

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) 270,-

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

Tagliatelle al Ragu (hv,m,e) 279,-

"Ragu" (bolognese sauce) and Parmigiano.

Busiate Burrata (hv,m,e) 279,-

Busiate with pesto, bacon, cherry tomato, burrata pistachio's granola and parmesan DOP on top.

Amatriciana (hv,m,e) 270,-

Spaghetti alla chitarra with Tomato sauce, guanciale and pecorino on top

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) 275,-

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

Fiori di Bologna (hv,m,pjn) 319,-

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

'Nduja (hv,m) 295,-

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

Pistacchiosa (hv,m,pjn,va) 325,-

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) 275,-

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.

ANTIPASTI

Olives 79
Pizza bread 79

Bruschetta (hv,m,va,pjn)  **205,-**
A selection of bruschetta with cherry tomato, pesto and "melanzane alla parmigiana" (fried and baked aubergine).

Arancine Siciliane **259,-**
A selection of fried rice balls from Palermo with ragù and with spinach and mozzarella. Served with rucola, cherry tomatoes and truffle sauce.

Tagliere Mamma (hv,m,pjn,va) **350,-**
A selection of delicious Italian formaggi, prosciutti and salami. Served with pizza bread.

Stuzzichino (hv,m,pjn,va)  **149,-**
Pizza bread with olive oil, pesto and black olives.

INSALATE

Served with olive oil
and pizza bread.

Caprese Mamma (hv,m,pjn,va) **269,-**
Fresh salad with cherry tomato, mozzarella fior di latte, Parmigiano, basil and pesto.

Insalata Fantasia (hv,m,pjn,va,ma) **279,-**
Lettuce, cherry tomato, burrata cream, artichokes, almonds, Parma ham 18 mth and pesto. Focaccia on the side

Insalata Montanara (hv,m,va) **279,-**
Lettuce, mozzarella fior di latte, cherry tomato, speck (smoked ham from the Alps), walnuts, truffle cream and Parmigiano. Focaccia on the side

CHILDREN

Pizza Margherita (hv,m)  **140,-** + 40 Cooked ham
Tomato sauce and mozzarella fior di latte. + 40 Diavola

Pasta Pomodoro (hv,m,e)  **130,-** + 40 Ragù
Pasta with tomato sauce and Parmigiano. + 40 Carbonara

Inneholder disse allergenene:

Hv: Hvete, M: Melk, E: Egg, Fs: Fisk, Pjn: Pistasjønøtter, Va: Valnuts,
Ma: Mandel, Ha: Hasselnøtt, Se: Selleri

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.

Tortino al Cioccolato (hv,e,m,pjn). **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,pjn,va) **139,-**
Italian gelato with espresso and roll biscuits.

SOFT DRINKS

Pepsi 65,-	Aranciata 79,-
Pepsi Max 65	Limonata 79
Gazzosa 79,-	Ice Tea 79,-
Chinotto 79,-	Orange Juice 69,-
Apple Juice 69,-	San Pellegrino 50/75cl 89/139,-
Ginger beer 79,-	

Alcohol free beers

Brooklyn S E Bottle 0.4% (b) 89,-

CAFFÉ E TÉ

Espresso 44,-	Double +7
Americano 44,-	Lactose free +10
Cortado(m) 47,-	Decaf +10
Latte (m) 57,-	
Macchiato (m) 45,-	
Cappuccino (m) 48,-	
Tea 44,-	