

## ANTIPASTI

### Arancine Siciliane (hv,m,s) 205

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,nø) 205

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

### Bruschetta (hv,m,nø) 180 🍃

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

### Tagliere Salumi e Formaggi (hv,m,nø) 160/270 <sup>1p/2p</sup>

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,s) 199

Ask your waiter for today's special.

### Gnocchi alla Sorrentina (hv,e,m) 195 🍃

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

### Bottarga (hv,e,m,sk,fs) 205 ➡

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

### Caserecce e Burrata (hv,e,m,nø) 205

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

### Carbonara (hv,e,m) 199

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

### Spaghetti alle Vongole (hv,e,m,sk) 205 ➡ 🍃

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

### Tagliatelle al Ragu (hv,e,m,s) 199

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

### Saccottini al Tartufo (hv,e,m,nø) 205 🍃

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 della Mamma (m,nø) 189 🍃

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

### Insalata Fantasia (m,nø) 197

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

### Insalata Montanara (m,nø) 199

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 399

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) 199

Ask your waiter for today's special.

### Regina Margherita (hv,m) 180 🍃

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

### Capricciosa (hv,m) 208

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

### Diavola (hv,m) 215 🍃

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

### Vegetariana (hv,m) 192 🍃

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

### Napoli (hv,m,fs) 195 ➡ 🍃

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

### Pollo (hv,m) 209

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

### Formaggi (hv,m) 218 🍃

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

### Alto Adige (hv,m) 212

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

### 'Nduja (hv,m) 215 🍃

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

### Cannone Mortadella e Pistacchio (hv,m,nø) 207

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

### Sana (hv,m,nø) 209 🍃

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) 212

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

### Meat Feast (hv,m) 215 🍃

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

### Calzone (hv,m) 195

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

### Parmigiana (hv,m) 198 🍃

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,nø) 215

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

### Tartufo (hv,m) 219

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

## COCKTAIL ITALIANI

### **Giocoso Mimosa (s) 145**

Bergamot and mandarin soda, Prosecco Valdobbiadene

### **Bellini (s) 145**

Peach purée, Prosecco Valdobbiadene

### **Signora Spritz (s) 145**

Strawberry infused Aperol, Prosecco, grapefruit soda

### **Negroni 145**

Campari, vermouth, gin

### **Mediterranean Gin Tonic 145**

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

### **Limoncello Tonic 145**

Limoncello from Capri, tonic

## BIRRA

### **Heineken Draft 0.4 (g) 95**

### **Moretti Draft 0.4 (g) 112**

### **Heineken 0.0% (g) 59**

## VINO BIANCO

### **Soave Ca'Rugate 2019 (s) 120/600**

Grape: Garganega. Fresh, light, delicate.

### **Arneis la Ginestraia DOC 2021 (s) 130/650**

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

### **Vermentino di Gallura Serenata 2018 (s) 130/650**

Grape: Vermentino. Yellow colour, fresh citrus, fine

## VINO ROSSO

### **Villa Poggio Salvi Tosco 2020 (s) 120/600**

Grape: Sangiovese. Fresh, delicate grape from Tuscany.

### **Chianti Classico Rodano 2017 (s) 130/650**

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

### **Cannonau di Sardegna Serenata 2019 (s) 140/700**

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

### **Amore Rosè Barberani 2019 (s) 120/600**

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

## LIQUORI

### **Limoncello 90**

### **Fernet-Braca 90**

### **Amaro Montenegro 90**

### **Sambuca 90**

### **Dissaronno 90**

### **Grappa Bocchino 100**

### **Grappa Riserva Bocchino 170**

## SOFT DRINKS

### **Pepsi 49**

### **Pepsi Max 49**

### **Gazzosa 56**

### **Chinotto 56**

### **Aranciata 56**

### **San Pellegrino 69/90**

### **Ice Tea 49**

### **Orange Juice 49**

### **Apple Juice 49**

## DOLCI

### **Treccina alla Nutella (hv,m,nø) 149**

Small pizza roll filled with Nutella, sweetened Ricotta cheese and pistachio.

### **Tiramisù (hv,e,m) 125**

### **Coppa Gelato (m,nø) 109**

3 scoops of the finest Italian gelato in Norway.

### **Tortino al Cioccolato (hv,m,nø) 125**

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

### **Cannolo Siciliano (hv,m,nø) 119**

Pastry filled with sweetened Ricotta cheese, chocolate and pistachio.

### **Panna Cotta (m) 119**

Panna cotta with forest fruits.

## CHILDREN

### **Pizza Margherita (hv,m) 119 🍕**

San Marzano tomato, mozzarella fior di latte.

### **Pasta Pomodoro (hv,m) 109 🍝**

Pasta with San Marzano tomato, Parmigiano 17 mth.

## CAFFÉ E TÉ

### **Espresso 35**

### **Americano 35**

### **Cortado (m) 38**

### **Latte (m) 43**

### **Macchiato (m) 37**

Double +7

### **Cappuccino (m) 41**

### **Tea 39**

### **Chocolate (m) 49**

### **Affogato (m) 79**

## OSTERIA ITALIANA BASED ON TRADITION

and grandmother's kitchen with the most authentic ingredients and recipes, in the centre of Oslo