

ANTIPASTI

Bruschetta (hv,m,vn,pjn) 190 🍃

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

Arancine Siciliane (hv,m,s) 225

A selection of fried rice balls from Palermo with "Ragu" (bolognese sauce) and "Agli Spinaci" (spinach), mozzarella, Parmigiano 17 mth).

Burrata di Mortadella (hv,m,pjn) 225

Burrata DOP "Antica Fattoria", Mortadella IGP Bologna, artichokes and focaccia.

1p/2p

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

A selection of delicious Italian formaggi, proscutti e salami.

PASTA FRESCA

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

Pasta del Giorno (hv,m,s) 220

Ask your waiter for today's special.

Gnocchi alla Sorrentina (hv,e,m) 215 🍃

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

Bottarga (hv,e,m,sk,fs) 225 ➡

Tagliatelle, Vongole, cherry "pachino" tomato, scampi, saffron, Bottarga caviar.

Caserecce Burrata (hv,e,m,pjn,vn) 230

Burrata DOP "Antica Fattoria", homemade pesto, cherry "pachino" tomato, pancetta bacon, pistachio, Parmigiano 17 mth.

Carbonara (hv,e,m) 225

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

Spaghetti alle Vongole (hv,e,m,sk) 225 ➡ 🍃

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

Tagliatelle al Ragu (hv,e,m,s) 225

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

Saccottini al Tartufo (hv,e,m,pjn) 225 🍃

Pasta filled with ricotta, truffle, and Parmigiano 17 mth. Served in creamy saffron sauce with crunchy pistachio.

INSALATE

Served with olive oil and focaccia.

Caprese Mamma (hv,m,pjn,vn) 205 🍃

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

Insalata Fantasia (hv,m,pjn,vn,md) 210

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

Insalata Montanara (hv,m,vn) 210

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

PIZZA IN PALA

50 cm of heaven to share!

Pizza in pala 430

6 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.

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, 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.

Alto Adige (hv,m) 230

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

'Nduja (hv,m) 230 🍃

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

Cannone Mortadella (hv,m,pjn) 230

Mozzarella fior di latte, Mortadella IGP Bologna, stracciatella, pistachio cream.

Sana (hv,m,pjn,vn) 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, "Ragu" (bolognese sauce), salame piccante from Napoli, cooked ham, bacon.

Calzone (hv,m) 220

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

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,vn) 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.

COCKTAIL ITALIANI

Mimosa (s) 145

Bellini (s) 145

Negroni 145

Espresso Martini (m) 145

Aperol Spritz (s) 145

Mediterranean Gin Tonic 155

Tanqueray gin, Aegean tonic, rosemary, thyme, lemon zest

Limoncello Tonic 145

Limoncello from Capri, tonic

BIRRA

Frydenlund Draft 0.4 (b) **102**

Poretti Draft 0.4 (b) **119**

Blanc 1664 Draft 0.4 (b,hv) **134**

EC Dahls Raspberry Sour Bottle (b,hv) **152**

Amundsen Ink & Dagger IPA Can (b) **139**

Carlsberg Bottle 0.4% (b) **75**

Brooklyn S E Bottle 0.0% (b) **79**

VINO BIANCO

Soave Ca'Rugate 2020 (s) 120/600

Grape: Garganega. Fresh, light, delicate.

Vermentino Argiolas Sardegna 2021 (s) 130/650

Grape: Vermentino. Yellow colour, fresh citrus, fine

Arneis Palladino DOC 2021 (s) 140/700

Grape: Arneis. Fresh, light, aromatic and dry from Liguria.

VINO ROSSO

Villa Poggio Salvi Tosco 2020 (s) 120/600

Grape: Sangiovese. Fresh, delicate grape from Tuscany.

Chianti Classico Rodano 2019 (s) 140/700

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

Cannonau di Sardegna Serenata 2021 (s) 145/725

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

VINO FRIZZANTE

Prosecco Spumante Millesimato (s) 120/600

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

VINO ROSE

Staccione Rosè Montauto 2019 (s) 130/650

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

LIQUORI

Limoncello **95**

Fernet-Braca **110**

Amaro Montenegro **90**

Sambuca **105**

Dissaronno **95**

Grappa Bocchino **120**

Grappa Riserva Bocchino **210**

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**

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.

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.

CAFFÉ E TÉ

Espresso **40**

Americano **40**

Cortado (m) **45**

Latte (m) **55**

Macchiato (m) **42**

Double **+7**

Cappuccino (m) **46**

Tea **42**

Chocolate (m) **55**

Affogato (m) **89**

OSTERIA ITALIANA BASED ON TRADITION

Inneholder disse allergenene:

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

Pjn:Pistasjnøtter, **Vn:**Valnuts, **Md:**Mandel

Hsn:Hasselnøtt, **S:**Sulfitt, **Sk:**Skalldyr, **Se:**Selleri,

B:Bygg