

PIZZA

Pizza del Mese

Ask your waiter for the special of the month.

275,-

Regina Margherita (hv,m)

Tomato sauce, mozzarella fior di latte, basil, Parmigiano DOP.

219,-

Capricciosa (hv,m)

Tomato sauce, mozzarella fior di latte, cooked ham, olives, champignon.

275,-

Diavola (hv,m)

Tomato sauce, mozzarella fior di latte, spicy salame.

279,-

Vegetariana (hv,m)

Tomato sauce, mozzarella fior di latte, seasonal vegetables, Parmigiano DOP, rucola.

270,-

Napoli (hv,m,fs)

Tomato sauce, Burrata cream, marinated anchovies, black olive, cherry tomatoes, chili flakes.

280,-

Marinara (hv,m)

Tomato sauce, cherry tomato marinated with garlic, oregano.

199,-

Formaggi (hv,m)

Mozzarella fior di latte, gorgonzola, smoked Scamorza, Parmigiano DOP, parsley.

275,-

Fichissimo (hv,m,e,va)

Mozzarella fior di latte, gorgonzola, fig jam, walnuts, rucola, Grana Padano flakes.
Crust glazed with 4 formaggi sauce and Pecorino cheese.

290,-

Marinara Siciliana (hv,m,fs,su,sk,se) 280,-

Tomato sauce, mussels, vongole and scampi marinated with garlic, chili and white wine. Parsley on top.

Maialino imPestato (hv,m,e,va,su) 290,-

Mozzarella fior di latte, pesto, cherry tomatoes, guanciale, walnuts, Grana Padano flakes, rucola.

Zucca (hv,m,wa) 290,-

Mozzarella, pumpkin cream, champignon, red onion, guanciale, walnuts, Parmigiano DOP, parsley.

Al Fuoco! (hv,m) 290,-

Mozzarella fior di latte, scamorza, 'Nduja, spicy salame, grilled paprika, honey, chili flakes on top.

'Nduja (hv,m,su) 295,-

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

Parmigiana (hv,m)

280,-

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

Crudo di Parma (hv,m) 290,-

Tomato sauce, mozzarella fior di latte, Parma ham 18 mth, rucola, Parmigiano DOP.

Principessa (hv,m,va) 295,-

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

Tartufo (hv,m) 295,-

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

PASTA FRESCA

Pasta del Mese 275,-

Ask your waiter for the special of the month.

Gnocchi alle Sorrentina (hv,m) 249,-

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

Carbonara (hv,e,m) 275,-

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

Lasagna al Ragù (hv,e,m,su,n,se) 275,-

Traditional Lasagna al "Ragu" (bolognese sauce) and Parmigiano DOP.

Vongole e Cozze (hv,e,sk,su,se,fs) 275,-

Spaghetti alla chitarra with mussels, clams, cherry tomato, garlic, parsley, peperoncino chili and white wine.

Madreperla (hv,e,m,sk,su,se,fs) 339,-

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

Amatriciana (hv,e,m,su) 279,-

Rigatoni with tomato sauce, guanciale, onion and pecorino cheese on top.

Gorgonzola e Noci (hv,e,m,va) 279,-

Ravioli filled with spinaches and ricotta served with a sauce made with provola, gorgonzola and Parmigiano DOP. Topped with walnuts, honey and parmesan.

ANTIPASTI

Olives 79,- Taralli 79,-
Pizza Bread 79,-

Bruschetta (hv,m)  **205,-**
A selection of bruschetta with cherry tomato, rucola pesto and "Melanzane alla Parmigiana" from Sicily (fried and baked aubergine, Parmigiano DOP, basil).

Calamari Fritti (hv,su,sk,fs) **229,-**
Fried squid rings and baby squid served with parsley and lemon mayonnaise.

Panzerotti Emiliani (hv,m,pjn) **215,-**
Golden fried Panzerotti. Filled with tomato, mozzarella fior di latte, Parmigiano DOP, basil.

Stuzzichino (hv,m)  **149,-**
Pizza bread served with rucola pesto and black olives.

Cozze alla Tarantina (hv,m,se,sk,fs,su) **210,-**
Mussels, garlic oil, chili oil, white wine, tomato sauce, parsley and garlic bread.

Tagliere della Mamma (hv,m,va) **350,-**
A selection of delicious Italian cheeses, prosciutti and salami. Served with focaccia, olives and walnuts.

BAMBINI

Pizza Margherita (hv,m)  **140,-**
Tomato sauce, mozzarella fior di latte, Parmigiano DOP.

+ 40 Cooked ham
+ 40 Diavola

Pasta Pomodoro (hv,m,e)  **130,-**
Tagliatelle with tomato sauce, Parmigiano DOP.

+40 Ragù
+40 Carbonara

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m)  **265,-**
Lettuce, cherry tomato, mozzarella fior di latte, Parmigiano DOP, citronette, basil and rucola pesto.

Insalata Fantasia (hv,m,ma) **279,-**
Lettuce, cherry tomato, Burrata, almonds, Parma ham 18mth, rucola pesto and citronette.

Insalata d'Autunno (hv,m,va,e) **279,-**
Lettuce, cherry tomato, caramelized onions, 4 formaggi sauces, walnuts, speck and Grana Padano flakes on top.

DOLCI

Il Tavolo dei Dolci (hv,m,ha,pjn) **512,-**
A selection of our favorite desserts. Try them all!
Minimum 4 people.

Treccina alla Nutella (hv,m,ha,pjn) **225,-**
Pizza roll filled with Nutella, sweetened ricotta cheese and pistacchio. For 2/3 people.

Tiramisù (hv,e,m) **179,-**
Mascarpone cream with Savoirdi soaked in coffee.

Coppa Gelato (hv,m,pjn,n) **179,-**
3 scoops of Italian gelato.
Served with whipped cream, fresh fruits and roll biscuits.

Tortino al Cioccolato (hv,e,m,pjn,n) **179,-**
Dark chocolate cake with a liquid heart served with Italian gelato. Waiting time: 15 min ca.

Cannolo Siciliano (hv,m,pjn,n) **179,-**
Pastry filled with sweetened Ricotta cheese, chocolate chips and pistachios.

Pistacchio Tiramisù (m,hv,e,pjn) **179,-**
Mascarpone and pistacchio cream with savoirdi soaked in coffee and a pistachio crumble on top.

Affogato (hv,m,pjn,va) **139,-**
Italian gelato with espresso and roll biscuits.

CAFFÉ E TÉ

Double +7

Espresso 44,- Tea 44,-
Americano 44,- Iced Latte (m) 67,-
Cortado (m) 47,-
Latte (m) 57,-
Macchiato (m) 45,-
Cappuccino (m) 48,-
Frozen Cappuccino (m) 58,-

SOFT DRINKS

Pepsi 65,-	Gazzosa 79,-
Pepsi Max 65,-	Aranciata 79,-
Kombucha 109,-	Chinotto 79,-
Lipton Ice Tea 79,-	Limonata 79,-
Aranciata Rossa 79,- zero sugar added	San Pellegrino 139,-
	Apple Juice 69,-

If you have any allergies or food intolerances, please inform your server before placing your order.

Innholder 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, **Nm:** nutmeg, **Mu:** mustard