

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, parmesan, basil).

Arancine (hv,m) 259,-

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

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

Pizza bread with olive oil, pesto and black olives.

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

A selection of delicious Italian formaggi, prosciutti e salami. Served with pizza bread, olives and walnuts.

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 and Parmigiano. Gratinated in the oven.

Carbonara (hv,m,e) 275,-

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

Ravioli Verdi (hv,m,e) 285,-

Pasta filled with ricotta, spinach and Parmigiano. Served in creamy spinach sauce and topped with semi dried tomatoes.

Tagliatelle al Ragù (hv,m,e) 280,-

Tagliatelle with "Ragù" (bolognese sauce) and Parmigiano.

Busiate Pesto e Burrata (hv,m,pjn,va) 290,-

Busiate with pesto, bacon, semi dried tomatoes, burrata, Parmigiano and chilli strings.

Nerano di Mare (hv,m,e,fs) 290,-

Tagliatella with fried squash, scampi, cream, cherry tomatoes and mint on top.

Puttanesca di Mare (hv,m,e,fs) 295,-

Spaghetti alla chitarra with tomato sauce, scampi, Vongole, cherry tomatoes, olives and peperoncino chili. Topped with parsley and bread crumbs.

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.

Formaggi (hv,m) 275,-

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

La Caprina (hv,m) 285,-

Mozzarella fior di latte, speck (smoked ham from the Alps), goat cheese, chili honey and parsley on top

'Nduja (hv,m) 295,-

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

La Bresaolina (hv,m,ha) 299,-

Mozzarella fior di latte, Bresaola from Valtellina, cherry tomatoes, Parmigiano fondue, hazelnut, rucola, balsamic vinegar and Parmigiano on top.

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.

3 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 rucola, tomato sauce and Parmigiano

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,-

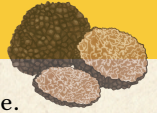
Mozzarella fior di latte, speck (smoked ham from the Alps), burrata cream, truffle cream, rucola and Parmigiano.

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

LE MILANESI

*Black truffle

90 nok



Bolognese 315,-* (hv,m,e)

Breaded and fried pork chop topped with Parma ham 24 months, and parmesan fondue.
Served with roasted potatoes and with a fresh salad and basil.

La Classica 299,- (hv,m,e)

Breaded and fried pork chop with rosemary. Served with roasted potatoes and with a fresh salad.


Calabrese 315,- (hv,m,e)


Breaded and fried pork chop topped with Scamorza cheese, spicy 'Nduja Calabria fondue and parsley on top. Served with roasted potatoes and with a fresh salad.

Sbagliata 315,-* (hv,m,e,pjn)


Breaded and fried pork chop topped with Mortadella, parmesan fondue and pistachios. Served with roasted potatoes and with a fresh salad.

CHILDREN

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

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

INSALATE

Caprese Mamma (hv,m,pjn,va)  **265,-**
Lettuce, cherry tomato, mozzarella fior di latte,
Parmigiano, basil and pesto. Focaccia on the side

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

Insalate Valtellina (hv,m,mu) **270,-**
Lettuce, small toasted bread cubes, Parmigiano,
bresaola, dried tomatoes, topped with a delicious
sauce made with mustard, Parmigiano and
mascarpone.

SOFT DRINKS

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

DOLCI

Treccina alla Nutella (hv,m,pjn) **225,-**
Pizza roll filled with Nutella, sweetened Ricotta
cheese and pistacchio. For 2/3 people.

Tiramisù (hv,e,m) **169,-**
Mascarpone cream with Savoiardis soaked in coffee.

Coppa Gelato (hv,m,e,pjn) **179,-**
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 Ricotta cheese,
chocolate and pistacchio.

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

CAFFÉ E TÈ

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

Inneholder disse allergenene:

Hv:Hvete, M:Melk, E:Egg, Fs:Fisk, Pjn:Pistasjnøtter, Va:Valnuts, Ma:Mandel, Ha:Hasselnøtt, MU: mustard