

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.

+ 40 Cooked ham
+ 40 Diavola

Pasta Pomodoro (hv,m) 125

Tagliatelle with San Marzano tomato, Parmigiano 17 mth.

+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.

La Ginestraia Langhe Arneis (su) 155/775

Grape: Arneis. From Liguria.

Cristo di Campobello Bianco (su) 170/850

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

Barone Ricasoli Torricella Chardonnay (su) 190/900

Grape: Chardonnay. From Toscana.

VINO ROSSO

Podere dal Nespole Sangiovese Bio (su) 135/675

Grape: Sangiovese. From Emilia Romagna.

Giovanni Rosso Barbera (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.

Contratto Alta Langa Millesimato (su) 175/875

Grape: Chardonnay. Pinot Nero. Method Pas Dosè from Piemonte.

VINO ROSE

Montauto Staccione Rosè (su) 160/800

Grape: Sangiovese. From Toscana.

Cristo di Campobello Rosato (su) 170/850

Grape: Nero D'Avola. From Sicilia.