zest and Amaretto cookies

90:-

Torta del giorno

Dagens bakelse/tårta
Cake of the day

75:-

Tiramisú

Champagnekex doppade i kaffe och marsalavin, varvade med färskostkräm
Champagne biscuits in coffee and Marsala, mixed with cream cheese

95:-

Gelato alla vaniglia

Vaniljglass
Vanilla ice cream

45:-

Sorbetto al limone

Citronsorbet
Lemon sorbet

65:-

Il tris dello chef, piccola selezione di assaggini

Kökets små förbudna frestelser; tre olika minidesserter
Small temptations of the kitchen; three different mini desserts

105:-

Selezione di formaggi italiani

Utvalda italienska ostar
Our selection of Italian cheese

165:-

VINI DOLCI 6 cl

2016 Moscato d' Asti, Paolo Saracco, Piemonte

80:-

2009 Vin Santo, Cantine Leonardo da Vinci, Toscana

90:-

2013 Recioto Soave La Pelara, Ca'Rugate, Veneto

120:-

2013 Recioto Rosso L' Eremita, Ca'Rugate, Veneto

130:-

2015 Masetto Dulcis, Endrizzi, Trentino

135:-

GRAPPA 1 cl

Piemonte

Grappa di Chardonnay, Sibona 29:-
Grappa di Barolo, Sibona 33:-
Tuttogrado Barolo, Sibona 42:-
Barbera, Santa Teresa dei f.illi Marolo 35:-
Grappa Riserva 5 anni, Luigi Francoli 32:-
Grappa di Moscato, Roberto Dellavalle 33:-
Grappa di Nebbiolo, Roberto Dellavalle 34:-
Grappa di Amarone, Roberto Dellavalle 36:-
Grappa Affinata Piccolit, Roberto Dellavalle 55:-
Grappa Affinata Whiskey, Roberto Dellavalle 55:-
Grappa Affinata Marsala, Roberto Dellavalle 55:-
Grappa Affinata in Botti P.P, Roberto Dellavalle 55:-
Grappa Affinata Botti Rum, Roberto Dellavalle 55:-

Friuli

Il Pirus, Nonino Williams 42:-

Toscana

Grappa Riserva, Eligo dell Ornellaia 42:-
Grappa Grattamacco 40:-

Veneto

Nardini Bianco Bortolo, Nardini 25:-
Nardini Aqua di Cedro, Nardini 25:-
Nardini Riserva, Nardini 28:-
Fine Prosecco, Distilleria Le Crode 32:-
Fine Cabernet, Distilleria Le Crode 32:-

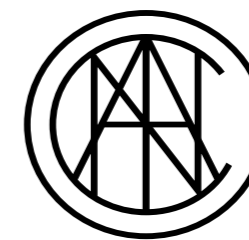
DIGESTIVI 1 cl

Liquori

Limoncino, Roberto Dellavalle 30:-
Limoncello, Villa Massa 25:-
Sambucca, Luxardo 25:-
Liquore Strega 25:-
Frangelico, DCM 25:-
Amaretto, Luxardo 25:-

Amaro

Fernet Branca, Fratelli Branca 25:-
Fernet Branca Menta, Fratelli Branca 25:-
Amaro Nardini 27:-
Amaro Montenegro 27:-
Amaro Averna 25:-
Amaro Ramazzotti, Pernod Ricard 30:-
Cynar 25:-



CAINA RESTAURANT

There are no secrets behind the Italian cuisine.

It is simple and straight forward, but always very tasteful. Really good ingredients are the foundation for all cuisine, in the uncamouflaged Italian kitchen - it means everything. I'm always looking for the perfect tomato, Sardinia's best ricotta and the rosemary with that aromatic fragrance.

With Caina, I'm going back to my roots. In the seventies, my parents opened Caina on Södermalm in Stockholm. Three decades later, I open a new restaurant with the same name in the center of the city, an elegant trattoria where trend and tradition are combined.

Here, I present my favorites from different regions of Italy, rustic dishes from the foothills of the Italian Alps, fish and seafood from the south and classics from Venice, Rome and Milan.

Many of the ingredients are well known and we have been looking for the very best of them. The Parmesan is matured for 24 months, the prosciutto has developed its taste for over two years and the mozzarella is made out of the finest buffalo milk. I also want more people to get to know another Italy with bottarga, air-dried pork cheek and broccoli from Naples.

Welcome to Caina and my Italy. It is informal, elegant and delightful.

Stefano Catenacci,
Gastronomic Director

Welcome!

Jacopo Braga - Head Chef
Sara Palm - Restaurant Manager

Monday - Thursday 18.00-22.00
Friday and Saturday 17.00-22.00

MENU CAINA

Luta Er tillbaka och njut av det bästa Caina och Italien har att erbjuda. Menu Caina är en kombinerad meny av kökets utvalda favoriter från vår á la carte. Till detta erbjuder vi även ett väl utvalt vinpaket för att ge Er den ultimata smakupplevelsen.
Buon Appetito!

Sit back and enjoy the best Caina and Italy has to offer. Menu Caina is a combined menu chosen by our chef from our á la carte. To give you the ultimate taste experience we offer our selection of wine hand picked for every dish. Buon Appetito!

Antipasto

Salumi Misti con créma di carciofi

Husets charkbricka med buffelmozzarella, kronärtskockskrämm och bruschetta
Tray of Italian charcuteries, buffalo mozzarella, artichoke cream and bruschetta

Primo

Risotto alla marinara con pomodorini Pachino

Risotto gjord på Aquarello carnaroli superfinoris med dagens fisk och skaldjur, semitorkade Pachinotomater och citronzest
Risotto made of Aquarello carnaroli superfino rice with today's seafood, semi-dried Pachino tomatoes and lemon zest

Secondo

Saltimbocca alla Romana

Saltimbocca på kalvinnanlår med friterad salvia och Sant'illarioskinka lagrad i 30 månader
Serveras med smörslungad spenat och parmesan
Saltimbocca made of veal with sage and 30 months aged Prosciutto Sant'Ilario. Served with spinach tossed in butter and parmesan

Dolce

Il tris dello chef, piccola selezione di assaggi

Kökets små förbudna frestelser; tre olika minidesserter
Small temptations of the kitchen; three different mini desserts

Menu: 545:-
With our selection of wine: 1050:-

ANTIPASTI

Mozzarella caprese

145:-
Buffelmozzarella med tomatsallad
Buffalo mozzarella with tomato salad

Tomino fritto allo speck e panzanella

155:-
Stekt panerad Tominoost med späck och tomat- och gurksallad med surdegskrutonger
Fried Tomino cheese with speck and tomato and cucumber salad with sourdough croutons

Tonno scottato con insalatina, capperi fritti e salsa "tonnata"

165:-
Halstrad tonfisk med friterad kapris, jungfrusallad och sardelldressing
Seared tuna with fried capers, baby leaf salad and sardine dressing

Battuta di manzo con maionese al tartufo e chips di topinambour

155:-
Handskuren råbiff med tryffelmaionnäs, grönsakscrudité och jordärtskockschips
Hand cut beef tartar with vegetables crudité, truffle mayonnaise and chips made of jerusalem artichoke

Prosciutto Sant'Ilario 30 mesi

185:-
Lufttorkad Sant'Ilarioskinka, lagrad i 30 månader
Prosciutto Sant'Ilario, aged for 30 months

Salumi Misti con créma di carciofi

265:-
Husets charkbricka med buffelmozzarella, kronärtskockskrämm och bruschetta
Tray of Italian charcuteries, buffalo mozzarella, artichoke cream and bruschetta

Om ni har några allergier var vänlig och informera serveringspersonalen så hjälper vi Er!

If you have any allergies, please inform your waiter/waitress and we will help You!

PASTA E RISOTTO

Risotto al pesto genovese e marmellata di agrumi

180:-
Risotto gjord på Aquarello Carnaroli superfinoris med pesto Genovese och citruschutney
Risotto made of Aquarello Carnaroli superfino rice with pesto Genovese and citrus chutney

Risotto alla marinara con pomodorini Pachino

195:-
Risotto gjord på Aquarello Carnaroli superfinoris med dagens fisk och skaldjur, semitorkade Pachinotomater och citronzest
Risotto made of Aquarello carnaroli superfino rice with today's seafood, semi-dried Pachino tomatoes and lemon zest

Rigatoni al ragù di manzo Caina

185:-
Rigatonipasta med Cainas ragu gjord på högre, rött vin och San Marzanotomater.
Rigatoni pasta with ragù made of beef, red wine and San Marzano tomatoes

Linguine all' uovo alla cacciatora

205:-
Färs linguinepasta med kalvssky, stekt flankstek och kallpressad tomat
Fresh linguine pasta with gravy, fried top leg and cold pressed tomatoes

Gnocchi di patate al pomodoro e burrata

165:-
Potatisgnocchi med len tomatsås och burrata
Potato gnocchi with tomato sauce and burrata

5 kr är en förmögenhet!

Nobis Hotel stöder Unicefs vattenprojekt i samarbete med Operakällaren Foundation. Varje gång du äter hos oss skänker vi 5 SEK

Nobis Hotel supports Unicef's water project in collaboration with Operakällaren Foundation! Every time you dine here we donate 5 SEK

SECONDI

Calamari ripieni ai gamberi con coulis di pomodoro e crescione

220:-
Grillad minibläckfisk fylld med räkor och bröd.
Serveras med ljummen tomatcoulis och vattenkrasse
Grilled squid filled with shrimps and bread crumbs. Served with tomato coulis and watercress

Branzino in cartoccio alla ligure

230:-
Inbakad havsabborrefilé med semitorkade tomater, Taggiascaoliver, potatis, pinjenötter och kapris. Serveras med slungad spenat
Wrapped sea bass fillet with sun dried tomatoes, Taggiasca olives, potatoes, pine nuts and capers. Served with tossed spinach

Saltimbocca alla Romana

265:-
Saltimbocca på kalvinnanlår med friterad salvia och Sant'illarioskinka lagrad i 30 månader
Serveras med smörslungad spenat och parmesan
Saltimbocca made of veal with sage and 30 months aged Prosciutto Sant'Ilario. Served with spinach tossed in butter and parmesan

Tagliata di manzo ai funghi trifolati

295:-
Grillad hängmörad biff med vitlöksstekta champinjoner och Barolosås. Serveras med rostad potatis
Grilled tenderised beef with garlic fried mushrooms and Barolo sauce. Served with roasted potatoes

Cotoletta di vitello con verdure alla griglia, insalatina mista e salsa al rosmarino

*** Per 2 personer**

Helstekt kalvkotlett med grillade grönsaker, blandsallad och rosmarinsky

* För 2 personer

Veal cutlet with grilled vegetables, mixed salad and rosemary gravy

* For 2 persons

595:-