

ANTIPASTI

Bruschetta (hv,m,pjn,va) 190

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) 225 ➡

A selection of fried rice balls from Palermo "Al Salmone" (salmon and zucchini) and "Alle melanzane" (eggplants and mozzarella).

Guazzetto di Scampi (hv,m,sk) 215 ➡

Scampi, tomato sauce, parsley, garlic, peperonicino chili, focaccia.

Capesante e Speck (hv,m,sk,se,su) 295 ➡

Scallops rolled with speck (smoked ham from the Alps), white wine served with porri sauce.

Tagliere Mamma (hv,m,pjn,va) 190/320

A selection of delicious Italian formaggi, prosciutti e salami.

PASTA FRESCA

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

Pasta del Giorno (hv,m,su) 220

Ask your waiter for today's special.

Gnocchi alle Sorrentina (hv,e,m) 215

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

Carbonara (hv,e,m) 225

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

Lasagna al Ragù (hv,e,m,su) 225

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

Vongole e Cozze (hv,e,sk,su,se) 220 ➡

Spaghetti alla chitarra, Vongole, Mussels, Cherry tomato garlic, parsley, peperoncino chili, white wine.

Madreperla (hv,e,m,sk,su,se) 280 ➡

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

Paccheri con Scampi (hv,e,m,sk,pjn,se) 280 ➡

Homemade Pesto of rucola, cherry tomato, Scampi, pistacchio

Risotto Frutti di Mare (hv,e,m,sk,su,se) 299 ➡

Risotto with Mussels, Vongole e Scampi, tomato sauce, parsley, garlic, parsley, white wine.

SECONDI

Zuppa di Cozze (hv,sk,su,se) 245 ➡

Steamed Mussels in tomato sauce, garlic, white wine broth with roasted bread.

Gamberoni grigliati (hv,sk,se) 375 ➡

Grilled king prawns with herbs and lemon served with seasonal grilled vegetables

Fritto Misto (hv,m,e,sk,fs) 289 ➡

Fried squid, prawns and fried seasonal vegetables

PIZZA IN PALA

50 cm of heaven to share!

Pizza in pala 430

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.

Pizza del Giorno (hv,m) 220

Ask your waiter for today's special.

Regina Margherita (hv,m) 195

San Marzano tomato, mozzarella fior di latte DOP "La Sorrentina", basil, Parmigiano 17 mth.

Capricciosa (hv,m) 220

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

Diavola (hv,m) 235

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

Vegetariana (hv,m) 200

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

Napoli (hv,m,fs) 220 ➡

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

Pollo (hv,m) 235

San Marzano tomato, mozzarella fior di latte, marinated chicken, cherry "pachino" tomato, rucola, Parmigiano 17 mth.

Formaggi (hv,m) 235

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

Salmone e Zucchine (hv,m,fs) 230 ➡

Mozzarella fior di latte, salmon, zucchine, mousse of ricotta and mascarpone, dill.

Marinara (hv,sk,) 230 ➡

San Marzano tomato, Shrimps, Scampi, Mussels, parsley.

Sana (hv,m,pjn,va) 225

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

Crudo di Parma (hv,m) 235

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

Meat Feast (hv,m) 235

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

Parmigiana (hv,m) 230

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) 235

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

Tartufo (hv,m) 240

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

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m,pjn,va) 205 🌱

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

Insalata Fantasia (hv,m,pjn,va,ma) 210

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

Insalata Montanara (hv,m,va) 210

Lettuce, mozzarella fior di latte DOP "La Sorrentina", 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.

Pasta Pomodoro (hv,m) 125 🌱

Pasta with San Marzano tomato, Parmigiano 17 mth.

DOLCI

Treccina alla Nutella (hv,m,hsn,pjn) 185

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

Tiramisù (hv,e,m) 135

Coppa Gelato (m,pjn) 125

3 scoops of the finest Italian gelato in Norway.

Tortino al Cioccolato (hv,m,pjn) 140

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

Cannolo Siciliano (hv,m,pjn) 130

Pastry filled with sweetened Ricotta cheese, chocolate and pistachio.

Panna Cotta (m) 130

Panna cotta with forest fruits.

CAFFÉ E TÈ

Espresso 40

Americano 40

Cortado (m) 45

Latte (m) 55

Macchiato (m) 42

Cappuccino (m) 46

Tea 42

Chocolate (m) 55

Affogato (m) 89

Double +7

SOFT DRINKS

Pepsi 56

Pepsi Max 56

Gazzosa 69

Chinotto 69

Aranciata 69

San Pellegrino 79/125

Ice Tea 69

Orange Juice 59

Apple Juice 59

BIRRA

Frydenlund Draft 0.4 (b) 102

Poretti Draft 0.4 (b) 119

Blanc 1664 Bottle (b,hv) 146

EC Dahls Raspberry Sour Bottle (b,hv) 152

EC Dahls Ginger Beer Bottle (b,hv) 152

Ringnes lite Gluten free Bottle 110

Amundsen Ink & Dagger IPA Can (b) 139

Carlsberg Bottle 0.4% (b) 75

VINO BIANCO

Soave Ca'Rugate 2020 (su) 120/600

Grape: Garganega. Fresh, light, delicate.

Vermentino Algiolas Sardegna 2021 (su) 130/650

Grape: Vermentino. Yellow colour, fresh citrus, fine, dry.

Arneis Palladino DOC 2021 (su) 140/700

Grape: Arneis. Fresh, light, aromatic.

VINO ROSSO

Villa Poggio Salvi Tosco 2020 (su) 120/600

Grape: Sangiovese. Fresh, delicate grape from Tuscany.

Chianti Classico Rodano 2019 (su) 140/700

Grape: Sangiovese. Fresh, cherry and strawberry notes from Tuscany.

Cannonau Sardegna Serenata 2019 (su) 145/725

Grape: Cannonau 100%. Medium body, tasty, flavour from Sardinia.

VINO FRIZZANTE

Prosecco Spumante Millesimato (su) 120/600

Grape: Glera. Aromatic, young fresh wine from Veneto.

VINO ROSE

Staccione Rosè Montauto 2019 (su) 130/650

Grape: Sangiovese. Young, fresh, dry wine from Tuscany.

OSTERIA DI MARE BASED ON TRADITION

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk,

Pjn:Pistasjnøtter, **Va:**Valnuts, **Ma:**Mandel

Ha:Hasselnøtt, **Su:**Sulfitt, **Sk:**Skalldyr, **Se:**Selleri,

B:Bygg