



Weekend Lunch

Note that the Weekend menu is only valid at:

Saturdays & Sundays: noon - 4 p.m.

In addition to the courses below you can also order any courses from our à la carte menu.

SECONDI/LE PASTE

MAIN COURSES/PASTA

Fresh pasta made from organic spelt flour. (Gluten free pasta 15 min)

LASAGNE AL FORNO 149:-

DELIZIE 149:-

Gratinated pasta rolls filled with zucchini, ham and cheese

PANZEROTTI CON TARTUFO 169:-

Gratinated pasta pillows filled with ricotta, parmesan cheese, cep & truffle

PANZEROTTI CON SPINACI (Durum wheat) 155:-

Gratinated pasta pillows filled with ricotta, parmesan cheese & spinach

Salads and pasta salads

(Organic Spelt pasta mixed with pesto, (Gluten-free pasta in 15 min)

HEALT PLATTER (GI) 159:-

Choose between Chicken, Shrimp or Salmon

Served with Kamuth salad, avocado, cottage cheese & roe sauce

INSALATA AL CESARE WITH CHICKEN 169:-

Cocktail tomatoes, onion, olives, Parmesan cheese and garlic bread

CAESAR SALAD WITH SHRIMP 169:-

Avocado, onion, olives & garlic bread

CHÈVRE SALAD (luke warm) 149:-

Beetroots, olive and honey

SMOKED SALMON 149:-

Spinach, egg lemon

SHRIMP 155:-

Avocado, egg, lemon & roe sauce

TUNA FISH 149:-

Cottage cheese, egg, olives and capers

PARMA HAM 149:-

Mozzarella, tomatoes and fresh basil

BRESAOLA 149:-

Chevré, pine nuts, olives, fig balsamico

FETA CHEESE 149:-

Avocado, olive & arugula

LUKEWARM FILLET OF CHICKEN 155:-

Choose your favourite:

- Chevré, oliv and honey vinaigrette
- Feta cheese, olive, avocado
- Cottage cheese, artichoke, sundried tomatoes

ALL SALAD DISHES ALWAYS INCLUDE:

- Mixed salad, cherry tomatoes, red/yellow peppers, cucumber, carrot, onion, sprouts

- Extra toppings 7:-

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