

ANTIPASTI

Olives 79

Pizza Bread 79

Bruschetta 199 *(hv,m,e,va,pjn)*

A selection of bruschetta with cherry "pachino" tomato, pesto and "melanzane alla parmigiana" (fried and baked aubergine, parmesan, basil).

Arancine 255 *(hv,m)*

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

Stuzzichino 149 *(hv,m,e,pjn,va)*

Pizza bread with olive oil, pesto and black olives.

Tagliere della Mamma 349 *(hv,m,e,pjn,va)*

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

PASTA FRESCA

Our fresh pasta is made with 10 eggs pr. kg of flour.

Pasta del Giorno 269

Ask your waiter for today's special.

Gnocchi alle Sorrentina 245 *(hv,m,e)*

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

Carbonara 265 *(hv,m,e,so,lu,su,se,va,fs,sesam)*

Spaghetti alla chitarra, pancetta bacon, egg, black pepper, Parmigiano DOP.

Ravioli Burro e Salvia 270 *(hv,e,m,su,n)*

Pasta filled with ricotta, spinach, Parmigiano DOP. Served in creamy butter sauce with sage.

Lasagna al Ragu 270 *(hv,e,m,su,n)*

Traditional Lasagna al "Ragu" (bolognese sauce), Parmigiano DOP.

PIZZA

To get the perfect light texture we make our dough with 4 different flours, left to rise for 36 hours.

Pizza del Giorno 269 *(hv,m,e,so,lu,mu)*

Ask your waiter for today's special.

Regina Margherita 215 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, Parmigiano DOP, basil.

Diavola 275 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, SPICY salame from Napoli.

Capricciosa 265 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, Italian cooked ham, olives, champignon.

Vegetariana 252 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, seasonal vegetables, Parmigiano DOP, rucola.

Napoli 275 *(hv,m,e,so,lu,mu,fs)*

San Marzano tomato, Burrata cream, marinated anchovies, olive Taggiasche, oregano, peperoncino chili.

Formaggi 275 *(hv,m,e,so,lu,mu)*

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

Sana 265 *(hv,m,e,so,lu,mu,ma,va,pjn)*

San Marzano tomato, cherry "pachino" tomato, pesto, mozzarella fior di latte, basil, rucola, Parmigiano DOP.

Crudo di Parma 285 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, Parma ham 24 mth, rucola, Parmigiano DOP.

3 Salumi 285 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, sausage, salame piccante from Napoli, cooked ham.

'Nduja 285 *(hv,m,e,so,lu,mu,ma,va,su,pjn)*

Mozzarella fior di latte, spicy 'Nduja Calabria, Italian salsiccia, cherry "pachino" tomato, caramelised onions, Parmigiano DOP, parsley.

Parmigiana 270 *(hv,m,e,so,lu,mu)*

San Marzano tomato, mozzarella fior di latte, "melanzane alla parmigiana" from Sicily (fried and baked aubergine, parmesan, basil), Parmigiano DOP, basil.

Principessa 278 *(hv,m,e,so,lu,mu,va)*

Mozzarella fior di latte, mascarpone, speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano DOP.

Tartufo 290 *(hv,m,e,so,lu,mu,va)*

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

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

Innholder disse allergenene:

Hv:Hvete, **M:**Melk, **E:**Egg, **Fs:**Fisk, **Pjn:**Pistasjnotter, **Va:**Valnuts, **Ma:**Mandel, **Ha:**Hasselnøtt, **Su:**Sulfitt, **Sk:**Skalldyr, **Se:**Selleri, **B:**Bygg, **So:**Soya, **Lu:**Lupin, **Mu:**Mustard, **N:**nut

COTOLETTE

Cotoletta alla Bolognese 315* (hv,m,e,se)

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

Cotoletta alla Milanese 299 (hv,m,e,se)

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

Cotoletta alla Calabrese 315 (hv,m,e,se)

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.

Cotoletta Sbagliata 315* (hv,m,e,se,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 135 (hv,m,e,so,lu,mu)  +40 Cooked ham
+40 Diavola
San Marzano tomato, mozzarella fior di latte.

Pasta Pomodoro 125 (hv,m,e)  +40 Ragù
+40 Carbonara
Pasta with San Marzano tomato, Parmigiano 17 mth.

INSALATE

Served with olive oil and focaccia.

Caprese Mamma 255 (hv,m,e,pjn,va,ma,va,pjn,so,lu,mu) 
Lettuce, cherry "pachino" tomato, mozzarella fior di latte, Parmigiano DOP, basil, pesto.

Insalata Fantasia 275 (hv,m,e,pjn,va,ma,va,pjn,so,lu,mu)
Lettuce, cherry "pachino" tomato, Burrata DOP, artichokes, almonds, Parma ham 24 mth, pesto.

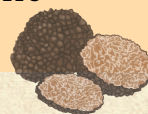
Insalata Montanara 265 (hv,m,e,va,so,lu,mu)
Lettuce, mozzarella fior di latte, cherry "pachino" tomato, speck (smoked ham from the Alps), walnuts, truffle cream, Parmigiano DOP.

CAFFÉ E TÉ

Espresso 42	Double +7
Americano 42	Lactose free
Cortado(m) 47	+10
Latte (m) 57	
Macchiato (m) 44	
Cappuccino (m) 48	
Tea 44	

*Black truffle

75 nok



DOLCI

Tiramisù 165 (hv,e,m)
Mascarpone cream with Savoiardi soaked in coffee.

Coppa Gelato 169 (hv,m,pjn)
3 scoops of the finest italian gelato in Norway. Served with whipped cream, fresh fruits and roll biscuits.

Tortino al Cioccolato 179 (hv,m,pjn)
Dark chocolate fondant with a liquid heart served with Italian gelato.

Cannolo Siciliano 165 (hv,m,pjn)
Pastry filled with sweetened Ricotta cheese, chocolate and pistacchio.

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