

MENY / MENU



la pasteria.

FØR MATEN / BEFORE DINNER

Prosecco	115,-
Aperol Spritz / Limoncello Spritz	145,-
Hendricks Gin & Tonic	149,-
Negroni	145,-



FORRETTER / STARTERS

FOCACCIA MED OLJE OG BALSAMICO ●	79,-
Focaccia med olivenolje og balsamico (1a,11) <i>Focaccia with olive oil and balsamico</i>	
BRUSCHETTA TRICOLORE ●	135,-
Ristet brød, tomat, mozzarella, parmaskinke, balsamico perler (1a,7,11) <i>Toasted bread, tomatoes, mozzarella, parma ham, balsamic pearls</i>	
BRUSCHETTA MARINARA ●	115,-
Ristet brød, tomat, basilikum, hvitløk, olivenolje (1a) <i>Toasted bread, tomatoes, basil, garlic, olive oil extra-virgin</i>	
CAPRESE CON BURRATA	155,-
Burrata ost, biffotomat, ruccola, pesto, balsamicoperler (5b,7,11) <i>Burrata cheese, beef tomato, ruccola, pesto, balsamico pearls</i>	
ANTIPASTO DELLA CASA ●	295,- (1pers) / 425,- (2 pers)
Utvalg av husets antipasti (1a,3,7,11) <i>Selection of antipasti</i>	



BARNEMENY / KIDS MENU

PASTA MED SMØR ELLER TOMATSAUS ●	89,-
Pasta med smør eller tomat saus (1a,3,7) <i>Pasta with butter or tomato sauce</i>	
PASTA BOLOGNESE ●◆	119,-
Pasta bolognese (1a,3,7,9)	
HALV PORSJON FRA PASTAMENY	HALV PRIS
Half price for half portion from the pasta menu	



ETTER MATEN / AFTER DINNER

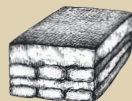
Irish Coffee	145,-
Espresso Martini	155,-
Limoncello	104,-
Sambuca	104,-
Banfi Grappa	129,-
Vecchio amaro del capo	104,-



HOVEDRETTER/ MAIN COURSES

FUNGHETTI AL TARTUFO FRESCA	315,-
Fylt pasta med steinsopp, trøffelkrem, fersk trøffel, cherry tomat, asparges, grana padano ost (1a,3,7) <i>Filled pasta with wild mushrooms, truffle cream, fresh truffle, cherry tomatoes, asparagus, parmesan</i>	
CALAMARATA AI FRUTTI DI MARE ●	285,-
Vongole (hjerteskjell), akkar, scampi, blåskjell, cherrytomat, hvitløk, chili (1a,2,3,4,9,11,13) <i>Black pasta, vongole, squid, prawns, mussels, cherry tomatoes, garlic, chili</i>	
STRIGOLI VERDI ●◆	245,-
Salsiccia pølse, nduja, tomat saus, ricottaost (1a,7) <i>Salsiccia sausage, nduja, tomato sauce, ricotta cheese</i>	
BOTTONI AMALFITANA E BOTTARGA ●	295,-
Sitron gnocchi, ansjovis, bottarga (rogn fra tunfisk), pecorino ost, revet sitronskall, hvitløk (1a,3,4,7) <i>Lemon gnocchi, anchovies, bottarga (tuna fish roe), pecorino cheese, lemon zest, garlic</i>	
TONNARELLI CACIO E PEPE ●	239,-
Spaghetti, guanciale, pecorino ost, pepper (1a,3,7) <i>Spaghetti, guanciale, pecorino cheese, pepper</i>	
RISO AL SALTO	285,-
Sprø risotto med safran, høyrygg av storfe, gulrot, løk, selleri, grana padano (3,7,8,11,12) <i>Crispy risotto with saffron, longcooked beef, carrot, onion, seller, grana padano</i>	

DESSERT / DESSERTS



TIRAMISU (1,7)	129,-
TORTA AL CIOCCOLATA	155,-
Sjokoladekake, vaniljeis (3,6,7,8) <i>Chocolate cake, vanilla icecream</i>	
AFFOGATO	75,-
Vanilje is, espresso shot, karamell (7) <i>Vanilla icecream, espresso shot, caramel</i>	
TORTA DI MELE	155,-
Eplekake, vaniljeis, rips (3,7) <i>Apple cake, vanilla icecream, red currant</i>	
MISTO FORMAGGI	135,-
Bosina ost, piave oro 12 m., parmesan 22 m., ubriaco ost, vin gelé, fiken marmelade (3,7) <i>Bosina cheese, Piave cheese 12 m., parmigiano reggiano 22 m., ubriaco cheese, wine gele, fig marmalade</i>	
GELATO ISKREM	65,-
Vanilje is, sjokolade saus (7) <i>Vanilla icecream, chocolate sauce</i>	
BRINGEBÆR SORBET	65,-
Raspberry sorbet	

ALLERGENER / ALLERGENS

Alle våre pastaretter kan inneholde spor av soya og egg. / All our pasta courses can contain traces of soya and egg.
1 Gluten a. Hvete/Wheat b. Spelt/Spelled c. Bygg/Built barley d. Havre/Oat 2 Skalldyr/Shellfish 3 Egg 4 Fisk/Fish 5 Nøtter/Nuts a. Mandler/Almonds b. Cashewnøtter/Cashew nuts c. Pistasjønøtter/Pistachios
6 Soya/Soy 7 Melk/Milk 8 Selleri/Celery 9 Sennep/Mustard 10 Sesamfrø/Sesame seeds 11 Sulfitt og svoveldioksid/ Sulphur Dioxide 12 Lupiner/Lupins 13 Bløtdyr/Mollusc
● kan bestilles uten gluten / can be ordered without gluten ◆ kan bestilles uten melk / can be ordered without milk