



ANTIPASTI

- Olives** 69,-
Large green Italian olives.
Allergens: Sulfite
- Pizzabread** 89,-
Oven-baked pizza bread with parmesan, rosemary, garlic and creme fraiche. Served with Aioli.
Allergens: Wheat, milk, sulphite
- Parmigiano Reggiano** 119,-
24-month-old parmesan with honey and truffle.
Allergens: Milk
- Garlicbread** 129,-
Fresh country bread filled with garlic butter, mozzarella, olive oil and parsley.
Allergens: Wheat, rye, barley, milk
- Arancini Funghi** 129,-
Arancini with chanterelle, shitake and mushrooms. Truffle mayo with garlic and herbs.
Allergens: Wheat, egg, sulphite, mustard
- Bruschetta's** 139,-
3 types of bruschetta with classic toppings.
- Tomato salad / Olive Tapenade / Cotto & Burrata
Allergens: Wheat, milk, fish, sulphite
- Prosciutto Crudo** 149,-
Thin slices of Italian cured ham.
Allergens: None
- Carpaccio di Tonno** 199,-
Thin slices of black angus tenderloin, capers, lemon, tuna mayo, parmesan, watercress and crispy rye bread. *Allergens: Milk, fish, mustard, eggs, sulphite, rye, wheat*
- Burrata** 269,-
Fresh Italian burrata, fresh basil, tomato and peach salad. Served with pizza bread baked in a stone oven.
Allergens: Milk, sulphite

Antipasto

Tomato salad with buffalo mozzarella, prosciutto crudo, truffle salami, parmesan with honey and truffle, olives, pesto, aioli, grissini and grilled focaccia.
Allergens: Wheat, pine nuts, milk, sulfite, egg, mustard, traces of nuts, peanuts and sesame
399,-

PASTA

- Pasta Vongole & Mussels** 289,-
Fresh linguini, steamed vongole & mussels, white wine, parsley, chilli and parmesan. Served with grilled focaccia
Allergens: Wheat, eggs, milk, sulphite, celery, traces of sesame
- Pasta N'duja** 269,-
Fresh linguini with creamy N'duja, chilli and parmesan. Served with grilled focaccia.
Allergens: Eggs, wheat, milk, celery, sulfite, traces of sesame
- Pasta Funghi** 289,-
Fresh linguine with creamy chanterelles and mushrooms, parsley and parmesan. Served with grilled focaccia.
Allergens: Wheat, egg, milk, sulfite, celery, traces of sesame
- Pasta Duck Confit** 399,-
Fresh tagliatelle with spicy and confit duck leg, red wine sauce creamed with Parmesan and butter. Served with grilled focaccia.
Allergens: Wheat, egg, milk, sulphite, celery, traces of sesame

TOMAHAWK

Beef tomahawk baked with garlic and rosemary and grilled on the bone. Served with baked onions and garlic, prima vera salad, fries, bernaise and red wine sauce.
Allergens: Milk, sulphite, mustard, egg, celery

Approx. 60 minutes preparation time / For 2 persons

1499,-

DESSERT

- Affogato** 99,-
Vanilla ice cream from Kulinaris topped with home-made caramel and hot espresso.
Allergens: Milk, traces of eggs, peanuts and nuts.
- Chocolate tart** 129,-
Dark chocolate tart, homemade vanilla cream, caramel and pistachio.
Allergens: Eggs, soy, milk, pistachios, traces of nuts and peanuts
- Amalfi** 129,-
Crisp biscuit base filled with lemon cream, raspberry sorbet from Kulinaris and meringue.
Allergens: Wheat, egg, milk, sulfite
- Ice Cream from Kulinaris**
Norwegian produced ice cream from Culinary at Kolbotn.
Rhubarb sorbet, mango sorbet, raspberry sorbet, dark chocolate, licorice, vanilla, rum & raisin, cookies & cream and "krokan".
Served with oat crumble, meringue and fresh berries.
Allergens: Milk, eggs, wheat, soya, nuts, traces of peanuts
- 1 scoop** 49,-
2 scoop 89,-
3 scoop 129,-

MAIN DISHES

- BBQ Ribs** 399,-
Long-cooked Norwegian baby back ribs. Served with coleslaw, spicy pineapple salsa, our homemade hickory smoked dressing and fries.
Allergens: Eggs, celery, mustard, sulphite
- Reindeer shank** 479,-
Braised reindeer shank with red wine and herbs. Mashed potatoes, grilled root vegetables, baked onions and creamy venison sauce with juniper berries and gin.
Allergens: Sulphite, milk, celery
- Deer** 499,-
Grilled tenderloin of deer, pearl potatoes, red wine sauce, burnt celeriac puree and grilled root vegetables.
Allergens: Sulfite, celery, milk
- Turbot** 499,-
Pan-fried turbot, pearl potato, beetroot cream, pak choy, broccolini and parsley sauce with white wine and butter.
Allergens: Fish, milk, celery, sulphite

PIZZA CLASSICA

- Margaritha** 239,-
Tomato sauce, buffalo mozzarella and basil.
Allergens: Milk, wheat, sulfite
- Quatro Formaggi** 249,-
Creme fraiche, mozzarella di bufala, gorgonzola piccante, smoked scamorza, parmesan and black pepper.
Allergens: Wheat, milk, sulfite
- Prosciutto Crudo** 249,-
Tomato sauce, Italian cured ham, mozzarella cubetti, rocket and parmesan.
Allergens: Milk, wheat, sulfite
- N'duja** 249,-
Creme fraiche, spicy Italian salami, mozzarella cubetti, smoked scamorza, rocket and roasted pistachios.
Allergens: Wheat, milk, pistachios, traces of nuts, peanuts
- Pepperoni Napoli Piccante** 249,-
Tomato sauce, spicy pepperoni from Naples, mozzarella cubetti, chilli and jalapeno coulis.
Allergens: Milk, wheat, sulfite

All our pizzas are handmade and baked in a stone oven.
All pizzas can be made gluten-free.

PIZZA SPECIALE

- Blue** 249,-
Tomato sauce, mozzarella cubetti, gorgonzola piccante and blue cream of Spanish blue cheese, parsley and black pepper.
Allergens: Wheat, milk, sulfite
- "Hot Dog"** 249,-
Creme fraiche, mozzarella cubetti, fresh Italian sausage with chianti, crispy onions, dijon and chunky ketchup.
Allergens: Wheat, milk, sulfite, mustard, celery
- Pineapple on Pizza.....?** 249,-
Tomato sauce, mozzarella cubetti, spicy pepperoni from Naples, pineapple coulis and spicy pineapple salsa.
Allergens: Wheat, milk, sulfite
- Asian Pulled pork** 249,-
Creme fraiche, mozzarella cubetti, long-cooked pork neck with Asian flavours, pak-choy, sesame seeds and sriracha mayo.
Allergens: Wheat, milk, soya, sesame, fish, eggs, mustard
- Deer Tataki** 299,-
Creme fraiche, mozzarella cubetti, scamorza, artichoke, slices of raw grilled deer tenderloin, pomegranate, teriyaki and parsley.
Allergens: Wheat, milk, sulfite, soya

CALZONE

- Calzone Capricciosa** 249,-
Italian cooked ham, mozzarella cubetti, olives and garlic-baked mushrooms.
Allergens: Wheat, milk, sulfite

PIZZA OF THE WEEK

Every Wednesday we present a new type! Ask the waiter or see our own menu for today's selection.
Allergens: Will vary by type of pizza
See separate menu

PIZZA SIDES

- Insalate Prima Vera** 79,-
Fresh salad, vinaigrette, pickled onions and olives. *Allergens: Sulfite*
- Insalate Con Verdure** 99,-
Broccolini, sweet potato, pesto and rocket.
Allergens: Milk, sulfite, pine nuts, traces of nuts, peanuts

PIZZA SHARING

We make a selection from our pizza menu. Served with: Insalate prima vera and insalate con verdure, jalapeno coulis, garlic dressing.. *(Allergens: See pizzas)*

Minimum 4 persons or more
pr. person 269,-