

SOMETHING TO START WITH ? ♥

LIMONCELLO SPRITZ el. CAMPARI SPRITZ	120:-
APEROL SPRITZ	115:-
G & T Italiano	125:-
NEGRONI – Negroni sbagliato – Negroni Tonic	125:-
ROM & COLA	115:-
VODKA TONIC italiana	115:-
Aperitivi, shots, Cocktail	SHOTS from 25:-/ cl
Non-alcoholic alternative : SPRITZ, TONIC etc...	79:-

MIX DI OLIVE 49:-
Olive mix - Nocellara & Taggiasche

CESTINO DI PANE 39:-
pizza bread, olive oil and spices

PATATINE 30:-
Italian Crisps

INSALATINA 39:-
Small green salad with dressing

GRISSINI & TARALLI 30:-
A mix of Bread sticks & bread rings

SOLO PARMA piccolo 79:-
Finely cut slices of 14 months
Parma ham with grissini.

Un Bicchiere di - A glass of:

Prosecco Extra Dry	100:-
V.E.S.P.A Rosso/Bianco/Rosé	90:-
Birretta / Beer 25cl.	59:-

BEVANDE - Sodas and water

ICE WATER	10:-
Large bottle served with lemon & ice	
ACQUA MINERALE	40:-/65:-
Italian mineral water	small/large
SUCCHI DI FRUTTA	35:-
Italian juice: Apple and Orange	
BIBITE BIOLOGICHE	40:-
Organic sodas: Orange-Grape-Lemon	
SODAS	40:-
Sprite, Fanta, Cola, Cola Zero	
BIRRA ANALCOLICA	45:-
Non-alcoholic beer	
VINO ANALCOLICO	69:-
Non-alcoholic sparkling wine	

FORMAGGI & DOLCI Cheese & Dessert

MIX of CHEESES ♥ **79:-**
A nice mix of different cheeses

AFFOGATO **79:-**
Espresso with our vanilla gelato
and maraschino liqueur on top

GELATO / SORBETTO **79:-**
Our selection of italian gelato or sorbet
made by Lilla Glassfabriken - 3 scoops

TIRAMISÙ V.E.S.P.A **94:-**
Served with cocoa and physalis

TORTA AL CIOCCOLATO **89:-**
Our homemade Brownie, served with
vanilla gelato or whipped cream

DOLCE & DIGESTIVO **99:-**
Chocolate and Espresso together with
a glass (3cl) of Grappa of your choice

CANTUCCI & VINO DOLCE **79:-**
Nice almond cookies together with a
glass (5cl) of sweet wine

V . E . S . P . A
VINO • ESPRESSO • SALAMI • PIZZA • ANGIURIA

GRAPPA - LIQUORI Grappa - Liqueurs

**Love cream,
Amaretto,
Limoncello, Strega
Maraschino**
20:-/cl

**Amaro, Sambuca,
Grappa, Vodka
italiana, Rom, Gin**
25:-/cl

**Gin italiano, Brandy,
Whisky, Fernet,
fatlagrad Grappa**
30:-/cl

BEVANDE CALDE – Coffee etc

ESPRESSO	25:-/35:-
MACCHIATO	30:-/35:-
AMERICANO	35:-
CAPPUCCINO	40:-/45:-
CAFFELATTE	45:-
TE	35:-
HOT CHOCOLATE	45:-



V.E.S.P.A
VINO • ESPRESSO • SALAMI • PIZZA • ANGURIA

BIRRA ARTIGIANA
Directly imported beer from Italian local breweries

DUCATO 330ml 89:-
Craft Beer from Parma
- White 4,0% - Blanche
- Dark Lager 6,3% - Bock
- Stout 8,2% - Imperial
- Strong Ale 7,8% - I.P.A.

MASTIO 500ml 120:-
Craft beer from Marche
- Fedora Bionda 6,5% Golden Ale
- Valentina Rossa 5,8% Red Ale
- Marina Bionda 4,9% Golden Beer

Bottled beer to Share 185:-
Sharing Bottle - 750ml 185:- for 2-3 people to share! There is Blond or Dark, both Lager and Ale

BIRRA alla SPINA 40cl
DRAFT BEERS 40cl
CASTELLO Premium LAGER 89:-
PILS-IPL-SPECIALE- IPA 85:-

A GOOD BEER 33cl 75:-
Lager from the Alps - Dolomites, fresh water, hope and italian barley. Blonde or Dark!

I Nostri Vini – Our Wines

WHITE

Sauvignon blanc IGT 110:-/495:-
Tre Venezie, 100% Sauvignon. Fresh and fruity

Chardonnay IGT 125:-/560:-
Different districts, 100% Chardonnay. Elegant, fresh with clear minerality

Vermentino DOC 115:-/520:-
Sardegna, 100% Vermentino. Balanced with notes of white flowers

Pinot Grigio DOC 115:-/520:-
Trentino, 100% Pinot Grigio. Grape typical with nice fresh tones

Prosecco Extra Dry 100:-/580:-
Veneto, 100% Glera. Grape typical, fresh and fruity with nice perlage

RED

Nero d'Avola IGT 110:-/495:-
Sicily, 100% Nero d'Avola. Fruity, round with an elegant finish

Biferno DOC 125:-/560:-
Molise, Montepulciano-Aglianico. Elegant, powerful with fine tannins

Valpolicella Ripasso 125:-/560:-
Veneto, Corvina, Rondinella. With a good body and deep fruity tones

Chianti Classico DOCG 120:-/540:-
Toscana, 100% Sangiovese. Elegant, fruity with round tannins

Cannonau DOC 115:-/520:-
Sardegna. 100% Cannonau. Spicy of ripe berries & harmoniously elegant

Langhe Nebbiolo DOC 130:-/585:-
Piemonte. 100% Nebbiolo. Harmonious, balanced fruit and distinct aftertaste Garesio vini

RONCHEDONE 139:-/640:-
Lombardia. Cabernet, Sangiovese. Well-balanced with dark berries and smooth barrel character Ca' dei Frati

BAROLO DOCG 895:-
Piemonte. Nebbiolo 100%. Intense color and aroma, powerful with elegance and a long aftertaste Garesio vini

BRUNELLO DOCG 895:-
Toscana. Sangiovese, Canaiolo. Elegant and structured, spicy, herbal with long aftertaste Poggio Scudieri

V.E.S.P.A RED - WHITE – ROSÉ
90:-/105:- for 12cl/15cl

Lugana del Garda DOC 135:-/620:-
Lombardia. Turbiana 100%. Fruity with tones of white flowers Ca' dei Frati

TRENTO DOC Metodo Classico 795:-
Trentino. Chardonnay & Pinot Nero delicate citrus, crisp with complex roasted notes from long-term fermentation Cantina Mea Culpa



With a true passion for Italian food culture, Riccardo has carefully selected traditional producers around Italy for 30 years and imported their fine products to Sweden.

The tradition which permits that the menu comes from the hometown Bologna and Parma. The rest from travelling around all of Italy's regions, with a special eye to Rome and Naples! Without compromising on quality and the family atmosphere that has been built up over the years at V.E.S.P.A, the family realizes their dreams and brings more parts of Italian food culture to Sweden.

ANTIPASTI – SHARING FOOD

Hello and Welcome ! ♥

Aperitivi are starters or appetizers that are often enjoyed before main courses or during after-work gatherings but also a bit later in the evening! Below you can choose from several of them

PANE ALL' AGLIO 49:-
Classic GARLIC bread

BRUSCHETTA CLASSICA 79:-
Grilled bread, chopped TOMATO, garlic, oregano, ev olive oil and basil

ZUPPA di COZZE E GAMBERONI (for 1 / 2) 159:-/209:-
MUSSELS and SCAMPI SHRIMP in harmony in a tomato sauce with chili and garlic garnished with roasted bread slices

BRUSCHETTA di MARE 109:-
Grilled bread, ev olive oil, tomato, ANCHOVIES and BURRATA

SOLO PARMA 109:-
Finely sliced - 16 months PARMA HAM with grissini bread

ANTIPASTO V.E.S.P.A (for 2) 239:-
A nice mix of cheese & charcurterie with PARMA ham, salami, porchetta, pecorino, TALEGGIO, gorgonzola with its accessories

VITELLO TONNATO (for 1 / 2) 159:-/209:-
A classic dish from Piemonte. Thin slices of VEAL* served with a fine tuna mayonnaise flavored with capers and anchovies

PLEASE NOTIFY THE STAFF IF YOU HAVE ANY ALLERGY. THANK YOU!

*For information about the origin of the meat, please ask our staff

I CLASSICI – Classical Italian dishes

PARMIGIANA di MELANZANE ♥ Veg 189:-
Fried sliced EGGPLANT baked in the oven layered with tomato sauce and Italian grated hard cheese, rosted bread & small salad

SCALOPPINE di FILETTO ai funghi 239:-
150g of Finely sliced TENDERLOIN*, portobello mushrooms and buttered spinach. Topped with Grana Padano DOP

VITELLO alla BOLOGNESE 239:-
150g VEAL* which is browned in butter and oil in a frying pan; served with a reduction in white wine and crumble of PARMA ham and butter-fried asparagus with Grana Padano DOP

PIZZA REGINA 189:-
A classic pizza that we make with our delicious home made tomato sauce, EV olive oil, mozzarella fior di latte, BURRATA and fresh basil

LA NOSTRA LASAGNA ♥ 189:-
Our LASAGNE* is made after a recipe from a small producer in Bologna

INSALATE FANTASIA – OUR DIFFERENT SALADS

The house's good and tasty salads consist basically of: Mixed salad, taggiasca olives, semi-dried tomatoes, artichokes and asparagus. V.E.S.P.A's dressing and grissini are included.

CHOOSE THE VARIANTS:

- CON TONNO – TUNA 149:-
- CON POLLO - CHICKEN 149:-
- CON SALMONE - SMOKED SALMON 159:-
- CON PARMA – PARMA HAM 159:-
- CON BURRATA – BURRATA ♥ 169:-

LE NOSTRE PIZZE della TRADIZIONE

Our genuine PIZZAS with recipes from Naples and Rome



MARGHERITA	Veg	135:-
The house's tasty tomato sauce, mozzarella and fresh basil		
FUMÉ	Veg	164:-
The house's tasty tomato sauce, mozzarella, portobello mushrooms, garlic, scamorza (smoked cheese), topped with semi-dried tomatoes and parsley.		
QUATTRO FORMAGGI – BIANCA	Veg	169:-
Mozzarella, gorgonzola, scamorza (smoked cheese) and taleggio		
V.E.S.P.A	♥	184:-
The house's tasty tomato sauce, mozzarella, taggiasca olives, gorgonzola, oven-baked peppers, and porchetta (pork belly), topped with black pepper		
FUNGHI	Veg	149:-
The house's tasty tomato sauce, mozzarella and portobello mushrooms		
SALAME		174:-
The house's tasty tomato sauce, mozzarella, spicy calabrian salami, milano salami, semi-dried tomatoes and basil		
TARTUFO		164:-
The house's tasty tomato sauce, mozzarella, salami, ricotta, truffle spread and basil		
TONNO - BIANCA	♥	164:-
Mozzarella, tuna, onion, taggiasca olives and yellow date tomatoes		
PARMA RUCOLA	♥	184:-
The house's tasty tomato sauce, mozzarella, parma ham DOP, cherry tomatoes, rocket salad and Grana Padano DOP		
SPINACI		159:-
The house's tasty tomato sauce, mozzarella, spinach, guanciale di Norcia, garlic and Grana Padano DOP		
QUATTRO STAGIONI		169:-
The house's tasty tomato sauce, mozzarella, portobello mushrooms, artichokes, taggiasca olives and cooked Italian ham		
VESUVIO		149:-
The house's tasty tomato sauce, mozzarella and cooked Italian ham		
PICCANTE		174:-
The house's tasty tomato sauce, mozzarella, taggiasca olives, nduja, spicy calabrian salami, garlic and fresh basil		
CALZONE		154:-
The house's tasty tomato sauce, mozzarella, ricotta and cooked Italian ham. Baked		
CAPRICCIOSA		159:-
The house's tasty tomato sauce, mozzarella, portobello mushrooms & cooked ham.		
ARLECCHINO	♥ Veg	169:-
The house's tasty tomato sauce, mozzarella, asparagus, artichokes, taggiasca olives, oven-baked peppers, yellow datterino tomatoes and basil		

Our good pizzas are made with 2 classic, different styles: in Lund a thinner and crispier base alla Romana while in Malmö with a high and fluffy edge alla Napoletana. Find your favorite pizza with V.E.S.P.A's different styles.

Children Menu ♥

SPAGHETTI al Pomodoro or Pizza Margherita	98:-
inclusive a scoop of ice cream	118:-
PIZZA Vesuvio or Spaghetti Bolognese	108:-
inclusive a scoop of ice cream	128:-

Other Pasta or Pizza will have 20% discount for Children

Valid for children up to 10 years

@restaurangvespa v.e.s.p.a www.vespa.nu

I NOSTRI PRIMI della TRADIZIONE

Our genuine PASTA with recipes from Bologna and Gragnano



Our pasta dishes can be made with gluten free pasta (not lasagne or tortelloni)

RIGATONI alla CONTADINA	179:-	CASARECCE alla BOSCAIOLA	169:-
Rigatoni IGP in a creamy sauce made with TALEGGIO with sliced CHICKEN and portobello. Topped with grated Italian hard cheese and fresh basil		Casarecce IGP in a creamy mushroom sauce with portobello mushrooms and porcini mushrooms. Topped with grated Italian hard cheese and basil	
CASARECCE & BURRATA	179:-	TAGLIATELLE alla NORCINA	195:-
Casarecce IGP in a rich tomato sauce, grated Italian hard cheese; served with a BURRATA on top		Fresh tagliatelle from Bologna with flambéed BEEF TENDERLOIN* and TRUFFLE spread. With grated Italian hard cheese on top and parsley	
SPAGHETTI alla SARACENA	185:-	TORTELLONI BOLOGNA	♥ 179:-
Spaghetti IGP with SCAMPI sautéed in white wine, garlic and olive oil. Served with cherry tomatoes and spiced bread crumble with lemon, garlic and rosemary		Filled fresh pasta with ricotta cheese made in BOLOGNA, cooked with clarified butter, fresh sage, and grated GRANA PADANO on top	
LA NOSTRA BOLOGNESE	179:-	SPAGHETTI alla CARBONARA	179:-
Fresh tagliatelle with meat* sauce made as in BOLOGNA, topped with grated Italian hard cheese and fresh basil		Spaghetti IGP with egg sauce, fried GUANCIALE di NORCIA, pecorino romano dop, topped with black pepper, grated Italian hard cheese and parsley	
PASTA PULCINELLA	♥ 169:-	RIGATONI alla Romagnola	189:-
Casarecce IGP with BLUE MUSSELS sautéed in garlic and parsley in a creamy emulsion of cannellini BEANS and fish broth		Rigatoni IGP with smooth tomato sauce, fried SALSICCIA* in saffron topped with Grana Padano DOP	

Did you know that you can order bread or a small salad as an extra "side"? (39:-)

*For information about the origin of the meat, please ask our staff

PIZZA A MODO MIO

169:-

MAKE YOUR OWN PIZZA !

The base is a MARGHERITA (tomato sauce and mozzarella) or BIANCA (without tomato sauce and only with mozzarella) Choose 3 different ingredients; 15:- per ingredient after the 3rd.

nduja (hot salami spread)	tuna	basil
guanciale di Norcia	scampi shrimps	spinach
prosciutto cotto (cooked)	mussels	taggiasca-olives
salami calabra (spicy)	anchovies	green olives (pitted)
salami milano (mild)	smoked salmon	rocket salad
porchetta (oven-baked pork)	cherry tomatoes	capers
Salsiccia (pork sausage)	eggplant	Vegan pizza:
	pepper	choose your favorite
	portobello	pizza without mozzarella
scamorza (smoked)	artichokes	
gorgonzola	asparagus	
grated cheese	semidried tomatoes	
grana padano DOP	parsley	
taleggio	garlic	
pecorino romano	onion	
ricotta		



V.E.S.P.A

Regardless of which of V.E.S.P.A's restaurants you visit, you are warmly welcomed by our staff. Our premises smell of tradition and respect for the Italian ingredients that we have carefully selected. So discover our secret; enjoy our kitchen !

Welcome to our restaurants !

