

ANTIPASTI

Bruschetta (hv,m,vn,pjn) 190 🍴

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

Arancine Siciliane (hv,m,s) 225

A selection of fried rice balls from Palermo with "Ragu" (bolognese sauce) and "Agli Spinaci" (spinach), mozzarella, Parmigiano 17 mth).

Burrata di Mortadella (hv,m,pjn) 235

Burrata DOP "Antica Fattoria", Mortadella IGP Bologna, artichokes and focaccia.

Tagliere Mamma (hv,m,pjn) 290

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

PASTA FRESCA

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

Pasta del Giorno (hv,m,s) 220

Ask your waiter for today's special.

Gnocchi alla Sorrentina (hv,m) 215 🍴

Potato gnocchi in our homemade tomato sauce, mozzarella fior di latte, Parmigiano 17 mth. Gratinated in the oven.

Bottarga (hv,e,m,sk,fs) 240 ➡️

Tagliatelle, Vongole, cherry "pachino" tomato, scampi, saffron, Bottarga caviar.

Caserecce Burrata (hv,e,m,pjn,vn) 240

Burrata DOP "Antica Fattoria", homemade pesto, cherry "pachino" tomato, pancetta bacon, pistachio, Parmigiano 17 mth.

Carbonara (hv,e,m) 225

Spaghetti alla chitarra, pancetta bacon, egg, black pepper, Parmigiano 17 mth.

Spaghetti alle Vongole (hv,e,m,sk) 225 ➡️🌶️

Spaghetti alla chitarra, Vongole, fresh tomato, garlic, parsley, peperoncino chili.

Tagliatelle al Ragu (hv,e,m,s) 235

"Ragu" (bolognese sauce), Parmigiano 17 mth.

Saccottini al Tartufo (hv,e,m,pjn) 225 🍴

Pasta filled with ricotta, truffle, and Parmigiano 17 mth. Served in creamy saffron sauce with crunchy pistachio.

INSALATE

Served with olive oil and focaccia.

Caprese Mamma (hv,m,pjn,vn) 210 🍴

Lettuce, cherry "pachino" tomato, mozzarella fior di latte DOP "La Sorrentina", Parmigiano 17 mth, basil, pesto.

Insalata Fantasia (hv,m,pjn,vn,ma) 220

Lettuce, cherry "pachino" tomato, Burrata DOP "Antica Fattoria", artichokes, almonds, Parma ham 24 mth, pesto.

Insalata Montanara (hv,m,vn) 220

Lettuce, mozzarella fior di latte DOP "La Sorrentina", cherry "pachino" tomato, speck (smoked ham from the Alps), walnuts, truffle cream, Parmigiano 17 mth.

PIZZA IN PALA 430

50 cm of heaven to share!

6 Square slices, 2 different toppings.

PIZZA

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

Pizza del Giorno (hv,m) 220

Ask your waiter for today's special.

Regina Margherita (hv,m) 195 🍴

San Marzano tomato, mozzarella fior di latte DOP "La Sorrentina", basil.

Capricciosa (hv,m) 228

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

Diavola (hv,m) 238 🌶️

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

Vegetariana (hv,m) 200 🍴

San Marzano tomato, mozzarella fior di latte, seasonal vegetables, Parmigiano 17 mth, rucola.

Napoli (hv,m,fs) 220 ➡️🌶️

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

Pollo (hv,m) 235

San Marzano tomato, mozzarella fior di latte, marinated chicken, cherry "pachino" tomato, rucola, Parmigiano 17 mth.

Formaggi (hv,m) 235 🍴

Mozzarella fior di latte, Gorgonzola dolce, smoked Scamorza, Parmigiano 17 mth, parsley.

Alto Adige (hv,m) 230

Mozzarella fior di latte, grilled paprika, speck (smoked ham from the Alps), Gorgonzola dolce, red onions, rucola, Parmigiano 17 mth.

'Nduja (hv,m) 230 🌶️

Mozzarella fior di latte, 'Nduja Calabria, Italian salsiccia, cherry "pachino" tomato, caramelised onion, Parmigiano 17 mth.

Cannone Mortadella (hv,m,pjn) 230

Mozzarella fior di latte, Mortadella IGP Bologna, stracciatella, pistachio cream.

Sana (hv,m,pjn,vn) 225 🍴

San Marzano tomato, cherry "pachino" tomato, homemade pesto, mozzarella fior di latte DOP "La Sorrentina", basil, rucola, Parmigiano 17 mth.

Crudo di Parma (hv,m) 240

San Marzano tomato, mozzarella fior di latte, Parma ham 24 mth, rucola, Parmigiano 17 mth.

Meat Feast (hv,m) 235 🌶️

San Marzano tomato, mozzarella fior di latte, "Ragu" (bolognese sauce), salame piccante from Napoli, cooked ham, bacon.

Calzone (hv,m) 220

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

Parmigiana (hv,m) 230 🍴

San Marzano tomato, mozzarella fior di latte, "melanzane alla parmigiana" from Sicily (fried and baked aubergine, parmesan, basil), Parmigiano 17 mth, basil.

Principessa (hv,m,vn) 235

Mozzarella fior di latte, mascarpone, speck (smoked ham from the Alps), walnuts, honey, rucola, Parmigiano 17 mth.

Tartufo (hv,m) 240

Mozzarella fior di latte, speck (smoked ham from the Alps), Burrata DOP "Antica Fattoria", truffle cream, rucola, Parmigiano 17 mth.

COCKTAIL ITALIANI

- Mimosa (s) 145**
- Bellini (s) 145**
- Negroni 150**
- Italian Bramble (m) 155**
- Gin Tonic 160**
- Amaretto Sour (e) 155**
- Espresso Martini (m) 150**
- Tinto de Verano (s) 150**

SPRITZ

- Aperol Spritz (s) 150**
- Limoncello Spritz 165**
- Hugo Spritz (s) 170**
- Blueberry Spritz (s) 170**

BIRRA

- Frydenlund Draft 0.4 (b) 102**
- Poretti Draft 0.4 (b) 119**
- Blanc 1664 Draft 0.4 (b,hv) 134**
- ECD Raspberry Sour Bottle (b,hv) 152**
- Ringnes lite gluten free bottle 110**
- Amundsen Ink & Dagger IPA Can (b) 139**
- Brooklyn S E Bottle 0.4% (b) 85** | alcohol free
- Carlsberg Bottle 0.5% (b) 85** | alcohol free

VINO BIANCO

- Soave Ca'Rugate 2020 (s) 120/600**
Grape: Garganega. Fresh, light, delicate.
- Vermentino Argiolas Sardegna 2021 (s) 135/650**
Grape: Vermentino. Yellow colour, fresh citrus, fine
- La Ginestraia Langhe DOC Arneis (s) 140/700**
Grape: Arneis. Fresh, light, aromatic and dry from Liguria.

VINO ROSSO

- Villa Poggio Salvi Tosco 2020 (s) 120/600**
Grape: Sangiovese. Fresh, delicate grape from Tuscany.
- Chianti Classico Brolio 2021 (s) 140/700**
Grape: Sangiovese. Fresh, cherry and strawberry notes from Tuscany.
- Cannonau di Sardegna Serenata 2021 (s) 145/725**
Grape: Cannonau 100%. Medium body, tasty, flavour from Sardinia.

VINO FRIZZANTE

- Prosecco Spumante Millesimato (s) 120/600**
Grape: Glera. Aromatic, young fresh wine from Veneto.
- Corteaura, Franciacorta Brut D.O.C.G.(s) 150/750**
Grape: Chardonnay and Pino Nero. Good fruitiness and acidity.

VINO ROSE

- Staccione Rosè Montauto 2019 (s) 130/650**
Grape: Sangiovese. Young, fresh, dry wine from Tuscany.

OSTERIA ITALIANA BASED ON TRADITION

Inneholder disse allergene:
Hv:Hvete, M:Melk, E:Egg, F:Fisk,
Pjn:Pistasjnotter, Va:Valnuts, Ma:Mandel
Ha:Hasselnot, Su:Sulfit, Sk:Skalldyr, Se:Selleri,
B:Bygg

LIQUORI

- Limoncello 100**
- Fernet-Branca 120**
- Amaro Montenegro 90**
- Sambuca 115**
- Disaronno 100**
- Grappa Bocchino 130**
- Grappa Riserva Bocchino 210**
- Vin Santo 110**

SOFT DRINKS

- Pepsi 59**
- Pepsi Max 59**
- Gazzosa 69**
- Chinotto 69**
- Aranciata 69**
- San Pellegrino 89/139**
- Ice Tea 69**
- Orange Juice 59**
- Apple Juice 59**

DOLCI

- Treccina alla Nutella (hv,m,hsn,pjn) 185**
Pizza roll filled with Nutella, sweetened Ricotta cheese and pistachio.
- Tiramisù (hv,e,m) 135**
- Coppa Gelato (hv,m,pjn) 135**
3 scoops of the finest Italian gelato in Norway.
- Tortino al Cioccolato (hv,m,pjn) 140**
Dark chocolate cake with a liquid heart served with Italian gelato.
- Cannolo Siciliano (hv,m,pjn) 130**
Pastry filled with sweetened Ricotta cheese, chocolate and pistachio.
- Panna Cotta (m) 130**
Panna cotta with forest fruits.

CHILDREN

- Pizza Margherita (hv,m) 135** 🍕 + 20 cooked ham
San Marzano tomato, mozzarella fior di latte.
- Pasta Pomodoro (hv,m) 125** 🍝 +20 Ragù +30 Carbonara
Pasta with San Marzano tomato, Parmigiano 17 mth.

CAFFÉ E TÉ

- Americano 40**
- Cortado (m) 45**
- Latte (m) 55**
- Macchiato (m) 42**
- Cappuccino (m) 46**
- Chocolate (m) 55**
- Affogato (m) 89**
- Tea 42**
- Double +7**
- Lactose free +10**