

  


# Antipasti/ Le Insalate

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Pasta/ Carne/ Pesce

Pizze

Dolci

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## Antipasti

### MELANZANE ALLA PARMIGIANA 89,-

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

### CAPRESE 138,-

Bøffelmozzarella- & tomatsalat servert med brød (hvetegluten, melk) / Bufalo mozzarella & tomato salad served with bread (wheat gluten, milk)

### 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)

### TAGLIATA DI ENTRECÔTE 171,-

Skivet entrecôte med rucola, parmesan & balsamicoperler (melk, egg, sulfitt) / Sliced entrecôte with rocket, parmesan & balsamico pearls (milk, egg, sulfite)

## Le Insalate

### INSALATA LINA 156,-

Blandet salat med fersk geitost, gresskar, borettaneløk, granateple & salte gresskarkjerner (melk, hvetegluten) / Mixed salad with fresh goat cheese, pumpkin, pickled Italian onions, pomegranate & salted pumpkin seeds (milk, wheat gluten)

### INSALATA POLLO & PANCETTA 195,-

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 TRICOLORE 196,-

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

### **RISOTTO FUNGHI E MIRTILLI 174,-**

Risotto med blåbær & blandet sopp (melk, egg, selleri) /  
Risotto with blueberries & mushrooms (milk, egg, celery)

### **TORTELLONI ZUCCA & PANCETTA 186,-**

Tortelloni fylt med steinsopp & parmesan, gresskarkrem,  
& pancetta (hvetegluten, melk, egg, selleri) /  
Porcini & parmesan stuffed tortelloni with pumpkin  
cream & panchetta (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)

### **PASTA FAGIOLI E GAMBERI 165,-**

Tradisjonell italiensk bønnesuppe med pasta & reker  
(hvetegluten, egg, selleri, bønner, skalldyr) /  
Traditional Italian bean soup with pasta & shrimps  
(wheat gluten, egg, celery, beans, shellfish)

## Carne & Pesce

### **BACCALÀ ALLA LIVORNESE 225,-**

Ovnsbakt, lettsaltet torsk med middelhavskrydret  
tomatsaus & poteter (fisk) /  
Ovenbaked, light salted cod with Mediterranean  
tomato sauce and potatoes (fish)

### **OSSOBUCO MILANESE 279,-**

Klassisk Ossobuco med gremolata servert  
med gulrot & potetmos (melk, selleri, sulfitt) /  
Classic Milano style Ossobuco with gremolata, served  
with carrots & mashed potatoes (milk, celery, sulfite)

### **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)



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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)

### BOSCAIOLO 191,-

Mozzarella, blandet sopp, trøffelkrem, bladpersille & poteter  
(hvetegluten, melk, egg) / Mozzarella, mixed mushrooms,  
truffle cream, parsley & potatoes (wheat gluten, milk, egg)

### CAPRICCIOSA 194,-

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

### AI FORMAGGI 186,-

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

### SALSICCIA E FRIARIELLI 187,-

Fersk 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 192,-

Mozzarella, tomat, store villreker, salame calabrese,  
pecorino & chili (hvetegluten, melk, skalldyr) /  
Mozzarella, tomato, shrimps, salame calabrese,  
pecorino & chili (wheat gluten, milk, shellfish)

### INDIAVOLATA 199,-

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

### PORCO TARTUFO 199,-

Mozzarella, salsiccia, ruccola, trøffelkrem & pistasjnøtter  
(hvetegluten, melk, nøtter) / Mozzarella, salsiccia, ruccola,  
truffle cream & pistachio (wheat gluten, milk, nuts)

### PARMIGIANA 182,-

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

### TARTUFO E PARMA 222,-

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

### CENERENTOLA 186,-

Mozzarella, gresskar, røkt skinke, parmesan & gresskarkjerner  
(hvetegluten, melk, egg) / Mozzarella, pumpkin, Italian smoked  
ham, parmesan & pumpkin seeds (wheat gluten, milk, egg)

### VESUVIO 187,-

Tomat, bøffelmozzarella, ruccola, chili & cherry tomat  
(hvetegluten, melk) Med parmaskinke: **207,-** /  
Tomato, buffalo mozzarella, rocket, chili & cherry tomatoes  
(wheat gluten, milk) With parma ham: **207,-**

### LA RISACCA 196,-

Tomat, mozzarella, pancetta, gorgonzola, ruccola,  
pesto & pinjekjerner (hvetegluten, melk, pinjekjerner) /  
Tomato, mozzarella, pancetta, gorgonzola, rockets,  
pesto & pine nuts (wheat gluten, milk, pine nuts)

### QUATTRO STAGIONI 189,-

Tomat, mozzarella, scampi, artisjokk, sopp, salame calabrese  
pecorino & oregano (hvetegluten, melk, skalldyr, soya) /  
Tomato, mozzarella, shrimps, artichokes, mushrooms, salame  
calabrese, pecorino & oregano (wheat gluten, milk, shellfish, soya)

### NAPOLETANA 154,-

Tomat, mozzarella, oliven, ansjos, capers & oregano  
(hvetegluten, melk, fisk, sulfitt) *All oliven kan inneholde sten!* /  
Tomato, mozzarella, olives, anchovies, capers & oregano  
(wheat gluten, milk, fish, sulfite) *All 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 187,-

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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### BABA' 99,-

Tradisjonell myk kake med rom servert med vaniljeis & skogsbær (melk, egg, hvetegluten) **20 års aldersgrense** / Traditional fluffy cake with rum served with vanilla ice cream & forest berries (milk, egg, wheat gluten) **20 year age limit**

### NEMESIS DI CIOCCOLATO 109,-

Sjokoladekake med blodappelsinsorbet (melk, egg) / Chocolate cake with blod orange sorbet (milk, egg)

### PANNA COTTA 109,-

Klassisk italiensk fløtepudding servert med multesaus (melk) / Classic Italian cream pudding served with cloudberry coulis (milk)

### GELATI & SORBETTI 105,-

Is & sorbet (melk, egg) / Ice cream & sorbet (milk, egg)

### TIRAMISÙ 119,-

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

### CANTUCCINI E VIN SANTO 157,-

Nøttekjekt & dessertvin (hvetegluten, mandler, egg) / **18 års aldersgrense** / Biscotti & dessert wine (wheat gluten, almonds, egg) **18 year age limit**

### PINNEIS 25,-

Ice lollies