

# PLEASE, ORDER AT THE COUNTER!

## ANTIPASTI

The classic way to arouse your appetite.

### 1. Crescentina (f,m,pn) 149

Selections of crescentina (fried pizza bread) with Mortadella IGP from Bologna and Parma ham aged 24 mth.

### 2. Burrata DOP e Parma (f,m) 149

Burrata DOP "Antica Fattoria", Crudo Parma ham 24 mth and Crescentina (fried pizza bread)

### 3. Bruschetta (f) 99

Roasted bread, cherry "pachino" tomato, garlic and basil

## PIZZA

To get the perfect light texture we make our dough with 4 different flours, left to rise for 36 hours.

### Pizza of the day (f,m) 189

Ask your waiter for today`s special

## PIZZA ROSSA

### 4. Regina Margherita (f,m) 139

San Marzano tomato, mozzarella di bufala DOP "Garofalo", basil

### 5. Capricciosa (f,m) 159

San Marzano tomato, mozzarella fior di latte, baked ham, Olive Taggiasche, champignon

### 6. Diavola (f,m) 169

San Marzano tomato, mozzarella fior di latte, salame piccante from Napoli

### 7. Vegetariana (f,m) 159

San Marzano tomato, mozzarella fior di latte, seasonal vegetables, Parmigiano 17 mth, rucola

### 8. Napoli (f,m,fs) 159

San Marzano tomato, mozzarella di bufala DOP "Garofalo", marinated anchovies, olive Taggiasche, peperoncino chilli

### 9. Pollo (f,m) 169

San Marzano tomato, mozzarella fior di latte, marinated chicken, rucola, Parmigiano 17 mth

## PIZZA BIANCA

### 15. Formaggi (f,m) 179

Mozzarella fior di latte, Gorgonzola dolce, smoked Scamorza, Parmigiano 17 mth, rucola

### 16. Zucca (f,m) 169

Pumpkin cream, mozzarella fior di latte, bacon, red onions, rucola, Parmigiano 17 mth

### 17. Boscaiola (f,m) 169

Mozzarella fior di latte, Italian sausage, champignon, Parmigiano 17 mth, rucola

### 10. Ragu (f,m) 179

San Marzano tomato, mozzarella fior di latte, ragu (homemade bolognese sauce), rucola, Parmigiano 17 mth

### 11. Sana (f,m) 179

San Marzano tomato, cherry "pachino" tomato, mozzarella di bufala DOP "Garofalo" basil, rucola, Parmigiano 17 mth

### 12. Crudo di Parma (f,m) 189

San Marzano tomato, mozzarella fior di latte, Parma ham 24 mth, rucola, Parmigiano 17 mth

### 13. Meat Feast (f,m) 189

San Marzano tomato, mozzarella fior di latte, ragu homemade bolognese sauce, salame piccante from Napoli, baked ham, bacon

### 14. Calzone (f,m) 159

San Marzano tomato, mozzarella fior di latte, baked ham, champignon

### 18. Mortadella (f,m,pn) 189

Mozzarella fior di latte, Mortadella IGP from Bologna, pistacchio pesto, Burrata DOP "Antica Fattoria", Parmigiano 17 mth

### 19. Principessa (f,m,wn) 189

Mozzarella fior di latte, mascarpone, speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano 17 mth

### 20. Tartufo (f,m) 189

Mozzarella fior di latte, speck (smoked ham from the Alps), Burrata DOP "Antica Fattoria", Truffle cream, rucola, Parmigiano 17 mth

## PIZZA IN PALA

50 cm of heaven to share!

### 21. Pizza in pala 349

6 Square slices, 2 different toppings

## PASTA FRESCA

Our fresh pasta is made with 10 eggs pr. kg of flour.

### Pasta of the day (f,e,m) 169

Ask your waiter for today's special

### 22. Gnocchi (f,e,m) 149

San Marzano tomato, basil, Pecorino Romano DOP

### 23. Amatriciana (f,e,m) 159

Tagliatelle, San Marzano tomato, red onion, bacon, Pecorino Romano DOP

### 24. Gramigna salsiccia (f,e,m) 159

Traditional pasta from Bologna, Italian sausage, cream, black pepper, Parmigiano 17 mth

### 25. Carbonara (f,e,m) 159

Tagliatelle, bacon, egg

black pepper, Pecorino Romano DOP

### 26. Salmone (f,e,m,fs,pn) 159

Tagliatelle, smoked salmon, cream, black pepper, lemon zest, pesto

### 27. Tagliatelle al Ragu (f,e,m) 159

Homemade bolognese sauce, Parmigiano 17 mth

### 28. Tortellini al Ragu (f,e,m) 169

Speciality from Bologna, homemade filled pasta, homemade bolognese sauce.

## INSALATE

Served with extra virgin olive oil, salt, balsamic cream from Modena and crescentina (fried pizza bread)

### 29. Tricolore (m) 149

Lettuce, cherry "pachino" tomato, mozzarella di bufala DOP "Garofalo", Parmigiano 17 mth, basil, oregano

### 30. Insalata al salmone (m,fs,pn) 149

Lettuce, cherry "pachino" tomato, smoked salmon, red onion, olive Taggiasche, kapers, pesto, lemon zest

### 31. Insalata Montanara (m,wn) 159

Lettuce, mozzarella di bufala DOP "Garofalo", cherry "pachino" tomato, Speck (smoked ham from the Alps), walnuts, truffle cream, Parmigiano 17 mth

## CHILDREN

### Pizza

### 32. Margherita (f,m) 99

San Marzano tomato, mozzarella fior di latte

### Pasta

### 33. Pomodoro (f,e,m) 99

Pasta with San Marzano tomato, Parmigiano 17 mth

## DOLCI

### 34. Treccia Nutella (f,m,hn) 129

Nutella pizza roll

### 36. Gelato (m)

1 scoop 39

2 scoop 59

### 35. Tiramisu (f,e,m) 79

### 37. Affogato al caffè (m) 59

Ice cream with espresso coffee

 Spicy

**DOP:** Protect designation of origin

**IGP:** Guarantee of origin for foods produced in specific areas

**Allergies:** F:Hvetemel, M:Melk, E:Egg, FS:Fisk, PN: Peanøtter, WN: Valnøtter, HN:Hasselnøtter

## CAFFÈ E TÈ

Espresso **20**  
Americano **29**  
Cortado (m) **32**  
Latte (m) **39**  
Mocca (m) **44** Double + 5  
Macchiato (m) **32**  
Cappuccino (m) **37**  
Tea **32**  
Chocolate (m) **39**

## COCKTAIL ITALIANI

**Bellini Venezia (s) 109**  
Bellini Cipriani Peach, Prosecco di  
Valdobbiadene

**Aperol / Campari Spritz (s) 109**  
Aperol or Campari, Prosecco, Soda

**Gin Tonic 109**

## BIRRA

**Peroni Draft (g) 84**  
Classic Italian Lager

**Artisanal Draft Beer (g) 94**

**Amarcord (g) 109**  
Artisanal Beer From Rimini, Emilia  
Romagna

## VINO ROSSO

**Amarone Della Valpolicella (s) 949**  
Grape: Corvina  
Rich, Dry, Powerful, Elegant Wine

**Barolo (s) 949**  
Grape: Nebbiolo  
Full-Bodied, Rich, From Veneto

**Frappato Doc (s) 639**  
Grape: Frappato  
Ruby Red With Violet Hues, Floral Notes  
Of Rose, From Sicily

0,51 / 11

**Nero Di Troia (s) 229 / 359**  
Grape: Troia  
House Red Wine, Attractively Scented Fresh From Puglia

## SOFT DRINKS

Coca Cola **39**  
Coca Cola Zero **39**  
Lurisia Gazzosa **39**  
Lurisia Chinotto **39**  
Lurisia Aranciata **39**  
Lurisia Bolle (Sparkling water) **39**  
Ice Tea **44**

**Americano 109**  
Campari, Vermouth

**Negroni 119**  
Campari, Vermouth, Gin

**Negroni Sbagliato (s) 119**  
Campari, Vermouth, Prosecco di  
Valdobbiadene

**Alcohol Free Beer 0,0% (g) 55**

**Ripasso Valpolicella Superiore (s) 129 / 639**  
Grape: Corvina  
Medium Body, Tasty, Flavor, From Veneto

**Chianti (s) 119 / 589**  
Grape: Sangiovese  
Fresh, Cherry and Strawberry Notes,  
Enjoying Wine From Tuscany

**Nero D`avola (s) 99/489**  
Grape: Nero D`avola  
Fresh, Fruity, Delicate Wine From Sicily

## VINO BIANCO

### Still

#### **Riesling San Micheal - Eppan (s) 639**

Grape: Riesling  
Yellow Color, Dry, Fresh Citrus, Well  
Structured and Soft Taste From Trentino

#### **Alastro Planeta (s) 639**

Grape: Fiano, Grecanico  
Fresh Wine, Thin, Aromatic Dry Wine  
From Sicily

#### **Falanghina (s) 109 / 509**

Grape: Falanghina  
Amazingly Fresh, Clean, Dry, Taste Floral  
Finish From Campania

#### **Grillo (s) 99 / 489**

Grape: Grillo  
Light, Dry, Fresh White Wine From Sicily

### Sparkling

#### **Berlucchi Franciacorta Brut (s) 639**

Grape: Chardonnay, Pinot Nero  
Crisp, Dry, Rich and Elegant, Fairly Lengthy and With Lovely  
Depth Wine From  
Lombardia

#### **Pignoletto (Organic) (s) 109 / 509**

Grape: Grechetto Gentile  
Organic Wine, Dry Taste and Fresh Fruit Notes From An  
Ancient Grape Variety  
Growing In the Hills Of Bologna, Emilia  
Romagna

#### **Prosecco (s) 99 / 489**

Grape: Gloria  
Aromatic. Dry, Young and Fresh From  
Veneto

## VINO ROSE

#### **Veter Paestrum Rose (s) 109/509**

Grape: Aglianico  
Aromatic, medium dry, fresh wine from  
Campania

## LIQUORI

Limoncello 4cl **79**

Fernet 4cl **79**

Montenegro 4cl **79**

Amaro del Capo 4cl **79**

Grappa 4cl **99**

**For more wines check our "WALL OF FAME".**



**ITALIAN GOURMET  
STREET FOOD BASED ON  
TRADITION**

**Allergies:** S:Sulfit, G:Bygg