



**COMPANIES OF 7 PEOPLE OR MORE MUST  
AGREE UPON A COMMON SET MENU.**

Our menus are based on fresh ingredients and will be presented by the waiter on site. If you have any allergies or dietary requirements, it is essential that this is communicated so that the kitchen can accommodate the menu accordingly.

## **5-Course sharing menu**

Selection of Italian starters

Pasta serving

Serving of seafood with sides

Serving of meats with sides

Dessert of the day

795,- per person

## **4-Course set menu**

Selection of Italian starters

Pasta of the day

Meat or fish of the day

Dessert of the day

675,- per person

# ANTIPASTI

## **ANTIPASTI DELLA CASA** **225,- per person**

Selection of Italian starters

**Must be ordered by a minimum of 2 people.**

(Please inform the waiter on site if you have allergies or dietary requirements)

## **CAPRESE DI MOZZARELLA** **189,-**

Tomato salad with red onion, fresh basil, and mozzarella di buffalo.

(milk)

## **CAPRESE DI BURRATA** **199,-**

Tomato salad with red onion, fresh basil and burrata.

(milk)

## **VITELLO TONNATO** **225,-**

Lightly roasted veal with tuna mayonnaise, capers, and parmesan.

(milk, egg, fish)

## **PROSCIUTTO E FORMAGGI** **249,-**

Selection of Italian cured meats and cheeses.

(milk)

# PRIMI PIATTI

<b>RISOTTO DEL GIORNO</b> Risotto of the day.	<b>209,-</b>
<b>PASTA DEL GIORNO</b> Pasta of the day	<b>199,-</b>
<b>BUCATINI CON POLPO, AGLIO E PEPERONCINO</b> Bucatini with squid, garlic, and chili (gluten, mollusks)	<b>230,-</b>
<b>RIGATONI CON PISELLI E PANCETTA</b> Rigatoni with peas and pancetta (gluten, legumes)	<b>220,-,-</b>
<b>RAVIOLI CON SALUMI E BURRO ALLE ERBE</b> Ravioli with cured meats and herb butter (gluten, milk, egg)	<b>225,-</b>
<b>RAVIOLI DI CODA DI BUE</b> Signature dish Oxtail ravioli with spinach (gluten, egg, milk)	<b>225,-</b>

# SECONDI PIATTI

<b>PESCE DEL GIORNO</b> Fish of the day	265,-
<b>CARNE DEL GIORNO</b> Meat of the day	275,-
<b>RANA PESCATRICE GRIGLIA</b> Grillet monkfish with gremolata and grilled lemon. <b>Meant for 2 people. We recommend ordering side dishes as well.</b> (fish, sulfur)	495,-
<b>SKREI CON BOTTARGA</b> Skrei with fried roe, fennel salad and fermented lemon from the Amalfi coast. (fish)	295,-
<b>BRASATO DI MANZO CON FAGIOLI</b> Braised beef with beef stock and white beans. (sulfur, legumes)	345,-
<b>COLLO DI MAIALE DI SPIKKERUD GÅRD</b> Pork neck from Spikkerud Gård, radicchio rosso and hazelnuts from Piedmont. (sulfur and hazelnuts)	345,-
<b>PETTO D'ANATRA STAGIONATO DELLA FATTORIA HOLTE GÅRD</b> Dry-aged duck breast from Holte Gård, reduces duck stock with green olives and grapefruit. <b>Meant for 2 people. We recommend ordering side dishes as well.</b> (sulfur)	495,-

# CONTORNI

<b>FINOCCHIO ALLA PARMIGIANA</b> Fennel gratin with parmesan (milk)	109,-
<b>PATATE AL FORNO</b> Oven baked potatoes	75,-
<b>INSALATA</b> Green salad with red onion and tomatoes	65,-
<b>RISOTTO</b> (milk)	75,-

# DOLCE

**DOLCE DEL GIORNO** 119,-

Dessert of the day

**TIRAMISU** 119,-

(gluten, milk)

**GELATO DEL GIORNO** 109,-

Ice cream of the day

(milk, egg)

**SORBETTO DEL GIORNO** 109,-

Sorbet of the day

**CIOCCOLATINI** 89,-

Chocolate confections

(milk)

## CAFFÉ

**BLACK COFFEE** 40,-

Fazenda Barreiro, Solberg & Hansen

**ESPRESSO** 39,-/44,-

Italiensk brent, Solberg & Hansen

**AMERICANO** 44,-/48,-

Italiensk brent, Solberg & Hansen

**MACCHIATO** 40,-/45,-

Italiensk brent, Solberg & Hansen  
(milk)

**CAPPUCCINO** 45,-/50

Italiensk brent, Solberg & Hansen  
(milk)

**CAFE LATTE** 50,-/55,-

Italiensk brent, Solberg & Hansen  
(milk)

**GRØNN/SORT TE** 40,-

Solberg & Hansen

## BIBITE E BEVANDE ANALCOLICHE

ALCOHOL FREE

**ARANCIATA ROSSA** 58,-  
Red orange soda

**LIMONATA** 58,-  
Lemon soda

**MANDARINO** 58,-  
Tangerine soda

**APPLE JUICE GLASS** 69,-  
**APPLE JUICE BOTTLE** 185,-  
Egge gård

**SPARKLING WATER** 59,-  
Pure Water

**LUST FOR LIFE DDH IPA** 85,-  
Brulo  
Alcohol free beer 0,0%  
(gluten)

**MUNKHOLM** 65,-  
Alcohol free beer  
(gluten)

## COCKTAILS

**APEROL SPRITZ** 149,-  
Aperol, prosecco, soda

**LIMONCELLO SPRITZ** 159,-  
Limoncello, prosecco, soda

**ESPRESSO MARTINI** 169,-  
Vodka, Kahlua, Frangelico, espresso

**CAMPARI TONIC** 149,-

**NEGRONI** 159,-  
Gin, vermouth, Campari

## BIRRA ALLA SPINA

BEER ON TAP

**FRYDENLUND PILSNER 0,25L** 56,-  
4,5%  
(gluten)

**FRYDENLUND PILSNER 0,5L** 112,-  
4,5%  
(gluten)

## BIRRA IN BOTTIGLIA

BOTTLED BEER

**PORETTI 4 LUPPOLI 0,33L** 109,-  
5% Lager (gluten)

**TROPIC THUNDER 0,33L** 119,-  
4,5% Sour fruit ale  
Dugges  
(gluten)

**ISABELLA 0,33L** 150,-  
4,9% Gluten free beer  
Birra Flea

**MARGHERITA 0,33L** 192,-  
5,2% Weiss  
Birra Flea  
(gluten)

**COSTANZA 0,33L** 153,-  
5,2% Blond Ale  
Birra Flea  
(gluten)

**BASTOLA 0,75L** 367,-  
6,9% Imperial Red Ale  
Birra Flea  
(gluten)

GRAPPA		4cl
Grappa Cleopatra	Poli	136,-
Grappa di Mirtillo	Poli	60,-
Grappa Di Bassano	Capovilla	100,-
Cantina Privata Moscato d`Asti	Bocchino	100,-
Cantina Privata Riserva 8	Bocchino	129,-
Cantina Privata Riserva 12	Bocchino	145,-
Cantina Privata Riserva 18	Bocchino	165,-
Cantina Privata Riserva 21	Bocchino	190,-

#### AQUAVITI D`FRUTTA

Albicocche ( <i>Aprikos</i> )	Capovilla	136,-
Agrumi ( <i>Sitrus</i> )	Capovilla	148,-
Bacche di Sambuco	Capovilla	160,-
Lamponi ( <i>vill bringebær</i> )	Capovilla	200,-
Mele Gravenstein ( <i>Gravenstein eple</i> )	Capovilla	136,-
Pere Moscatello Estivo ( <i>Sommerpære</i> )	Capovilla	144,-
Prugnolo Gentile ( <i>druebrennvin</i> )	Capovilla	236,-
Pesche ( <i>fersken</i> )	Capovilla	136,-
Ribes Nero ( <i>Solbær</i> )	Capovilla	144,-
Prugne Selvatiche ( <i>sviske</i> )	Capovilla	144,-
Susine Mirabelle ( <i>plomme</i> )	Capovilla	108,-
More di Rovo ( <i>bjørnebær</i> )	Capovilla	192,-

#### LIKØR

Limonio Liquore di Limone		80,-
Frangelico Liqueur		72,-
Amaretto Disaronno		112,-
Baileys		88,-

#### COGNAC

Pale&Dry XO	Dalmain	129,-
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#### ARMAGNA

Tariquet bas - armagnac	Tariquet	120,-
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Tariquet Blanche	Tariquet	120,-
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#### CALVADOS

Coeur de Lon Hors d`Age	C. Drouin	175,-
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Pays d Auge XO	C. Drouin	165,-
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#### WHISKEY

Arron 10 yo		136,-
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Ballentines		120,-
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Jameson		120,-
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#### VERMOUTH

Maliarda Vermouth		76,-
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Vermouth Bianco		72,-
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Vermouth Rosso		72,-
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Amaro Averna		72,-
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Poli Vaca Mora Amaro		72,-
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Vecchio Amaro del Capo		72,-
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Fernet-Branca		87,-
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Mancino Vermouth		81,-
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Amaro DiBerta		96,-
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#### BOURBON

Knob Creek 9yo		92,-
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#### ROM



Rhum Rhum Blanc 56%	Capovilla	176 ,-
Carta Blanca	Bacardi	120,-