

PASTA FRESCA

Pasta del Mese 270,-
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) 279,-
Spaghetti alla chitarra with tomato sauce, Vongole, cherry tomato, garlic, parsley, peperoncino chili and bread crumbs.

Tagliatelle al Ragù (hv,m,e) 277,-
"Ragù" (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) 279,-
Busiate with burrata cream, scampi, peperoncino chili, garlic, cherry tomatoes and pesto.

Risotto alla Pescatora (hv,m,se,fs) 285,-
Risotto 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.

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Regina Margherita (hv,m) 215,-
Tomato sauce, mozzarella fior di latte, Parmigiano and basil.

Diavola (hv,m) 276,-
Tomato sauce, mozzarella fior di latte and salame piccante from Italy.

Capricciosa (hv,m) 265,-
Tomato sauce, mozzarella fior di latte, Italian cooked ham, olives, champignon.

Vegetariana (hv,m) 264,-
Tomato sauce, mozzarella fior di latte, seasonal vegetables, Parmigiano and rucola.

Napoli (hv,m,fs) 277,-
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) 287,-
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) 266,-
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) 286,-
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) 272,-
Tomato sauce, mozzarella fior di latte, "melanzane alla parmigiana" from Sicily (fried and baked aubergine), Parmigiano and basil.

Principessa (hv,m,va) 285,-
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) **199,-**
A selection of bruschetta with cherry tomato, pesto and "melanzane alla parmigiana" (fried and baked aubergine).

Sformatino di Melanzane (hv,m) **175,-**
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 18 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 formaggi, prosciutti e 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) **260,-**
Fresh salad with cherry tomato, mozzarella fior di latte, Parmigiano, basil and pesto.

Insalata Fantasia (hv,m,pjn,va,ma) **277,-**
Fresh salad with cherry tomato, burrata cream, artichokes, almonds, Parma ham 18 mth and pesto.

Insalata Montanara (hv,m,va) **267,-**
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). **220,-**
Pizza roll filled with Nutella, sweetened Ricotta cheese and pistacchio. For 2/3 people.

Tiramisù (hv,e,m) **167,-**
Mascarpone cream with Savoirdi soaked in coffee.

Coppa Gelato (hv,m,e,pjn) **170,-**
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) **167,-**
Pastry filled with sweetened sicilian Ricotta cheese, chocolate and pistacchio.

Amalfi Lemon Tart (hv,m,e) **170,-**
Lemon cream, fresh fruit on a delicious pasta frolla tart.

Cassata Siciliana (m,hv,e,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