

## COCKTAILS

**Amaretto sour** 169,-  
Disaronno liquor, lemon juice, simple syrup & egg white (e).

**Cherry pop** 169,-  
Disaronno liquor, cherry soda & lemon juice.

**Fico di Sardegna** 169,-  
Aperol, Sweet Vermouth, Vernaccia(su) & fig leaf soda.

**Basilico smash** 169,-  
Gin, Vermentino white wine (su), basil & lemon juice.

**Amaro mule** 169,-  
Amaro Montenegro, lemon juice & ginger beer.

**Strawberry Smash** 169,-  
Vodka, strawberry liqueur, lemon juice & basil

**Pistacchio Martini** 179,-  
Vanilla Vodka, DiSaronno Velvet(m), Pistacchio liqueur (psj) & curacao.

**Espresso Martini** 175,-  
Vodka, kahlua, espresso & simple syrup.

**Negroni** 169,-  
Campari, Gin & Sweet Vermouth.

**Bellini** 169,-  
Peach syrup & Mamma's Prosecchino

**Mimosa** 169,-  
Orange juice & Mamma's Prosecchino

### GinTonic

**Engine Italian Gin & Tonic -** 175,-

**Gin Mare & Tonic-** 179,-

**The Botanist Gin & tonic -** 185,-

## LIQUORI

Limoncello- 110,-

Fernet-branca- 135,-

DiSaronno Velvet-125,-

Amaro del capo- 130,-

Amaro Montenegro-115,-

Frangelico - 130,-

Grappa Bocchino - 150,-

Grappa riserva Bocchino - 200,-

Sambuca -125,-

## MOCKTAIL

**Pesca Paradise - 120,-**  
Sweet juicy peach

**Libero spritz - 120,-**  
Bittersweet orange & herbs

**N/A Hugo Spritz - 120,-**  
Elderflower syrup & citrus soda

# OSTERIA ITALIANA

## Drink Menù



Follow us on Instagram: [@mammapizzaoslo](https://www.instagram.com/mammapizzaoslo)  
Mamma's WiFi Password: "Mammatiamo"

## VINO BIANCO

<b>Vino della Casa</b> (su) 150/725,-	
<b>Tenute Tozzi Terra Gessi Bianco</b> (su) 160/775,- Grape: Albana, Chardonnay, Manzoni Bianco. From Emilia Romagna	
<b>Sella&amp;Mosca Vermentino</b> (su) 165/800,- Grape: Vermentino. From Sardegna	
<b>Cristo di Campobello Bianco</b> (su) 180/875,- Grape: Grillo, Chardonnay, Inzolia, Cataratto. From Sicilia	
<b>Chardonnay Romagnoli</b> (su) 185/900,- Grape: Chardonnay. From Toscana	

## VINO ROSSO

<b>Vino della Casa</b> (su) 150/725,-	
<b>Neirano Barbera d'Asti</b> (su) 160/750,- Grape: Barbera. From Piemonte	
<b>Pirovano Beatrice Primitivo</b> (su) 170/850,- Grape: Primitivo. From Puglia.	
<b>Valdarno Superiore Chianti Classico</b> (su) 175/825,- Grape: Sangiovese. From Toscana	
<b>Cristo di Campobello Rosso</b> (su) 180/875,- Grape: Nero D'Avola. From Sicilia.	

## VINO ROSE

<b>Martoccia Anna Rosato</b> (su) 165/800,- Grape: Sangiovese. From Tuscany.	
<b>Cristo di Campobello Rosato</b> (su) 180/875,- Grape: Nero D'Avola. From Sicilia.	

## VINO FRIZZANTE

<b>Prosecco</b> (su) 150/725,- Mamma's Proseccchino	
<b>Pignoletto Frizzante Tizzano</b> (su) 160/775,- Grape: Grechetto. From Emilia Romagna.	
<b>Altemasi Trento DOC</b> (su) 180/875,- Grape: Chardonnay, Pinot Nero. Metodo Classico. From Trentino.	

## BIRRA ALLA SPINA

<b>Frydenlund Draft</b> 0.4/0.6 (b) 115/165,-	
<b>Frydenlund Juicy IPA Draft</b> 0.4/0.6 (b) 135/194,-	
<b>Poretti Draft</b> 0.4(b) 140,-	
<b>Blanc 1664 Draft</b> 0.5 (b,hv) 162,-	
<b>BigNose Cider Draftt</b> 0.33 145,-	
<b>Ringnes lite Gluten free</b> 0.3 bottle 129,-	

## BIRRA ARTIGIANALE ITALIANA

*Birrificio Baladin is an Italian brewery founded in 1996 in the province of Cuneo, by master brewer Teo Musso.*

*Baladin is the only beer made with 100% Italian ingredients, from malt to hops. All Baladin beers are served in their own 0.33 cl bottle or can.*

<b>Baladin SUD</b> 139,- Wit, 4,5% (b, hv)	
<b>Baladin L'Ippa</b> 149,- IPA, 5,5% (b)	
<b>Baladin Nazionale</b> 152,- Blonde ale, 6,5% (b)	
<b>Baladin Nazionale GlutenFree</b> 152,- Blonde ale, 6,5% (b)	
<b>Baladin Leön</b> 188,- Belgian strong dark ale, 8,5% (b)	
<b>Baladin Sidro</b> 149,- Apple cider, gluten free, 4,7%	

## SPRITZ

<b>Aperol Spritz</b> 179,- Aperol, Mamma's Proseccchino (su) & Soda	
<b>Rosa Passionfruit Spritz</b> 175,- Sarti, Mamma's Proseccchino (su) & Soda	
<b>Limoncello Spritz</b> 179,- Limoncello, Mamma's Proseccchino (su) & Soda	
<b>Hugo Spritz</b> 175,- Elderflower liquor, Mamma's Proseccchino (su) & Soda	
<b>Campari Spritz</b> 185,- Campari, Mamma's Proseccchino (su) & soda	

### ENOTECA BASED ON TRADITION

In our Enoteca we always try to bring you new tastes from the hidden places of Italy, ask our waiters for the wine list and try for yourself!