

ANTIPASTI

Olives 79
Pizza bread 79

Bruschetta (hv,m,va,pjn) 199

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

Rustico (hv,m,pjn,va) 219

A selection of bruschetta "salsiccia" (Italian salsiccia, smoked Scamorza cheese) and "Parma" (Burrata cream, cherry "pachino" tomato, pesto, Parma ham 24 mth.)

Crostino di Mare (hv,m,fs) 209

Two bruschetta with cherry "pachino" tomato, Burrata cream, marinated anchovies, olive Taggiasche and lemon zest.

Tagliere Mamma (hv,m,pjn,va) 349

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

Stuzzichino (hv,m,pjn,va) 149

Pizza bread with olive oil, Pesto and black olives.

PASTA FRESCA

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

Pasta del Giorno (hv,m,s) 269

Ask your waiter for today's special.

Gnocchi alla Sorrentina (hv,m,e) 245

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

La Calabrese (hv,e,m) 279

Caserecce, Burrata cream, cherry "pachino" tomato, Italian salsiccia, 'Nduja Calabria, cream, parsley and Parmigiano 17 mth.

Caserecce Burrata (hv,e,m,pjn,va) 279

Burrata cream, homemade pesto, cherry "pachino" tomato, pancetta bacon, pistacchio, Parmigiano 17 mth.

Carbonara (hv,e,m) 265

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

Spaghetti alle Vongole (hv,e,m,fs) 279

Spaghetti alla chitarra, Vongole, fresh tomato, garlic, parsley, peperoncino chili and bread crumbs.

Tagliatelle al Ragù (hv,e,m,s) 269

"Ragù" (bolognese sauce), Parmigiano 17 mth.

Ravioli burro e salvia (hv,e,m) 279

Pasta filled with ricotta, spinach, and Parmigiano 17 mth. Served in creamy butter sauce with sage.

PIZZA

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

Pizza del Giorno (hv,m) 269

Ask your waiter for today's special.

Regina Margherita (hv,m) 215

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

Capricciosa (hv,m) 265

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

Diavola (hv,m) 275

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

Vegetariana (hv,m) 252

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

Napoli (hv,m,fs) 275

San Marzano tomato, Burrata cream, marinated anchovies, olive Taggiasche, Peperoncino chili.

Pistacchiosa (hv,m,pjn,va) 315

Pistacchio pesto, mozzarella fior di latte, Burrata cream, Parma ham 24 mth and cherry "pachino" tomato. Crust glazed with parmesan cream and pistacchio.

Formaggi (hv,m) 275

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

Alto Adige (hv,m) 269

Mozzarella fior di latte, grilled paprika, speck (smoked ham from the Alps), Gorgonzola dolce, red onions, rucola, Parmigiano 17 mth.

'Nduja (hv,m) 285

Mozzarella fior di latte, 'Nduja Calabria, Italian salsiccia, cherry "pachino" tomato, caramelised onions, Parmigiano 17 mth.

Deliziosa (hv,m,) 278

Mushrooms's cream, mozzarella fior di latte, champignon, Parmigiano 17 mth, speck (smoked ham from the Alps), parsley.

Sana (hv,m,pjn,va) 265

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

Crudo di Parma (hv,m) 285

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

Meat Feast (hv,m) 285

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

Calzone (hv,m) 269

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

Parmigiana (hv,m) 270

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) 278

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

Tartufo (hv,m) 290

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

Gluten free pizza +50 (the ingredients may be contaminated with gluten) | Any extra ingredient +30

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasjnotter, **Va:**Valnuts, **Ma:**Mandel, **Ha:**Hasselnøtt, **Su:**Sulfit, **Sk:**Skaldyr,

Se:Selleri, **B:**Bygg

PIZZA IN PALA

50 cm of heaven to share!

Pizza in pala (hv,m) 549

8 Square slices, 2 different toppings.

+50 Pistacchiosa

INSALATE

Served with olive oil and focaccia.

Caprese Mamma (hv,m,pjn,va) 255

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

Insalata Fantasia (hv,m,pjn,va,ma) 275

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

Insalata Montanara (hv,m,va) 265

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

CHILDREN

Pizza Margherita (hv,m) 135

San Marzano tomato, mozzarella fior di latte.

+ 40 Cooked ham
+ 40 Diavola

Pasta Pomodoro (hv,m) 125

Pasta with San Marzano tomato,
Parmigiano 17 mth.

+40 Ragù
+40 Carbonara

DOLCI

Treccina alla Nutella (hv,m,ha,pjn) 215

Pizza roll filled with Nutella, sweetened Ricotta cheese and pistacchio. For 2/3 people.

Tiramisù (hv,e,m) 165

Mascarpone cream with Savoiardi soaked in coffee.

Coppa Gelato (hv,m,pjn) 169

3 scoops of the finest italian gelato in Norway. Served with whipped cream, fresh fruits and roll biscuits.

Tortino al Cioccolato (hv,m,pjn) 179

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

Cannolo Siciliano (hv,m,pjn) 165

Pastry filled with sweetened Ricotta cheese, chocolate and pistacchio.

Amalfi Lemon Tart (hv,m,e) 165

Lemon cream, fresh fruit, pasta frolla tart.

Affogato (m, hv, e) 139

Italian gelato with espresso and roll biscuits.

CAFFÉ E TÈ

Espresso 42

Double +7

Americano 42

Lactose free +10

Cortado(m) 47

Latte (m) 57

Macchiato (m) 44

Cappuccino (m) 48

Tea 44

SOFT DRINKS

Pepsi 65

Aranciata 79

Pepsi Max 65

Limonata 79

Gazzosa 79

Ice Tea 79

Chinotto 79

Orange Juice 69

Apple Juice 69

San Pellegrino 50cl/75cl 89/139

Menabrea 0.0% (b) 85

Brooklyn S E Bottle 0.4% (b) 89

Carlsberg Bottle 0.5% (b) 89

BIRRA ALLA SPINA

Frydenlund Draft 0.4/0.6 (b) 115/165

Poretti Draft 0.4/0.6 (b) 139/195

Blanc 1664 Draft 0.5 (b,hv) 159

VINO BIANCO

Ca'Rugate Soave (su) 145/700

Grape: Garganega. From Veneto.

Sella&Mosca Vermentino (su) 155/750

Grape: Vermentino. From Sardegna.

Tenute Tozzi Terra Gessi Bianco (su) 160/775

Grape: Albana. From Emilia Romagna.

Cristo di Campobello Bianco (su) 175/850

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

Villa Vescovile Chardonnay (su) 180/875

Grape: Chardonnay. From Trentino Alto Adige.

VINO ROSSO

Cantine Romagnoli Pinot Nero IGT (su) 145/700

Grape: Pinot nero. From Emilia Romagna.

Neriano Barbera d'Asti (su) 155/750

Grape: Barbera. From Piemonte.

Brolio Chianti Classico (su) 170/825

Grape: Sangiovese. From Toscana.

Cristo di Campobello Rosso (su) 175/850

Grape: Nero D'Avola. From Sicilia.

Corte Figaretto Valpolicella DOC (su) 185/900

Grape: Corvina. Rondinella. From Veneto.

VINO FRIZZANTE

Prosecco Spumante Millesimato (su) 145/700

Grape: Glera. From Veneto.

Pignoletto Frizzante Tizzano (su) 160/775

Grape: Grechetto. From Emilia Romagna.

Altemasi Trento DOC (su) 180/875

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

VINO ROSE

Martoccia Anna Rosato (su) 165/800

Grape: Sangiovese. From Toscana.

Cristo di Campobello Rosato (su) 175/850

Grape: Nero D'Avola. From Sicilia.