

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,e) 215 🌿

San Marzano tomato, mozzarella fior di latte, basil, Parmigiano DOP.

Capricciosa (hv,m) 265

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

Diavola (hv,m) 275

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

Vegetariana (hv,m,e) 252 🌿

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

Napoli (hv,m,fs) 275

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

'Nduja (hv,m,su,e) 285

Mozzarella fior di latte, italian sausage, 'Nduja, caramelized onions, cherry "Pachino" tomatoes, parsley, Parmigiano DOP.

Formaggi (hv,m,e) 275 🌿

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

Mare Verde (hv,fs,va,sk) 285

Mozzarella fior di latte, Pesto, marinated Scampi in chili and garlic, cherry tomatoes, Walnuts and Burrata cream.

Marinara (hv,sk,se,fs,su) 285

San Marzano tomato served with a sauce of shrimps, scampi, mussels, vongole, chili, garlic and parsley.

Sana (hv,m,e) 265 🌿

San Marzano tomato, cherry "Pachino" tomato, homemade pesto, mozzarella fior di latte, basil, rucola, Parmigiano DOP.

Crudo di Parma (hv,m,e) 285

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

Meat Feast (hv,m,su) 285

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

Parmigiana (hv,m,e) 270 🌿

San Marzano tomato, mozzarella fior di latte, "Melanzane alla Parmigiana" from Sicily (fried and baked aubergine, parmesan, basil), Parmigiano DOP, basil.

Principessa (hv,m,va,e) 278

Mozzarella fior di latte, Mascarpone, Speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano DOP.

Tartufo (hv,m,e) 290

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

ANTIPASTI

Olives 79

Pizza Bread 79

Bruschetta (hv,m,e) 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) 255

A selection of fried rice balls from Palermo "Agli scampi" (scampi and squid ink) and "Alle melanzane" (eggplants and mozzarella). Served with Burrata cream.

Crostino di Mare (hv,m,fs) 219

A selection of bruschetta with Burrata cream, anchovies, dry cherry tomatoes and lemon zest.

Stuzzichino (hv,m) 149 🌿

Pizza bread with olive oil, Pesto and black olives.

Carpaccio di Tonno (hv,m,fs,sk) 255

Carpaccio of Tuna served with a mix of scampi, mussels, squid, potatoes, pickled red onion, olives, leek, salad and Lemon zest.

Tagliere della Mamma (hv,m,va,e) 349

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) 245 🌿

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

Carbonara (hv,e,m) 265

Spaghetti alla chitarra, pancetta bacon, egg, black pepper, Parmigiano DOP.

Lasagna al Ragu (hv,e,m,su,n) 270

Traditional Lasagna al "Ragu" (bolognese sauce), Parmigiano DOP

Spaghetti allo Scoglio (hv,e,sk,su,se,fs) 265

Spaghetti alla chitarra, tomato sauce, mussels, scampi, vongole, garlic, parsley, peperoncino chili and white wine.

Madreperla (hv,e,m,sk,su,se,fs) 335

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

Rosso Piccante (hv,e,m,sk,fs,su) 299

Tagliatelle served with burrata cream, 'Nduja, dry cherry tomatoes, Scampi, garlic, shallots and lemon zest.

Ravioli Tricolore (hv,e,m,pjn) 279 🌿

Ravioli filled with ricotta and spinach, served with Tomato sauce, homemade Pesto, crunchy Pistacchio nuts and Pecorino Romano.

Piatto della Settimana 269

Ask your waiter for week's special

BAMBINI

Pizza Margherita (hv,m) 135

San Marzano-tomat og mozzarella fior di latte.

+ 40 Cooked ham

+ 40 Diavola

Pasta Pomodoro (hv,m,e) 125

Caserecce med tomat saus og Parmigiano 17 mnd.

+40 Ragù

+40 Carbonara

PIZZA IN PALA

50 cm of heaven to share!

Pizza in pala (hv,m) 549

8 Square slices, 2 different toppings.

SECONDI - Available from 16:00

Terra e Mare (hv,su,sk,fs) 469

Indrefilet served with scampi, garlic, white wine, baked potatoes, grilled mushrooms and green pepper sauce.

Sinfonia di Mare (hv,m,fs,se,sk) 449

Grilled Sea Bass, Scampi, Scallops, langoustine, potatoes, salad and cherry tomatoes. Served with a citronette sauce.

Fritto Misto (hv,m,e,sk,fs) 329

Fried Sea Bass, squid, baby octopus, prawns and fried seasonal vegetables served with a parsley mayonnaise and lemon slices.

Cozze alla crema di 'Nduja

(hv,m,se,sk,fs,su) 290

Mussels, garlic oil, chili oil, 'nduja, white wine, cream, parsley and garlic bread.

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m) 255

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

Insalata Fantasia (hv,m,ma) 275

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

Insalata Montanara (hv,m,va) 265

Lettuce, mozzarella fior di latte, cherry "Pachino" tomato, Speck (smoked ham from the Alps), walnuts, truffle cream, Parmigiano 17 mth.

Insalata Primavera (hv,sk,fs) 279

Lettuce, cherry "Pachino" tomatoes, strawberry, scampi, fresh Mozzarella and lemon zest.

CAFFÉ E TÉ

Espresso 42

Double +7

Americano 42

Lactose free +10

Cortado (m) 47

Latte (m) 57

Macchiato (m) 44

Cappuccino (m) 48

Tea 44

DOLCI

Treccina alla Nutella (hv,m,ha,pjn) 215

Pizza roll filled with Nutella, sweetened Ricotta cheese and pistacchio. For 2/3 people.

Tiramisù (hv,e,m) 165

Mascarpone cream with Savoiardi soaked in coffee.

Coppa Gelato (hv,m,pjn,n) 169

3 scoops of the finest Italian gelato in Norway.

Served with whipped cream, fresh fruits and roll biscuits.

Tortino al Cioccolato (hv,e,m,pjn,n) 179 Waiting 15 min

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

Cannolo Siciliano (hv,m,pjn,n) 165

Pastry filled with sweetened Ricotta cheese, chocolate chips and pistacchio.

Sogno di Pistacchio (m,pjn,n) 155

Pistacchio Pannacotta served with crunchy white chocolate and pistacchio.

Affogato (hv,m) 139

Italian gelato with espresso and roll biscuits.

OSTERIA DI MARE BASED ON TRADITION

Innholder disse allergenene:

Hv:Hvete, M:Melk, E:Egg, Fs:Fisk, Pjn:Pistasjønner, Va:Valnuts, Ma:Mandel, Ha:Hasselnøtt, Su:Sulfit, Sk:Skalldyr, Se:Selleri, B:Bygg