

*Casa Mia*

RISTORANTE

MENU

## Mineralwater

Pepsi Max, Solo, 7up, Pepsi	52,-
Farris, Eplemost, Appelsinjuice	52,-
San Pellegrino Blodappelsin Brus	52,-
San Pellegrino Sparkling Water 0,5l	65,-
Coca-Cola, Coca-Cola Zero	52,-
Ringi Eplejuice 0,75l	109,-
Ice-tea	52,-
Solrik	29,-
Munkholm Alkoholfree Beer	52,-
Peroni Alkoholfree Beer	59,-

## Glass Wine

House Redwine	89,-
Valpolicella Classico, Redwine	99,-
Amarone Della Valpolicella, Redwine	120,-
House Whitewine	89,-
Pinot Grigio, Whitewine	95,-
Chablis, Whitewine	110,-
House Rosèwine	95,-
Prosecco	95,-

## Draft Beer

Frydenlund 0,3l	76,-
Frydenlund 0,5l	94,-
Poretti italian 0,3l	90,-

## Bottle Beer & Cider

Peroni Nastro Azzurro 0,3l	92,-
Frydenlund Bayer 0,3l	92,-
Ringnes Lite Glutenfree 0,3l	92,-
Brooklyn East IPA 0,3l	105,-
Paulaner Weissbier 0,5l	115,-
San Miguel Fresca 0,3l	92,-
Sommersby Cider 0,3l	89,-
Ginger Joe Gingerbeer 0,3l	99,-

## Alcoholfree Drinks

Passione Di Limone	59,-
<i>agurk, pasjonsfrukt, lemonjuice, soda</i>	
Fragolino	59,-
<i>mynte, jordbær, lemonjuice, soda</i>	

## Drinks & Cocktails

Espresso Martini	115,-
<i>espresso, vodka, kahlua</i>	
Casa Mia Drink (Egg)	120,-
<i>amaretto, limoncello, bitters, lemon</i>	
Mojito	115,-
<i>rum, sukker, lime, mint, soda</i>	
Whisky Sour (Egg)	115,-
<i>whisky, lemon juice</i>	
Frozen Passionfruit Margarita	125,-
<i>tequila, passionfruit, lime juice</i>	
Strawberry Daiquiri	125,-
<i>rum, sugar, strawberry, lime</i>	
Long Island Iced Tea	119,-
<i>rum, vodka, gin, cointreau, tequila, lemon, cola</i>	
Negroni	115,-
<i>campari, gin, red vermouth</i>	
Bellini	99,-
<i>prosecco, peach syrup</i>	
Casa Mia Spritz	120,-
<i>Prosecco, Passionfruit, Cointreau, Soda</i>	
Aperol Spritz	120,-
<i>Prosecco, Aperol, Soda</i>	
Limoncello Spritz	120,-
<i>Prosecco, Limoncello, Soda</i>	
Pink Gin Spritz	120,-
<i>Pink Gin, Lime juice, tonic, prosecco</i>	
Hendricks Gin & Tonic	139,-
<i>Hendricks, Agurk, Black pepper, Tonic</i>	

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# Aperitivo

## CASA MIA SPRITZ

Prosecco, Passionfruit  
Cointreau, Soda  
120,-

## APEROL SPRITZ

Prosecco, Aperol  
Orange, Soda  
120,-

## LIMONCELLO SPRITZ

Prosecco, Limoncello, Soda  
120,-

## PINK GIN SPRITZ

Pink Gin, Lime juice  
Prosecco, Tonic  
120,-

## HENDRICKS GIN & TONIC

Hendricks Gin, Cucumber  
Black Pepper, Tonic  
139,-

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## Antipasto | Starter

- 1. Carpaccio Di Cervo**  
Deer carpaccio with salad, trufflepecorino flakes and citronette dressing 149,-
- 2. Scampi e' Capesante**  
Toasted prawns and scallops with garlic, herbs, chilli and seafood sauce 135,-
- 3. Cozze**  
mussels with parsley, garlic, chilli and herbs in white wine  
**or** mussels with leek, garlic, onion and parsley in white wine and creamsauce 169,-
- 4. Mozzarella e' Prosciutto Di Parma**  
Fresh mozzarella and parmaham. Served with toasted garlic bread. 159,-
- 5. Burrata Caprese (vegetarian)**  
Burrata and sliced fresh tomatoes. With fresh basil, olives, oregano, extra virgin olive oil and balsamico 135,-
- 6. Bruschetta Con Prosciutto Di Parma**  
Toasted garlicbread with tomato, onion, garlic, basil, parmaham and fresh mozzarella 129,-
- 7. Antipasto Misto**  
Parmaham, italian prosciutto cotto, italian Salami, olives, artichoke, grilled pepper, truffle pecorino, fresh mozzarella and toasted garlic bread 179,-

## Insalata | Salad

- 11. Insalata Di Caesar**  
Romanosalad, chicken, croutons, bacon, parmesan flakes, cucumber and tomato.  
With caesar dressing 179,-
- 12. Insalata Nordica**  
Mixed salad, shrimps, crayfish tales, smoked salmon, egg,  
mayonnaise, dill, red onion, cucumber, tomato and sour cream dressing 179,-
- 13. Insalata Vegetale (vegetarian)**  
Mixed salad with grilled red pepper, artichoke, olives, cucumber, tomatoes  
and parmesan cheese. With balsamico dressing. 179,-

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# Pizza

<b>GLUTENFREE PIZZA</b>	20,-
<b>14. Antonino</b> Tomatosauce, mozzarella, italian salami, rocket salad and parmesan flakes	189,-
<b>15. Margherita (vegetarian)</b> Tomatosauce and mozzarella	159,-
<b>16. Calzone</b> Baked with tomatosauce, mozzarella and cooked ham	189,-
<b>17. Gladiatore</b> with meatsauce and chilli.. Topped with rocket salad and parmesan cheese	189,-
<b>18. Al Prosciutto Cotto</b> Tomatosauce, mozzarella and cooked ham	189,-
<b>19. Alla Sofia</b> Tomatosauce, mozzarella, cooked ham and mushroom	189,-
<b>20. Capitano</b> Tomatosauce, mozzarella, pepperoni sausage and meatballs	189,-
<b>21. Tropicana</b> Tomatosauce, mozzarella, cooked ham, pineapple and pepperoni sausage	189,-
<b>22. Caruso</b> Tomatosauce, mozzarella, chicken, bacon, pepper and onion	189,-
<b>23. Forza</b> Tomatosauce, mozzarella, beef, bacon and onion	189,-
<b>24. Vegetariana (vegetarian)</b> Tomatosauce, mozzarella, onion, garlic, grilled aubergine, squash, pepper and basil oil	189,-
<b>25. Ai Formaggi (vegetarian)</b> Mozzarella, parmesan, gorgonzola, rocket salad and olive oil	189,-
<b>26. Anna (vegetarian)</b> Fresh mozzarella and tomatosauce. With rocket salad, tomatoes, basil and onion	185,-
<b>27. Tartufata</b> Creme fraiche, mozzarella, cooked ham, mushroom, rocket salad, parmesan and truffle oil	195,-
<b>28. Don Corleone</b> Tomatosauce, mozzarella, italian salami, beef and chillipepper (spicy)	189,-
<b>29. Al Parma</b> Tomatosauce, mozzarella, parma ham, rocket salad and parmesan flakes	195,-
<b>Buffalo mozzarella:</b>	30,-

# Pasta

## 37. Tortelloni Pesto e' Pollo

Tortelloni filled with porcini mushroom. With chicken, garlic, onion, basil pesto, cream and parmesan

189,-

## 38. Lasagna Al Forno

Lasagna with minced meat, tomato and creamsauce.  
Gratinated with parmesan and mozzarella

185,-

## 39. Pappardelle Selvaggie

Pappardelle pasta with creamed deer ragu (deer meatsauce) onion, garlic, chillipepper, rosemary, thyme, and parmesan.

189,-

## 40. Gnocchi Alla Contadina

Gnocchi pasta with bacon, broccoli, porcini mushroom, onion and garlic in whitewine and creamed truffle sauce. With parmesan.

189,-

## 41. Spaghetti Allo Scoglio

Spaghetti with mussels, prawns, shrimps, crayfish tails, onion, garlic and chillipepper in white wine and tomato sauce

195,-

## 42. Spaghetti Alla Carbonara

Spaghetti with bacon, yolk and black pepper in cream sauce. With parmesan

185,-

## 43. Tagliatelle Alla Nonna Rosa

Tagliatelle with chicken, bacon, onion, garlic and parsley.  
In white wine and cream sauce. With parmesan

189,-

## 44. Tagliatelle Alla Bella Vista

Tagliatelle with prawns, shrimps, mussels, crayfish, onion, garlic and parsley.  
In white wine and creamed lobster sauce.

195,-

## 45. Spaghetti Alla Ghiottona *(vegetarian)*

Spaghetti with broccoli, mushroom, onion, garlic, pepper, squash, olives and chillipepper in whitewine and tomatosauce. With parmesan

179,-

*Alle dishes except nr 38. LASAGNA can be made glutenfree.  
We use Glutenfree Penne instead.*

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# Bambino | Children Only

## Minibiff - Filettino

Liten okse indre filet med grønnsaker, pommes frites og bernaise saus

159,-

## Mini Pizza

Mini pizza with tomatosauce, mozzarella and cooked ham

99,-

## Mini Spaghetti Carbonara

Spaghetti with bacon and yolk in cream sauce

99,-

## Mini Lasagna

Lasagna with minced meat, tomato and creamsauce.

Gratinated with parmesan and mozzarella

95,-

## Sausage & Fries

89,-

## Mini Spaghetti Bolognese

Spaghetti with meat sauce

89,-

## Pannekaker *(vegetar)*

Pancakes with strawberry jam and sugar

79,-

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## Pesce | Fish

### 47. Rana Pescatrice

Grilled monkfish with tarragon and creamed greenpepper sauce.

Served with todays vegetables and potatoes by choice on the side.

320,-

### 48. Lupo Di Mare

Butter fried catfish and prawn with chillipepper, parsley, garlic, tomatoes

and browned butter. Served with todays vegetables and potatoes by choice on the side.

295,-

### 49. Scampi Garibaldi

Prawns with mushroom, pepper, onion, garlic, white wine and creamed lobster sauce.

Served with todays vegetables and potatoes by choice on the side.

289,-

Choose potatoes:

Rise

Fries

Gratinated Potatoes

Oven Baked Rosemary Potatoes

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# Carne | Meat

## 59. Tournedo

Grilled beef tenderloin served with bernaise sauce.

Served with todays vegetables and potatoes by choice on the side.

329,-

## 60. Tre Sapori

Three medallions of beef tenderloin with

bernaise-, onion and mushroom- and pepper sauce.

Served with todays vegetables and potatoes by choice on the side.

329,-

## 61. Entrecôte

Grilled beef entrecôte with truffle bernaise sauce.

Served with todays vegetables and potatoes by choice on the side.

299,-

## 62. Filetto Alla Provenzale

Grilled beef tenderloin with garlic and herb sauce.

Served on a bed of vegetables and sliced provenze potatoes.

335,-

## 63. Filetto Di Agnello

Grilled lamb tenderloin with garlic and herb sauce.

Served with todays vegetables and potatoes by choice on the side.

299,-

## 64. Filetto Di Renna (inneholder melk, sennepsfrø, selleri)

Grillet raindeer with creamed venison sauce.

Served with mushroom, brussels sprouts and lingonberry. Potatoes by choise on the side.

379,-

## 65. Filetto Di Cervo

Grilled deer tenderloin with berries and creamed venison sauce.

Served with todays vegetables and potatoes by choice on the side.

325,-

## 66. Grigliata Di Carne Mista

Grillet deer-, beef-, veal fillet and italian salsiccia ( italian sausage )

Served with mushroom demi-glaze sauce, grilled asparagus og provenze potatoes.

379,-

Choose potatoes:

Rise

Fries

Gratinated Potatoes

Oven Baked Rosemary Potatoes

## Formaggi

### 50. Piatto Di Formaggi

Plate with parmesan, truffle pecorino, gorgonzola and provolone.

Served with walnuts, grissini, grapes and marmalade

198,-

## Dolce | Dessert

### 67. Tiramisu

Classic Italian cake with cocoa, mascarpone, savoiardi and amaretto liqueur

110,-

### 68. Tortino Fondente

Chocolate fondant with Italian vanilla gelato

110,-

### 69. Creme Brulee

105,-

### 70. Crespella Alla Nutella

Pancake filled with Italian vanilla gelato, Nutella and whipped cream

105,-

### 71. Panna Cotta Con More

Italian vanilla pudding with blackberry

105,-

### 72. Dolce Della Casa

Mousse cake with chocolate, pistachio cream and nutella

110,-

### 73. Torta Di Mele

Lukewarm apple cake with nut mix. Served with italian vanilla gelato and whipped cream

105,-

### 2 SCOOPS ITALIAN GELATO

79,-

Vanilla

Chocolate

Pistacchio

Lemon Sorbet *(vegan)*

Raspberry Sorbet *(vegan)*

Mango Sorbet *(vegan)*

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## Kaffe & Varm Drikke

Coffee	39,-
Tea	39,-
Caffeine Free Coffee	39,-
Espresso	34,-
Espresso Macchiato	36,-
Americano	36,-
Cappuccino	43,-
Cortado	43,-
Warm Cocoa	36,-
Caffe Lattè	45,-
Caffe Moccha	45,-
Chai Lattè	43,-
Ice Caffe Lattè / Ice Caffe Moccha	45,-
Double espressoshot	5,-

## Hot Drinks

Irish Coffee	110,-
Baileys Coffee	105,-

## Dessert Wine

Corte Giara Recioto Red	99,-
Florus Moscadello Montalcino	99,-

## Liqueur & Shots

Amaretto	85,-
Baileys	85,-
Campari	89,-
Cointreau	89,-
Drambuie	85,-
Fernet Branca	89,-
Gammel Dansk	89,-
Grand Marnier	85,-
Jägermeister	89,-
Kahlua	85,-
Limoncello	89,-
Martini Bianco	79,-
Martini Rosso	79,-
Sambuca Molinari	89,-
Sambuca Nera	89,-
Tia Maria	85,-
Xante	85,-

## Aquavit

Løiten Linie	89,-
Gammel Opland	89,-

## Armagnac

Dartigalong Bas Armagnac XO	95,-
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## Brandy

Vecchia Romagna	89,-
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## Cognac

De Luze VSOP	95,-
De Luze XO	105,-
Hennessy VS	110,-
Braastad XO	129,-
Hennessy XO	210,-

## Calvados

Christian Drouin VSOP	125,-
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## Grappa

Banfi Grappa Di Brunello	110,-
Allegrini Grappa Di Amarone	140,-

## Rum

Captain Morgan Spiced Gold	89,-
Captain Morgan Black Label	89,-
Zacapa Centenario 23YO	139,-

## Port wine

Grahams 20 YO Tawny	89,-
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## Tequila

Olmecca (silver)	89,-
Olmecca Gold (brown)	89,-

## Whisky

Old Pulteney 12YO	115,-
Jameson	89,-
Talisker Single Malt 10YO	115,-
Johnnie Walker Black Label	110,-
Jack Daniel`s Tennessee	105,-
Bulleit Bourbon	110,-

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[www.casa-mia.no](http://www.casa-mia.no)