

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.

Asparagi fritti (hv,m) 195,-

Crispy asparagus wrapped in speck (smoked ham from the Alps), fried upon ordering and served with 'Nduja 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 Ragu (hv,m,e) 280,-

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

Busiate Pesto e Burrata (hv,m,pjn,va) 295,-

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

Amatriciana (hv,e,m) 290,-

Rigatoni with tomato sauce, guanciale, onion and pecorino cheese on top.

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

Spaghetti alla chitarra with tomato sauce, scampi, Vongole, cherry tomatoes, and peperoncino chili. Topped with fried capers.

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, cherry tomato, 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 24 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,-

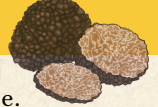
Mozzarella fior di latte, speck (smoked ham from the Alps), burrata cream, truffle cream, rucola and Parmigiano.

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, fresh salad and homemade caper mayonnaise.

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,-

Tomato sauce and mozzarella fior di latte and Parmigiano.

+ 40 Cooked ham
+ 40 Diavola

Pasta Pomodoro (hv,m) 130,-

Pasta with tomato sauce and Parmigiano.

+40 Ragù
+40 Carbonara

INSALATE

Caprese Mamma (hv,m,pjn,va) 265,-

Lettuce, cherry tomato, mozzarella fior di latte, Parmigiano, basil and pesto. Pizza bread on the side

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

Lettuce, cherry tomato, burrata cream, artichokes, almonds, Parma ham 24 mth and pesto. Pizza bread 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. Pizza bread 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,-

Pepsi Max 65,-

Kombucha 109,-

Ice Tea 79,-

Chinotto 79,-

Limonata Zero 69,- Apple Juice 69,-

Aranciata 79,-

Limonata 79,-

Aranciata Rossa 79,-

San Pellegrino 50/75cl 89/139,-

Aranciata Rossa Zero 69,-

Menabrea 0.0% (b) 85,-

Carlsberg 0.5% (b) 98,-

} Alcohol free
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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 Savoiardi 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.

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