

PIZZA

To get the perfect light texture we make our dough with 4 different flours, left to rise for 36 hours.

Ask your waiter for the pizza of the day!

Regina Margherita (hv,m) 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) 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 tomatoes, chili.

'Nduja (hv,m,su) 285

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

Formaggi (hv,m) 275

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

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

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

LAMBorghini (hv,m,su,se) 285

San Marzano tomato, Lamb ragù, Parmesan cream, pecorino cheese and basil.

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

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

Sana (hv,m) 265

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

Crudo di Parma (hv,m) 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) 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) 278

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

Tartufo (hv,m) 290

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, 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.

Crostini due Stagioni (hv,m,pjn,va) 219

A selection of two bruschettas: one with pumpkin cream, gorgonzola, walnuts, and honey. And one with burrata cream, pistachio pesto, crispy Parma ham, and parmesan.

Stuzzichino (hv,m) 149

Pizza bread with olive oil, pesto and black olives.

Tagliere della Mamma (hv,m,va) 349

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

PASTA FRESCA

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

Ask your waiter for the pasta of the day!

Gnocchi alle Sorrentina (hv,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.

Le Crespelle (hv,e,m,se,su) 290

Salty crepes filled with lamb ragù, béchamel, tomato sauce, gratinated with pecorino and finished with fresh basil.

Risotto alla Bisque (m,se,su,sk) 299

Carnaroli risotto with pesto and Parmigiano DOP, served with Black Tiger prawns and a fragrant reduction of langoustine bisque.

Cuore di Zucca (hv,e,m,nm) 279

Ravioli filled with pumpkin cream, served with Parmesan cream, fresh parsley and a balsamic reduction.

SECONDI - Available from 16:00

Cotoletta alla Bolognese (hv,m,e,se) 315

Breaded and fried pork chop topped with Parma ham 24 months, and parmesan fondue. Served with roasted rosemary potatoes and with a fresh salad

Danza di Mare (m,fs,se,sk,su,pjn) 315

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

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

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

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.

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 DOP.

+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.

DOLCI

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

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

Dark chocolate cake with a liquid heart served with Italian gelato. Waiting time: 15 min ca.

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

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

Sogno di Pistacchio (m,pjn,n) 165

Pistachio Pannacotta served with crunchy white chocolate and pistachios..

Affogato (hv,m) 139

Italian gelato with espresso and roll biscuits.

INSALATE

Served with olive oil and focaccia.

Caprese della Mamma (hv,m) 255

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

Insalata Fantasia (hv,m,ma) 275

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

Insalata Montanara (hv,m,va) 265

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

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

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

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

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasj nøtter,

Va:Valnuts, **Ma:**Mandel, **Ha:**Hasselnøtt, **Su:**Sulfitt,

Sk:Skalldyr, **Se:**Selleri, **B:**Bygg, **Nm:** nutmeg