

PASTA FRESCA

Pasta del Mese 275,-

Ask your waiter for the special of the month.

La Calabrese (hv,e,m) 290,-

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

Carbonara (hv,m,e) 270,-

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

Spaghetti alle Vongole (hv,m,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.

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

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

Scampi e Burrata (hv,m,se,e,fs,pjn,va) 285,-

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

Risotto alla Pescatora (hv,m,se,fs) 290,-

Rice gently cooked in broth, with tomato sauce, garlic, scampi, Vongole, cherry tomato, parsley and bread crumbs on top.

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 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.

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.

Formaggi (hv,m) 275,-

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

Mezzaluna (hv,m,pjn,va) 315,-

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 18 mth, Parmigiano and basil.

'Nduja (hv,m) 295,-

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

Genovese (hv,m,va,pjn) 285,-

Pesto cream and mozzarella fior di latte as base, smoked provola, cooked ham, cherry tomatoes, Parmigiano and basil.

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

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

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).

Sformatino di Melanzane (hv,m) 180,-
Parmigiana flan with eggplant, cooked ham, burrata, smoked provola, and Parmigiano. Served on bruschetta bread.

Rustico (hv,m,pjn,va) 229,-
A selection of bruschetta with "salsiccia" (Italian sausage, smoked Scamorza cheese) and "Parma" (burrata cream, cherry tomato, pesto, Parma ham)

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.

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

Insalata Montanara (hv,m,va) 279,-
Fresh salad with mozzarella fior di latte, cherry tomato, speck (smoked ham from the Alps), walnuts, truffle cream and Parmigiano.

PIZZA IN PALA

Pizza in pala 559 (hv,m)
8 Square slices, 2 different toppings. +50 Pistacchiosa

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

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 Savoirdi 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 Lemon Tart (hv,m,e) 175,-
Lemon cream, fresh fruit on a delicious pasta frolla tart.

Cassata Siciliana (m,hv,e,so,ma) 139,-
Rich and colorful Sicilian cake made with sponge cake, sweet ricotta cream, candied fruit, and marzipan.

Affogato (m,hv,e) 139,-
Italian gelato with espresso, roll biscuits and whipped cream.

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 TÈ

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:Pistasjnotter, Va:Valnuts, Ma:Mandel, Ha:Hasselnøtt, Se:Selleri So:Soya