

## ANTIPASTI

### **Bruschetta (hv,m) 199**

A selection of bruschetta with cherry "pachino" tomato, pesto and "melanzane alla parmigiana" (fried and baked aubergine, parmesan, basil).

### **Arancine di Mare (hv,m,su,sk,fs,se) 249**

A selection of fried rice balls from Palermo "Agli scampi" (scampi and dill) and "Alle melanzane" (eggplants and mozzarella). Served with a saffron sauce.

### **Guazzetto Riviera (hv,sk,se,su,fs) 249**

"Moscardino" squid, scampi, vongole, peperoncino chili, garlic, peas and tomato sauce. Served with focaccia.

### **Cozze alla Tarantina (hv,sk,su,se,fs) 235**

Steamed mussels in tomato sauce, garlic, peperoncino chili, white wine broth with roasted garlic bread.

### **Tagliere Mamma (hv,m,va) 339**

A selection of delicious Italian formaggi, prosciutti e salami. Served with focaccia, olives and walnuts.

## PASTA FRESCA

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

### **Gnocchi alle Sorrentina (hv,e,m) 229**

Potato gnocchi in our homemade tomato sauce, mozzarella fior di latte, Parmigiano 17 mth. Gratinated in the oven.

### **Carbonara (hv,e,m) 249**

Spaghetti alla chitarra, pancetta bacon, egg, black pepper, Parmigiano 17 mth.

### **Lasagna al Ragu (hv,e,m,su,n) 259**

Traditional Lasagna al "Ragu" (bolognese sauce), Parmigiano 17 mth from Bologna.

### **Vongole e Cozze (hv,e,sk,su,se,fs) 249**

Spaghetti alla chitarra, vongole, mussels, cherry tomato garlic, parsley, peperoncino chili, white wine.

### **Madreperla (hv,e,m,sk,su,se,fs) 325**

Tagliatelle, langoustine, scampi, mussels in cream sauce, garlic, parsley, white wine.

### **Scampi e Burrata (hv,e,m,sk,su) 279**

Spaghetti served with a cream of scampi, Burrata, dill, lemon butter, fresh chili, anchovies and saffron sauce

### **Ravioli al Gorgonzola (hv,e,m,va) 279**

Ravioli filled with ricotta and spinach, served with a sauce of Gorgonzola cheese, walnuts, honey and Parmigiano 17th month.

## SECONDI - Available from 16:00

### **Tonno Mandorlato (hv,fs,ma) 359**

Tuna filet in a crust of mandel, garlic, parsley oil, served with a selection of seasonal vegetables.

### **Merluzzo alla Gremolata (hv,m,fs,su) 349**

Cod cooked with Gremolata's crust (lemon, garlic and parsley), served with seasonal vegetables and a "Millefoglie" of potatoes and Mascarpone.

### **Fritto Misto (hv,m,e,sk,fs) 309**

Fried squid, prawns and fried seasonal vegetables served with a parsley mayonnaise and lemon slices.

## PIZZA IN PALA

50 cm of heaven to share!

### **Pizza in pala (hv,m) 499**

8 Square slices, 2 different toppings.

## PIZZA

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

### **Regina Margherita (hv,m) 205**

San Marzano tomato, mozzarella fior di latte, basil, Parmigiano 17 mth.

### **Capricciosa (hv,m) 249**

San Marzano tomato, mozzarella fior di latte, italian cooked ham, artichokes, champignon.

### **Diavola (hv,m) 259**

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

### **Vegetariana (hv,m) 229**

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

### **Napoli (hv,m,fs) 255**

San Marzano tomato, Burrata cream, marinated anchovies, olive Taggiasche, cherry "pachino" tomatoes, peperoncino chili.

### **'Nduja (hv,m,su) 265**

Mozzarella fior di latte, italian sausage, 'Nduja, caramelized onions, cherry "Pachino" tomatoes, parsley, Parmigiano 17 mth.

### **Formaggi (hv,m) 255**

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

### **Seppiolina (hv,fs,se,sk,su) 255**

Tomato sauce, "Moscardini" squid, garlic, peas, chili, parsley oil and crunchy potato chips.

### **Marinara (hv,sk,se,fs,su) 255**

San Marzano tomato served with a sauce of shrimps, scampi, mussels, vongole, chili, garlic and parsley.

### **Sana (hv,m) 249**

San Marzano tomato, cherry "Pachino" tomato, homemade pesto, mozzarella fior di latte, basil, rucola, Parmigiano 17 mth.

### **Crudo di Parma (hv,m) 265**

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

### **Meat Feast (hv,m,su,n) 265**

San Marzano tomato, mozzarella fior di latte, "Ragu" (bolognese sauce), salame piccante from Napoli, italian cooked ham, bacon.

### **Parmigiana (hv,m) 245**

San Marzano tomato, mozzarella fior di latte, "Melanzane alla Parmigiana" from Sicily (fried and baked aubergine, parmesan, basil), Parmigiano 17 mth, basil.

### **Principessa (hv,m,va) 255**

Mozzarella fior di latte, Mascarpone, Speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano 17 mth.

### **Tartufo (hv,m) 269**

Mozzarella fior di latte, speck (smoked ham from the Alps), Burrata, truffle cream, rucola, Parmigiano 17 mth.

### **Piatto del Giorno 259**

Ask your waiter for today's special

Gluten free pizza +50 (the ingredients may be contaminated with gluten) | Any extra ingredient +40

Inneholder disse allergenene: **Hv**:Hvete, **M**:Melk, **E**:Egg, **Fs**:Fisk, **Pjn**:Pistasj nøtter, **Va**:Valnuts,

**Ma**:Mandel **Ha**:Hasselnøtt, **Su**:Sulfitt, **Sk**:Skalldyr, **Se**:Selleri, **B**:Bygg, **N**:Nøtter



## INSALATE

Served with olive oil and focaccia.

### Caprese della Mamma (hv,m) 239

Lettuce, cherry "Pachino" tomato, mozzarella fior di latte, Parmigiano 17 mth, basil, pesto.

### Insalata Fantasia (hv,m,ma) 259

Lettuce, cherry "Pachino" tomato, Burrata, artichokes, almonds, Parma ham 24 mth, pesto.

### Insalata Montanara (hv,m,va) 249

Lettuce, mozzarella fior di latte, cherry "Pachino" tomato, Speck (smoked ham from the Alps), walnuts, truffle cream, Parmigiano 17 mth.

### Insalata Mediterranea (hv,sk,fs,su,se) 249

Lettuce, cherry "Pachino" tomatoes, artichokes, scampi, gremolata and lemon zest.

## BAMBINI

### Pizza Margherita (hv,m) 135

San Marzano tomato, mozzarella fior di latte.

### Pasta Pomodoro (hv,m) 125

Tagliatelle with San Marzano tomato, Parmigiano 17 mth.

+ 40 Cooked ham  
+ 40 Diavola

+40 Ragù  
+40 Carbonara

## DOLCI

### Treccina alla Nutella (hv,m,ha,pjn) 195

Pizza roll filled with Nutella, sweetened Ricotta cheese and pistacchio.

### Tiramisù (hv,e,m) 149

Mascarpone cream with Savoiardi soaked in coffee.

### Coppa Gelato (hv,m,pjn,n) 165

3 scoops of the finest Italian gelato in Norway. Served with whipped cream and fresh fruits.

### Tortino al Cioccolato (hv,e,m,pjn,n) 169

Dark chocolate cake with a liquid heart served with Italian gelato.

### Cannolo Siciliano (hv,m,pjn,n) 149

Pastry filled with sweetened Ricotta cheese, chocolate chips and pistacchio.

### Bronte Pistacchio Tart (hv,e,m,pjn) 149

Pasta frolla tart served with a jam of raspberry, pistacchio cream, flamed Italian merengue and white chocolate ganache.

### Affogato (m) 129

Italian gelato with espresso.

## CAFFÉ E TÈ

Espresso 42

Americano 42

Cortado (m) 47 Double +7

Latte (m) 57 Lactose free +10

Macchiato (m) 44

Cappuccino (m) 48

Tea 44

### OSTERIA ITALIANA BASED ON TRADITION

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## SOFT DRINKS

Pepsi 59

Pepsi Max 59

Gazzosa 76

Chinotto 76

Aranciata 76

San Pellegrino 139

Ice Tea 75

Orange Juice 65

Apple Juice 65

Carlsberg Bottle 0.5% (b) 89 | alcohol free beer

## BIRRA ALLA SPINA

Frydenlund Draft 0.4 (b) 109

Poretti Draft 0.4 (b) 129

Blanc 1664 Draft 0.4 (b,hv) 139

## VINO BIANCO

**Ca'Rugate Soave (su) 135/675**

Grape: Garganega. From Veneto.

**Sella&Mosca Vermentino (su) 150/750**

Grape: Vermentino. From Sardegna.

**Tenute Tozzi Terra Gessi Bianco (su) 155/775**

Grape: Albana. From Emilia Romagna.

**Cristo di Campobello Bianco (su) 170/850**

Grape: Grillo. Chardonnay. Inzolia. Cataratto. From Sicilia.

**Campo Maccione Chardonnay (su) 190/900**

Grape: Chardonnay. From Toscana.

## VINO ROSSO

**Podere dal Nespole Sangiovese Bio (su) 135/675**

Grape: Sangiovese. From Emilia Romagna.

**Neriano Barbera d'Asti (su) 150/750**

Grape: Barbera. From Piemonte.

**Brolio Chianti Classico (su) 155/775**

Grape: Sangiovese. From Toscana.

**Sella&Mosca Cannonau (su) 160/800**

Grape: Cannonau. From Sardegna.

**Cristo di Campobello Rosso (su) 170/850**

Grape: Nero D'Avola. From Sicilia.

**Monte del Fra Valpolicella ripasso (su) 180/900**

Grape: Corvina. Rondinella. From Veneto.

## VINO FRIZZANTE

**Prosecco Spumante Millesimato (su) 130/650**

Grape: Glera. From Veneto.

**Cantina di Sorbara Lambrusco Bio (su) 140/700**

Grape: Lambrusco gasparossa. From Emilia Romagna.

**Pignoletto Frizzante Tizzano (su) 155/775**

Grape: Grechetto. From Emilia Romagna.

**Altemasi Trento DOC (su) 175/875**

Grape: Chardonnay. Pinot Nero. Metodo Classico from Trentino.

## VINO ROSE

**Mortaccia Anna Rosato (su) 160/800**

Grape: Sangiovese. From Toscana.

**Cristo di Campobello Rosato (su) 170/850**

Grape: Nero D'Avola. From Sicilia.