

# 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, parmesan, basil).

## Arancine (hv,m) 257,-

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 270

Ask your waiter for the special of the month.

## Gnocchi alle Sorrentina (hv,m) 245,-

Potato gnocchi in our homemade tomato sauce, mozzarella fior di latte and Parmigiano. Gratinated in the oven.

## Carbonara (hv,m,e) 270,-

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) 277,-

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

## Busiate Pesto e Burrata (hv,m,pjn,va) 285,-

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 270,-

Ask your waiter for the special of the month.

## 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.

## 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) 287,-

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) 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.

## 3 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 rucola, tomato sauce and Parmigiano

## 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.

# 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

Served with olive oil  
and pizza bread.

**Caprese Mamma (hv,m,pjn,va)** 🌱 **260,-**  
Lettuce, cherry tomato, mozzarella fior di latte,  
Parmigiano, basil and pesto.

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

**Insalata Montanara (hv,m,va)** **267,-**  
Lettuce, mozzarella fior di latte, cherry tomato,  
speck (smoked ham from the Alps), walnuts, truffle  
cream and Parmigiano.

**Insalate Valtellina (hv,m,mu)** **270,-**  
Lettuce, small toasted bread cubes, Parmigiano,  
bresaola, cherry 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,-** Orange Juice **69,-**  
Orange Juice **69,-** San Pellegrino 50/75cl **89/139,-**  
Aranciata Rossa **79,-**

## DOLCI

**Treccina alla Nutella (hv,m,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 Ricotta cheese,  
chocolate and pistacchio.

**Cassata Siciliana (m,hv,e,ma)** **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: Pistasjnotter, Va: Valnuts, Ma: Mandel, Ha: Hasselnott, MU: mustard