

ANTIPASTI

Bruschetta (hv,m,vn,pjn) 195

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

Arancine Siciliane (hv,m,s) 239

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

Crostino di Mare (hv,m) 199

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

Tagliere Mamma (hv,m,pjn) 325

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

PASTA FRESCA

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

Pasta del Giorno (hv,m,s) 245

Ask your waiter for today's special.

Gnocchi alla Sorrentina (hv,m) 225

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

La Calabrese (hv,e,m) 265

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

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

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

Carbonara (hv,e,m) 240

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

Spaghetti alle Vongole (hv,e,m,sk) 240

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

Tagliatelle al Ragu (hv,e,m,s) 255

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

Ravioli burro e salvia (hv,e,m) 249

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) 245

Ask your waiter for today's special.

Regina Margherita (hv,m) 199

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

Capricciosa (hv,m) 239

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

Diavola (hv,m) 249

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

Vegetariana (hv,m) 219

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

Napoli (hv,m,fs) 239

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

Pistacchiosa (hv,m,pjn) 299

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) 245

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

Alto Adige (hv,m) 239

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

'Nduja (hv,m) 259

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

Deliziosa (hv,m,) 259

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

Sana (hv,m,pjn,vn) 239

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) 255

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

Meat Feast (hv,m) 255

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

Calzone (hv,m) 239

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

Parmigiana (hv,m) 239

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) 245

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

Tartufo (hv,m) 259

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

Gluten free pizza +45 (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:**Sulfitt, **Sk:**Skalldyr, **Se:**Selleri, **B:**Bygg

INSALATE

Served with olive oil and focaccia.

Caprese Mamma (hv,m,pjn,vn) 229

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

Insalata Fantasia (hv,m,pjn,vn,ma) 249

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

Insalata Montanara (hv,m,vn) 239

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 + 30 Cooked ham San Marzano tomato, mozzarella fior di latte. + 30 Diavola

Pasta Pomodoro (hv,m) 125 +30 Ragù Pasta with San Marzano tomato, +30 Carbonara Parmigiano 17 mth.

PIZZA IN PALA

50 cm of heaven to share!

Pizza in pala (hv,m) 490

6 Square slices, 2 different toppings.

DOLCI

Treccina alla Nutella (hv,m,hsn,pjn) 190

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

Tiramisù (hv,e,m) 140

Mascarpone cream with Savoirdi soaked in coffee.

Coppa Gelato (hv,m,pjn) 165

3 scoops of the finest Italian gelato in Norway.

Tortino al Cioccolato (hv,m,pjn) 160

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

Cannolo Siciliano (hv,m,pjn) 140

Pastry filled with sweetened Ricotta cheese, chocolate and pistacchio.

Amalfi Lemon Tart (hv,m,e) 140

Lemon cream, fresh fruit, pasta frolla tart.

Affogato (m) 120

Espresso with Italian gelato.

CAFFÉ E TÉ

Espresso 40

Americano 40

Cortado(m) 45

Latte (m) 55

Macchiato (m) 42

Cappuccino (m) 46

Tea 42

Double +7

Lactose free +10

SOFT DRINKS

Pepsi 59

Pepsi Max 59

Gazzosa 69

Chinotto 69

Aranciata 69

San Pellegrino 50cl/75cl 89/139

Ice Tea 69

Orange Juice 65

Apple Juice 59

Brooklyn S E Bottle 0.4% (b) 85 | alcohol free beer

Carlsberg Bottle 0.5% (b) 85 | alcohol free beer

BIRRA ALLA SPINA

Frydenlund Draft 0.4 (b) 106

Poretti Draft 0.4 (b) 129

Blanc 1664 Draft 0.4 (b,hv) 139

VINO BIANCO

Ca'Rugate Soave (su) 125/625

Grape: Garganega. From Veneto.

Sella&Mosca Vermentino (su) 140/700

Grape: Vermentino. From Sardegna.

La Ginestraia Langhe Arneis (su) 145/725

Grape: Arneis. From Liguria.

Barone Ricasoli Torricella Chardonnay (su) 170/850

Grape: Chardonnay. From Toscana.

VINO ROSSO

Podere dal Nespoli Sangiovese Bio (su) 125/625

Grape: Sangiovese. From Emilia Romagna.

Giovanni Rosso Barbera (su) 140/700

Grape: Barbera. From Piemonte.

Brolio Chianti Classico (su) 145/725

Grape: Sangiovese. From Toscana.

Sella&Mosca Cannonau (su) 150/750

Grape: Cannonau. From Sardegna.

Monte del Fra Valpolicella ripasso (su) 170/850

Grape: Corvina 80%. 20% Rondinella. From Veneto.

VINO FRIZZANTE

Prosecco Spumante Millesimato (su) 120/600

Grape: Glera. From Veneto.

Cantina di Sorbara Lambrusco Bio (su) 130/650

Grape: Lambrusco grasparossa. From Emilia Romagna.

Contratto Alta Langa Millesimato (su) 165/825

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

VINO ROSE

Montauto Staccione Rosè (su) 145/725

Grape: Sangiovese. From Tuscany.

OSTERIA ITALIANA BASED ON TRADITION

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