

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).

Sformatino di Melanzane (hv,m) 180,-

Parmigiana flan with eggplant, cooked ham, burrata, smoked provola, cherry tomato and Parmigiano DOP. Served on bruschetta bread.

Rustico (hv,m,pjn,va) 239,-

A selection of bruschetta with "salsiccia" (Italian sausage, smoked Scamorza cheese) and "Parma" (burrata cream, cherry tomato, pesto, Parma ham 24 mth)

Crostino di Mare (hv,m,fs) 219,-

Two bruschetta with cherry tomato, burrata cream, marinated anchovies, black olives and lemon zest.

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

A selection of delicious Italian cheeses, cold cuts and salami. Served with pizza bread.

Stuzzichino (hv,m,pjn,va) 149,-

Pizza bread with olive oil, pesto and black olives.

PIZZA

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

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 DOP 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 DOP and rucola.

Napoli (hv,m,fs) 280,-

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

Pistacchiosa (hv,m,pjn,va) 335,-

Pistacchio pesto, mozzarella fior di latte, burrata cream, Parma ham 24 mth, cherry tomato and basil on top. Crust glazed with parmesan cream and pistacchio.

Formaggi (hv,m) 275,-

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

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

On one side a Calzone filled with mozzarella and cooked ham topped with pesto, on the other a regular pizza with tomato sauce, mozzarella fior di latte, cherry tomato, Parma ham 24 mth, Parmigiano DOP and basil.

'Nduja (hv,m) 295,-

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

Tonnara (hv,m,fk) 275,-

Yellow tomato sauce, tuna, onion, mozzarella, black olive powder, fried capers, oregano, and parsley on top.

Sana (hv,m,va,pjn) 270,-

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

Crudo di Parma (hv,m) 290,-

Tomato sauce, mozzarella fior di latte, Parma ham 24 mth, rucola and Parmigiano DOP.

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 DOP and rucola.

Parmigiana (hv,m) 280,-

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

Principessa (hv,m,va) 295,-

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 cream, truffle cream, rucola and Parmigiano DOP.

PIZZA IN PALA

Pizza in pala 559 (hv,m)

8 Square slices, 2 different toppings. +50 Pistacchiosa

Gluten free pizza +50 (the ingredients may be contaminated with gluten)| Any extra ingredient +40

PASTA FRESCA

Pasta del Mese 275,-

Ask your waiter for the special of the month.

La Calabrese (hv,e,m) 295,-

Busiate with burrata cream, cherry tomato, Italian salsiccia, 'Nduja cream, parsley and Parmigiano DOP.

Carbonara (hv,m,e) 275,-

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

Spaghetti alle Vongole (hv,e,se,fs) 285,-

Spaghetti alla chitarra with tomato sauce, Vongole, cherry tomato, garlic, parsley, peperoncino chili and bread crumbs.

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

"Ragu" (bolognese sauce) and Parmigiano DOP.

Agliana (hv,m,e,pjn,va) 279,-

Busiate with tomato sauce, burrata cream, peperoncino chili, garlic, cherry tomatoes, aubergines, pesto and Parmigiano DOP.

Scampi e Burrata (hv,m,se,e,fs,pjn,va) 295,-

Busiate with burrata cream, scampi, peperoncino chili, garlic, cherry tomatoes and pesto.

Amatriciana (hv,m) 290,-

Rigatoni with tomato sauce, guanciale and chili. Parmigiano DOP on top.

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 DOP, basil and pesto.

Insalata Fantasia (hv,m,pjn,va,ma) 279,-

Fresh salad with cherry tomato, burrata cream, artichokes, almonds, Parma ham 18 mth and pesto.

Insalata Sorrentina (hv,m,fk) 279,-

Fresh salad with cherry tomatoes, burrata cream, onion, anchovies, diced orange, garlic croutons, lemon zest, olives, basil and oregano

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 DOP.

+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.

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.

Amalfi Tarte (hv,m,e) 175,-

Lemon and orange cream, fresh fruit on a delicious pasta frolla tart.

Coccola (m,hv,e,so,ma) 179,-

Nutella, ricotta cream, and a touch of coconut on a delicious pasta frolla tart.

Affogato (m,e) 129,-

Italian gelato with espresso

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,-

Menabrea 0.0% (b) 85,-

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

Alcohol free
beers

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,-

Inneholder disse allergenene:

Hv:Hvete, M:Melk, E:Egg, Fs:Fisk, Pjn:Pistasj nøtter, Va:Valnuts, Ma:Mandel, Ha:Hasselnøtt, Se:Selleri So:Soya