

PIZZA

Pizza Special 270,-

Ask your waiter for the special of the month.

Regina Margherita (hv,m) 215

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

Capricciosa (hv,m) 267,-

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

Diavola (hv,m) 276,-

Tomato sauce, mozzarella fior di latte, spicy salame.

Vegetariana (hv,m) 264,-

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

Napoli (hv,m,fs) 277,-

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

'Nduja (hv,m,su) 287,-

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

Formaggi (hv,m) 275,-

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

Mare Verde (hv,m,va,sk) 295,-

Mozzarella fior di latte, rucola pesto, marinated scampi in chili and garlic, cherry tomatoes, walnuts, Burrata cream.

LAMBorghini (hv,m,su,se) 295,-

Tomato sauce, lamb Ragù, Parmesan cream, Pecorino cheese, basil.

Fiori di Bologna (hv,m,pjn) 315,-

Mozzarella fior di latte, Mortadella from Bologna, cherry tomato, rucola pesto, pistacchio cream, pistachios on top.

Sana (hv,m) 266,-

Tomato sauce, cherry tomato, rucola pesto, mozzarella fior di latte, basil, rucola, Parmigiano DOP.

Crudo di Parma (hv,m) 290,-

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

3 Salumi (hv,m,su) 286,-

Tomato sauce, mozzarella fior di latte, salame piccante, cooked ham, Italian sausage.

Parmigiana (hv,m) 272,-

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

Principessa (hv,m,va) 285,-

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.

ANTIPASTI

Olives 79,- Nuts 69,-
Pizza Bread 79,-

Bruschetta (hv,m) 199,-

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

Arancine di Mare (hv,m,su,sk,fs,se) 257,-

A selection of fried rice balls from Palermo "Pesce spada" (swordfish, anchovies, sun dry tomatoes, shallots, garlic, lemon and mint) and "Agli spinaci" (spinach, scamorza and mozzarella). Served with tomato sauce.

Panzerotti Emiliani (hv,m,pjn) 210,-

Golden fried Panzerotti. One is filled with Mortadella, Scamorza, mozzarella and pistacchio. The other with tomato, mozzarella fior di latte, Parmigiano DOP, basil.

Stuzzichino (hv,m) 149,-

Pizza bread served with rucola pesto and black olives.

Vitello Tonnato (hv,e,fs,sk,su,mu) 250,-

Thinly sliced veal served chilled with a creamy tuna sauce, fried cappers. Finished with langoustine bisque.

Tagliere della Mamma (hv,m,va) 350,-

A selection of delicious Italian cheeses, prosciutti and salami. Served with focaccia, olives and walnuts.

PASTA FRESCA

Pasta Special 270,-

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) 270,-

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

Lasagna al Ragù (hv,e,m,su,n) 270,-

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

Vongole e Cozze (hv,e,sk,su,se,fs) 269,-

Spaghetti alla chitarra with mussels, clams, cherry tomato, 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 and white wine.

Garganelli Mediterraneo (hv,su,m,e,fs,sk) 279,-

Garganelli pasta with clams and shrimps, zucchini, garlic, cherry tomato, bottarga, anchovies, white wine and lemon-mint butter.

Profumo di Amalfi (hv,e,m) 279,-

Ravioli filled with spinaches and ricotta served with Parmigiano DOP cream, caramelized lemon, green and pink pepper and crisp Parmigiano tuile.

SECONDI - Available from 16:00

Cotoletta alla Bolognese (hv,m,e,se) 325,-

Breaded and fried pork chop topped with Parma ham 18 months, and Parmigiano DOP fondue. Served with roasted rosemary potatoes and fresh salad.

Danza di Mare (m,fs,se,sk,su,pjn) 325,-

Sea bass fillet in a pistachio pesto crust, served with a cream made with carrot, orange and ginger, a mix of mushrooms and a bisque reduction. Served with garlic bread.

Fritto Misto (hv,m,e,sk,fs) 315,-

Fried squid, baby octopus, prawns, seabass and fried seasonal vegetables served with tuna mayonnaise.

Cozze alla Tarantina (hv,m,se,sk,fs,su) 290,-

Mussels, garlic oil, chili oil, white wine, tomato sauce, parsley and garlic bread.

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

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) 220,-

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

Tiramisù (hv,e,m) 167,-

Mascarpone cream with Savoiardis soaked in coffee.

Coppa Gelato (hv,m,pjn,n) 170,-

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) 167,-

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

Cassata Siciliana (m,hv,e,so,ma,su) 139,-

Rich and colorful Sicilian cake made with sponge cake, sweet ricotta cream, candied fruit and marzipan.

Affogato (hv,m) 139,-

Italian gelato with espresso and roll biscuits.

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m) 260,-

Lettuce, cherry tomato, mozzarella fior di latte, Parmigiano DOP, citronette, basil and rucola pesto.

Insalata Fantasia (hv,m,ma) 277,-

Lettuce, cherry tomato, Burrata, artichokes, almonds, Parma ham 18mth, rucola pesto and citronette.

Insalata Montanara (hv,m,va) 267,-

Lettuce, mozzarella fior di latte, cherry tomato, Speck (smoked ham from the Alps), walnuts, truffle cream and Parmigiano DOP.

Insalata Fresca (hv,m,sk,su) 279,-

Lettuce, cherry tomatoes, orange, scampi, fresh Burrata, mint and citronette.

CAFFÉ E TÈ 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

Apple Juice 69

Chinotto 79

Lipton Ice Tea 79

Limonata 79

Aranciata Rossa 79

San Pellegrino 139

zero sugar added

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasjnotter, **Va:**Valnuts, **Ma:**Mandel, **Ha:**Hasselnøtt, **Su:**Sulfit, **Sk:**Skalldyr, **Se:**Selleri, **B:**Bygg, **Nm:** nutmeg, **Mu:** mustard