



Antipizze & Insalate



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Pasta / Carne / Pesce

Pizze

Dolci

Antipizze

CAPRESE 138,-

Cherrytomater med basilikum & bøffelmozzarella (melk) /
Cherry tomatoes with basil & buffalo mozzarella (milk)

DELLA PLANKE 1 PERS / 2 PERS 159,- / 269,-

Italienske oster & spekemat. Stor porsjon severes
med focaccia (hvetegluten, egg, soya, sennep, melk) /
Italian cheeses & cured meats. Large portion served
with focaccia (wheat gluten, egg, soya, mustard, milk)

COZZE ALLA TARANTINA

1/2 KG / 1 KG 139,- / 229,-

Blåskjell dampet med tomatsaus, hvitvin & chili,
servert med focaccia (bløtdyr, hvetegluten, sulfitt) /
Steamed mussels in tomato sauce, white wine & chili,
served with focaccia (molluscs, wheat gluten, sulfite)

Le Insalate

INSALATA POLLO E PANCETTA 195,-

Kyllingsalat med stekt bacon, parmesan,
oliven, fennikel, cherrytomater & vinaigrette
(melk, hvetegluten, egg, soya, sennep) /
Grilled chicken salad with fried bacon, parmesan,
olives, fennel, cherry tomatoes & vinaigrette
(milk, wheat gluten, egg, soya, mustard)

INSALATA CAPRINO NEL GIARDINO 165,-

Caprino med vårløk, sukkererter, spirer, babyspinat,
asparges, bønner & balsamicoperler (melk, bønner) /
Caprino with scallions, snow peas, sprouts, baby spinach,
asparagus, green beans & balsamico pearls (milk, beans)

NIZZARDA 195,-

Sesongsalat med fersk tunfiskfilet, kokt egg, poteter,
aspargesbønner, paprika, bønner, oliven & rødløk
(fisk, egg, bønner, sulfitt) /
Season salad with fresh tuna filet, eggs, potatoes,
asparagus beans, peppers, olives & onion
(fish, egg, beans, sulfite)



La Pasta / Carne / Pesce

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La Pasta

PASTA DELLA SETTIMANA 179,-

Ukens pasta. Allergener: spør servitøren din /
Pasta of the week. Allergies: please ask your waiter

TAGLIATELLE ASPARAGI E TARTUFO 186,-

Tagliatelle med trøffelkrem & asparges
(hvetegluten, melk, egg) /
Tagliatelle with truffel cream & asparagus
(wheat gluten, milk, egg)

SPAGHETTI FRUTTI DI MARE 189,-

Spaghetti med cherrytomater, persille, blåskjell, tunfisk
& villreker (bløtdyr, skalldyr, hvetegluten, egg, fisk) /
Spaghetti with cherry tomatoes, parsley, mussels,
tuna filet & wild shrimps (molluscs, shellfish,
wheat gluten, egg, fish)

Carne & Pesce

BISTECCA DI ENTRECOTE 289,-

Entrecote med grønne grønnsaker,
urtesmør, potet & bønner (melk, bønner) /
Entrecote with green vegetables,
herb butter, potatoes & beans (milk, beans)

TONNO SCOTTATO MEDITERRANEO 239,-

Tunfiskfilet med ratatouille av squash,
tomat, aubergine, paprika & pinjekjerner
(fisk, pinjekjerner, soya) /
Seared tuna filet with ratatouille of squash,
tomatoes, eggplant & peppers topped
with pine nuts (fish, pine nuts, soya)

FILETTO DI MAIALE 189,-

Svinefilet servert rosa, med soltørket
tomatpesto & myntesquash /
Pork filet served with sundried
tomato pesto & mint squash



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MARINARA 97,-

Tomat, hvitløk & oregano (hvetegluten) /
Tomato, garlic & oregano (wheat gluten)

MARGHERITA 129,-

Tomat, fersk mozzarella & basilikum (hvetegluten, melk) /
Tomato, fresh mozzarella & basil (wheat gluten, milk)

PRIMAVERA 192,-

Fersk mozzarella, bakte tomater, squash, aubergine, oliven, pecorino & pesto (hvetegluten, melk, egg, pinjekjerner)
NB! All oliven kan inneholde sten! / Fresh mozzarella, baked tomato, zucchini, eggplant, olives, pecorino & pesto (wheat gluten, milk, pine nuts) All olives may contain stones!

CAPRICCIOSA 194,-

Tomat, fersk mozzarella, prosciutto cotto, sopp, artisjokk & oregano (hvetegluten, melk, soya) /
Tomato, fresh mozzarella, ham, mushrooms, artichoke & oregano (wheat gluten, milk, soya)

AI FORMAGGI 185,-

Fersk mozzarella, parmesan, gorgonzola & pecorino (hvetegluten, melk, egg) / Fresh mozzarella, parmesan, gorgonzola & pecorino (wheat gluten, milk, egg)

SALSICCIA E FRIARIELLI 188,-

Fersk mozzarella, salsiccia, friarielli, pecorino & chili (hvetegluten, melk) / Fresh mozzarella, salsiccia, friarielli, pecorino & chili (wheat gluten, milk)

PARMA 198,-

Tomat, fersk mozzarella, parmesan, pinjekjerner, ruccola & parmaskinke (hvetegluten, melk, pinjekjerner, egg) /
Tomato, fresh mozzarella, parmesan, pine nuts, rocket & parma ham (wheat gluten, milk, pine nuts, egg)

MAREMONTI 189,-

Tomat, fersk mozzarella, store villreker, salame calabrese, pecorino & chili (hvetegluten, skaldyr, melk) /
Tomato, fresh mozzarella, shrimps, salame calabrese, pecorino & chili (wheat gluten, shellfish, milk)

INDIAVOLATA 198,-

Tomat, fersk mozzarella, salame calabrese, oliven, rødløk, pecorino & oregano (hvetegluten, melk) **NB!** All oliven kan inneholde sten! / Tomato, mozzarella, salame calabrese, olives, red onion, pecorino & oregano (wheat gluten, milk) All olives may contain stones!

PARMIGIANA 179,-

Tomat, fersk mozzarella, aubergine, parmesan & basilikum (hvetegluten, melk, egg) / Tomato, fresh mozzarella, eggplant, parmesan & basil (wheat gluten, milk, egg)

LA RISACCA 196,-

Tomat, fersk mozzarella, pancetta, gorgonzola, ruccolasalsa & pinjekjerner (hvetegluten, melk, egg, pinjekjerner) /
Tomato, fresh mozzarella, pancetta, gorgonzola, rocket & pine nuts (wheat gluten, milk, egg, pine nuts)

QUATTRO STAGIONI 192,-

Tomat, fersk mozzarella, skaldyr, artisjokk, sopp, salame calabrese, pecorino & oregano (hvetegluten, skaldyr, soya, melk) / Tomato, fresh mozzarella, shellfish, artichokes, mushrooms, salame calabrese, pecorino & oregano (wheat gluten, shellfish, soya, milk)

TARTUFO E PARMA 222,-

Fersk mozzarella, creme fraiche, trøffelkrem, parmaskinke, ruccola & parmesan (hvetegluten, egg, melk) /
Fresh mozzarella, creme fraiche, truffle cream, parma ham, rocket & parmesan (wheat gluten, egg, milk)

NAPOLETANA 164,-

Tomat, fersk mozzarella, oliven, marinert ansjos, kapers & oregano (hvetegluten, melk, fisk, sulfitt) **NB!** All oliven kan inneholde sten! / Tomato, fresh mozzarella, olives, marinated anchovies, capers & oregano (wheat gluten, milk, fish, sulfite) All olives may contain stones!

'NDUJA 197,-

Tomat, fersk mozzarella, 'nduja (sterk ferskpølse fra Calabria), ricotta, friarielli & hvitløk (hvetegluten, melk) /
Tomato, fresh mozzarella, 'nduja (hot, fresh Calabrian sausage) ricotta, friarielli & garlic (wheat gluten, milk)

PANDA PIZZA WWF 193,-

VI GIR 10,- PER SOLGTE PIZZA TIL WWF SJEKK WWW.WWF.NO

Fersk mozzarella, friarielli, gorgonzola, sopp & pinjekjerner (hvetegluten, melk, pinjekjerner) /
Fresh mozzarella, friarielli, gorgonzola, mushrooms & pine nuts (wheat gluten, milk, pine nuts)



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AFFOGATO 59,-

En kule italiensk is toppet med en shot espresso (melk, egg) / A scoop of Italian ice cream topped with a shot of hot espresso (milk, egg)

MOUSSE AL CIOCCOLATO 101,-

Sjokolademousse med pasjonsfrukt- & mangoiskrem (mandel, melk, egg) / Chocolate mousse with passion fruit & mango ice cream (almond, milk, egg)

PANNA COTTA 110,-

Klassisk italiensk fløtepudding med bringebær (melk) / Classic Italian cream pudding served with raspberries (milk)

GELATI E SORBETTI 108,-

Fire kalde kuler hjemmelaget italiensk is & sorbet (melk, egg, nøtter) / Four cold scoops of homemade Italian ice cream & sorbet (milk, egg, nuts)

TIRAMISÙ 128,-

Champagnekjeks med Havana Club rom, espresso, mascarponekrem & sjokolade (hvetegluten, egg, melk) / Savoiardi with rum, espresso, mascarpone & chocolate (wheat gluten, egg, milk)

BISCOTTI E VIN SANTO 157,-

Nøttekjeks & dessertvin Vin Santo! (hvetegluten, mandel, egg) **NB! 18 års aldersgrense!** / Biscotti & dessert wine Vin Santo - the original! (wheat gluten, almond, egg) **18 year age limit!**

PINNEIS 25,-

Ice lollies (egg, melk / egg, milk)