



Antipasti/ Le Insalate

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Pasta/ Carne/ Pesce

Pizze

Dolci

Selskapsmeny

Antipasti

PARMIGIANA DI MELANZANE 122,-

Stekt aubergine, fersk mozzarella, tomat saus, parmesan & basilikum (melk, egg, hvetegluten) / Fried aubergine, fresh mozzarella, tomato sauce, parmesan & basil (milk, egg, wheat gluten)

TAGLIERE MISTO 159,- / 269,-

Italienske oster, spekemat med focaccia & aioli (melk, hvetegluten, egg, sennep, soya) / Italian cheeses, cured meats with focaccia & aioli (milk, wheat gluten, egg, mustard, soya)

TAGLIERE MISTO AL TARTUFO 289,-

Mortadella med trøffel, trøffelparmaskinke, trøffelsalami, trøffelpedorino, bruschetta med trøffelkrem (melk, hvetegluten, egg, sennep, soya) / Truffle mortadella, truffle parma ham, truffle salami, truffle pecorino, truffle cream bruschetta (milk, wheat gluten, egg, mustard, soya)

BURRATA & COPPA PIACENTINA 169,-

Kremet ferskmozzarella, Coppa fra Piacenza & basilikum (melk) / Creamy fresh mozzarella, Coppa from Piacenza & basil (milk)

BURRATA E BAGNETTO GIALLO 159,-

Kremet ferskmozzarella, gul paprikakrem & presille (melk, sulfitt) / Creamy fresh mozzarella, yellow paprika cream & parsley (milk, sulfite)

CAPRESE 138,-

Bøffelmozzarella- & tomat salat, servert med focaccia (hvetegluten, melk) / Buffalo mozzarella & tomato salad, served with focaccia (wheat gluten, milk)

Le Insalate

INSALATA POLLO & PANCETTA 198,-

Grillet kyllingsalat med stekt bacon, parmesan, oliven, fenikkel, cherrytomater & eddikreduksjon (melk, hvetegluten, egg, soya, sennep) / Grilled chicken salad with fried bacon, parmesan, olives, fennel, cherry tomatoes & vinegar reduction (milk, wheat gluten, egg, soya, mustard)

INSALATA CAPRINO & RADICI 179,-

Caprino med sesongens rotgrønnsaker & balsamicoperler (melk) / Caprino cheese with seasonal roots & balsamico pearls (milk)

INSALATA TRICOLORE 196,-

Bøffelmozzarella fra Campania med fersk avocado, basilikum, cherry tomat, biologisk olivenolje fra Puglia & pinjekjerner (melk, hvetegluten, pinjekjerner) / Bufala mozzarella from Campania, fresh avocado, basil, cherry tomatoes, biological olive oil from Puglia & pine nuts (milk, wheat gluten, pine nuts)



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Le Paste

PASTA DELLA SETTIMANA 179,-

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

CREMA DI TAPINAMBUR & SPINACI 165,-

Jordkokksuppe med spinat, 'Ndujapølse
& krutonger (hvetegluten, melk, sulfitt) /
Jerusalem artichoke soup with spinach, 'Nduja
& croutons (wheat gluten, milk, sulfite)

TORTELLONI ZUCCA & PANCETTA 186,-

Tortelloni fylt med steinsopp & parmesan, gresskarkrem,
& bacon (hvetegluten, melk, egg, selleri) /
Porcini & parmesan stuffed tortelloni with pumpkin
cream & bacon (wheat gluten, milk, egg, celery)

PAPPARDELLE AL RAGÙ DI CODA 189,-

Fresk pappardellepasta med oksehaleragù
(melk, hvetegluten, egg, selleri) /
Fresh pappardelle pasta with ox tail ragù
(milk, wheat gluten, egg, celery)

RISOTTO RAPA ROSSA & TALEGGIO 174,-

Risotto med rødbeter, taleggiokrem, parmesan
& valnøtter (melk, egg, selleri, valnøtter) /
Risotto with red beets purè, taleggio cream
& walnuts (milk, egg, celery, walnuts)

GARGANELLI AL RAGÙ DI MAIALE 176,-

Fresk garganellipasta med tomatsaus, gulrot, selleri,
løk, hvitvin & svin (hveteglute, egg, selleri, sulfitt) /
Fresh garganelli pasta with tomato sauce, carrot,
celery, onions, white wine & pork (wheat gluten,
egg, celery, sulfite)

Carne & Pesce

ENTRECÔTE PARADISO 289,-

Entrecôte med rosmarinmarinerte stekte poteter,
blandet sopp & rødvinsaus (melk, selleri, sulfitt) /
Entrecôte with rosemary marinated roasted potatoes,
mushrooms & red wine sauce (milk, celery, sulfite)

STINCO DI MAIALE 269,-

Svineknoke servert med rødkål
& potetpuré (selleri, melk, sulfitt) /
Pork shank served with red cabbage
& potato puree (selleri, melk, sulfite)

OSSOBUCO ALLA MILANESE 318,-

Klassisk milanesisk ossobuco med persille & sitron-
gremolade, servert med safranrisotto (melk, selleri) /
Classic Milano style ossobuco with gremolata, served
with saffron risotto (milk, celery)

RANA PESCATRICE 279,-

Breiflabb med søtpotetpuré, druesaus & rosenkål
(melk, fisk, sulfitt) / Monkfish with sweet potato puree,
grape sauce & brussels sprouts (milk, fish, sulfite)



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MARINARA 99,-

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

MARGHERITA 135,-

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

PRIMAVERA 192,-

Mozzarella, bakte tomater, squash, aubergine, oliven,
pecorino & pesto (hvetegluten, melk, pinjekjerner)
Oliven kan inneholde sten! / Mozzarella, baked tomato,
zucchini, eggplant, olives, pecorino & pesto (wheat gluten,
milk, pine nuts) Olives may contain stones!

CAPRICCIOSA 194,-

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

AI FORMAGGI 198,-

Mozzarella, parmesan, gorgonzola & pecorino
(hvetegluten, melk, egg) / (wheat gluten, milk, egg)

SALSICCIA E FRIARIELLI 195,-

Mozzarella, salsiccia, friarielli, pecorino & chili
(hvetegluten, melk) / (wheat gluten, milk)

PARMA 199,-

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

MAREMONTI 198,-

Mozzarella, tomat, store villreker, salame calabrese, pecorino &
chili (hvetegluten, melk, skaldyr) Oliven kan inneholde sten! /
Fresh mozzarella, tomato, shrimps, salame calabrese, pecorino
& chili (wheat gluten, milk, shellfish) Olives may contain stones!

INDIAVOLATA 199,-

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

TARTUFO E PARMA 222,-

Mozzarella, crème fraîche, trøffelkrem, parmaskinke,
ruccola & parmesan (hvetegluten, egg, melk) /
Mozzarella, crème fraîche, truffle cream, parma ham,
rocket & parmesan (wheat gluten, egg, milk)

PARMIGIANA 182,-

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

VON BISMARCK 197,-

Mozzarella, asparges, pancetta & egg (hvetegluten, melk, egg,
sulfit) / Mozzarella, asparagus, pancetta & egg (wheat gluten,
milk, egg, sulfite)

BOSCAIOLA 202,-

Mozzarella, crème fraîche, trøffelkrem, blandet sopp, salsiccia
& persille (hvetegluten, egg, melk) / Mozzarella, crème fraîche,
truffle cream, mushrooms, salsiccia & parsley (wheat gluten,
egg, milk)

FOCACCIA PARMA & BUFALA 199,-

Bøffelmozzarella, ruccola, parmaskinke & cherrytomater
(hvetegluten, melk) / Bufalo mozzarella, rocket, parma ham
& cherry tomatoes (wheat gluten, milk)

LA RISACCA 199,-

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

QUATTRO STAGIONI 194,-

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

NAPOLETANA 174,-

Tomat, mozzarella, oliven, ansjos, capers & oregano
(hvetegluten, melk, fisk, sulfit) Oliven kan inneholde sten! /
Tomato, mozzarella, olives, anchovies, capers & oregano
(wheat gluten, milk, fish, sulfite) Olives may contain stones!

'NDUJA 199,-

Tomat, mozzarella, 'nduja, ricotta, friarielli & hvitløk
(hvetegluten, melk) / Tomato, mozzarella, 'nduja, ricotta,
friarielli & garlic (wheat gluten, milk)

PANDA PIZZA WWF 193,-

VI GIR 10,- PER SOLGTE PIZZATIL WWF, SJEKK WWW.WWF.NO
Mozzarella, friarielli, gorgonzola, sopp, balsamicoløk
& pinjekjerner (hvetegluten, melk, pinjekjerner) /
Mozzarella, friarielli, gorgonzola, mushrooms, pickled
onion & pine nuts (wheat gluten, milk, pine nuts)



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TORRONCINO ALLE MANDORLE

AFFOGATO AL CAFFE 116,-

Semifreddo av mandler & appelsin toppet med en shot espresso (melk, egg, nøtter) / Semifreddo of almonds and orange topped with a shot of hot espresso (melk, egg, nøtter)

PANNA COTTA 109,-

Klassisk italiensk fløtepudding, servert med pasjonfrukt-sorbet (melk) Til dette kan vi anbefale et glass desservin fra Piemonte, Arcass. Med vin: **192,-** / Classic Italian cream pudding served with passion fruit sorbet (milk) To this dessert we suggest a glass of sweet Arcass dessert wine. With wine: **192,-**

TORTA AL CIOCCOLATO 116,-

Sjokoladecake med blodappelsinsorbet (melk, egg, pistasjnøtter - men de kan sløyfes) Servert med et glass Recioto della Valpolicella: **174,-** / Chocolate cake with blod orange sorbet (milk, egg, pistachios - if pistachios) Served with a glass of Recioto della Valpolicella: **174,-**

GELATI & SORBETTI ARTIGIANALI 98,-

Is & sorbet (hvetegluten, melk, egg) Vi anbefaler Arcass i glasset. Med vin: **184,-** / Ice cream & sorbet (wheat gluten, milk, egg) To this dessert we suggest Arcass in the glass: **184,-**

TIRAMISÙ 119,-

Champagnekjeks med Havana Club rom, espresso, mascarponekrem & sjokolade (hvetegluten, egg, melk) Hva med et glass Vin Santo til? Dessert & vin: **199,-** / Savoiardi with Havana Club rum, espresso, mascarpone cream & chocolate (wheat gluten, egg, milk) Preferably accompanied by a glass of Vin Santo: **199,-**

CANTUCCINI E VIN SANTO 157,-

Nøttekjeks & dessertvin. Vin Santo - den originale! (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



Selskapsmeny

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For bestilling av bord for flere enn 15 personer må dere velge en av menyene under

Selskapsmeny 1

PIZZE MISTI 220,- PER PERSON

Focaccia med aioli & oliven når dere kommer.
Deretter får dere servert diverse pizza.

Vi lager et utvalg som settes utover bordet og fortsetter til dere er forsynte. På den måten får dere spist samtidig og smakt litt forskjellig.

Selskapsmeny 2

2-RETTERS 320,- PER PERSON

Focaccia med aioli & oliven når dere kommer. Velg mellom enten:

Forrett

Diverse italienske oster & spekemat

eller

Dessert

Panna cotta / Tiramisù

Til hovedrett serveres diverse pizza

Selskapsmeny 3

3-RETTERS 440,- PER PERSON

Focaccia med aioli, oliven & mandler når dere kommer. Deretter kan vi by på:

Forrett

Diverse italienske oster & spekemat

Hovedrett

Diverse pizza

Dessert

Panna cotta / Tiramisù

Selskapsmeny 4

4-RETTERS 599,- PER PERSON

Focaccia med aioli, oliven & mandler når dere kommer. Deretter får dere servert:

Forrett

Burrata & Coppa / Burrata & Bagnetto Giallo

Pasta

Risotto Rapa Rossa / Garganelli al Ragù di Maiale

Hovedrett

Stinco di Maiale / Rana Pescatrice

Dessert

Panna cotta / Tiramisù