

LUNCH PANINI

11:00 - 15:00

Panino Emiliano (hv,m,pjn) 219,-

Pizza bread with Mortadella from Bologna, burrata, cherry tomato, sun-dried tomato, rucola, pesto and pistachios. Served with salad and olives.

Panino Caprese (hv,m) 199,-

Pizza bread with mozzarella fior di latte, tomato, rucola and pesto. Served with salad, cherry tomato and olives.

ANTIPASTI

Olives 79

Pizza bread 79

Bruschetta (hv,m) 205,-

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

Arancine Siciliane (hv,m,e,su,se) 259,-

A selection of fried rice balls from Palermo, one with ragù and one with aubergine and scamorza. Served with rucola, cherry tomatoes and mushroom sauce.

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

A selection of delicious Italian formaggi, prosciutti and salami. Served with pizza bread.

Stuzzichino (hv,m) 149,-

Pizza bread with olive oil, pesto and black olives.

Sformatino Modena (m,e,pjn) 230,-

Potato soufflé with Parmigiano fondue, mortadella mousse, Mortadella from Bologna and balsamico Giusti 1605.

PIZZA

Pizza del Mese 275,-

Ask your waiter for the special of the month.

Regina Margherita (hv,m) 219,-

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

Diavola (hv,m) 279,-

Tomato sauce, mozzarella fior di latte and salame piccante from Italy.

Capricciosa (hv,m) 275,-

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

Vegetariana (hv,m) 270,-

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

Napoli (hv,m,fs) 280,-

Tomato sauce, burrata cream, marinated anchovies, black olives, peperoncino chili, oregano and basil.

Formaggi (hv,m) 280,-

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

Fiori di Bologna (hv,m,pjn) 329,-

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

'Nduja (hv,m) 295,-

Mozzarella fior di latte, 'Nduja Calabria, Italian salsiccia, cherry tomato, caramelised onions, parsley and Parmigiano.

Pistacchiosa (hv,m,pjn) 329,-

Pistacchio pesto, mozzarella fior di latte, burrata cream, Parma ham 18 mth and cherry tomato. Crust glazed with parmesan cream and pistacchio.

Crudo di Parma (hv,m) 290,-

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

Tre Salumi (hv,m) 290,-

Tomato sauce, mozzarella fior di latte, Italian salsiccia, salame piccante from Italy and cooked ham.

Calzone (hv,m) 280,-

A folded pizza filled with tomato sauce, mozzarella fior di latte, cooked ham and champignon. Topped with parmigiano, and rucola.

Parmigiana (hv,m) 280,-

Tomato sauce, mozzarella fior di latte, "melanzane alla parmigiana" from Sicily (fried and baked aubergine), Parmigiano and basil.

Principessa (hv,m,va) 295,-

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

Tartufo (hv,m) 295,-

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

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,m,e) 289,-
Spaghetti alla chitarra with guanciale, eggs, black pepper and Parmigiano.
- Tagliatelle al Ragu** (hv,m,e) 279,-
"Ragu" (bolognese sauce) and Parmigiano.
- Busiate Pesto & Burrata** (hv,m,e) 289,-
Busiate with pesto, bacon, cherry tomato, burrata pistachio's granola and parmesan DOP on top.
- Amatriciana** (hv,m,e) 275,-
Rigatoni with tomato sauce, guanciale and pecorino on top.
- Tortelloni Ricotta Spinaci** (hv,m,e,pjn) 279,-
Ricotta and spinach tortelloni with butter, Parmigiano fondue, mortadella mousse and balsamico Giusti 1605.

INSALATE

Served with olive oil and pizza bread.

- Caprese Mamma** (hv,m) 265,-
Fresh salad with cherry tomato, mozzarella fior di latte, Parmigiano, basil and pesto.
- Insalata Contadina** (hv,m,va) 279,-
Mixed salad, cherry tomato, speck (smoked ham from the Alps), walnuts, pear, Parmigiano and balsamico Giusti 1605.

CHILDREN

- Pizza Margherita** (hv,m) 140,-
Tomato sauce and mozzarella fior di latte.
+40 Cooked ham | +40 Diavola
- Pasta Pomodoro** (hv,m,e) 130,-
Pasta with tomato sauce and Parmigiano.
+40 Ragù | +40 Carbonara

DOLCI

- 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) 169,-
Mascarpone cream with Savoiardi soaked in coffee.
- Coppa Gelato** (hv,m,e,pjn) 175,-
3 scoops of Italian gelato. Served with whipped cream, fresh fruits and roll biscuits.
- Fior di Fragola** (m) 159,-
Italian gelato with fresh strawberries, balsamico Giusti 1605 and mint.
- Tortino al Cioccolato** (hv,e,m) 179,-
Dark chocolate fondant with a liquid heart served with Italian gelato.
- Cannolo Siciliano** (hv,m,pjn) 179,-
Pastry filled with sweetened sicilian Ricotta cheese, chocolate and pistacchio.
- Affogato** (hv,m) 129,-
Italian gelato with espresso and roll biscuits.

SOFT DRINKS

Pepsi	60,-	Limonata	65,-
Pepsi Max	60,-	Pomegranate	65,-
Eplemost	65,-	Chinotto	65,-
Orange Juice	69,-	Aranciata	65,-
Ginger Beer	60,-	San Pellegrino 0,5 / 0,75	89/115,-

TÈ FREDDO

Homemade with cold brew tea

Fresca (Lemon, sugar)	79,-
Rosa (Lemon, sugar, berries)	79,-
Basilico (Lemon, sugar, pomegranate, basil)	79,-

CAFFÉ E TÈ

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

Double +7 | Lactose free +10 | Decaf +10

Inneholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasj nøtter, **Va:**Valnøtter, **Ma:**Mandel, **Ha:**Hasselnøtt, **Se:**Selleri, **Su:**Sulfitt