



Run by the same Italian since 1995

Menu

Informations!

All of our dishes with tomato sauce contains garlic.

We bake daily BREAD that includes durum wheat.
DURUM WHEAT "Triticum Durum" contains high content of's gluten proteins.

ARBORIORIS Italian round-grain rice.
Rice type is named after the town of ARBORIO.
When the rice is cooked, grains solid, creamy and chewy.

RICOTTA is an Italian cream cheese. Originally, RICOTTA only a sheep's milk cheese, but also made of cow's milk.

PECORINO matured pecorino cheese that originated from Italy.
PECORINO cheese and the means are manufactured in several regions of Italy.
The cheese is available both as fresh, staged and matured
and it makes the shell varies in colour and flavour.

(V) = Vegetarian
(G) = Gluten free
(L) = Lactose free

A very warm welcome!

Appetizers

GARLIC BREAD (V) Toasted bread slices with garlic, margarine, parsley and blend of Italian seasonings.	35:-
ANTIPASTO RUSTICO (G) A variety of cured meats, mozzarella, vitello tonnato, pickled vegetables, etc.	103:- 178:-
CARPACCIO DI SALMONE AFFUMICATO (G) Tunnskivad lemon-marinated smoked salmon with olive oil, Arugula, diced fresh tomatoes and planed Grana Padano	174:-
CARPACCIO DI MANZO Thin lemon marinated slices of fillet of beef with olive oil, Parmigiano Reggiano, and celery.	182:-
BRESAOLA DELLA VALTELLINA Thin, air dried slices of beef tenderloin with Arugula, Parmigiano Reggiano, celery, lemon and olive oil.	182:-

COZZE ALLA MARINARA Sea mussels with garlic, white wine and parsley served with garlic toast	148:-
PROSCIUTTO E MELONE (G, L) Tunnskivad parma Ham with melon	131:-
VITELLO TONNATO E RUCOLA (G) Thin sliced veal fillet covered with a sauce of tuna, capers, lemon and mayonnaise. Served on a bed of rucola	135:-
BARCHETTA IN SALSA PICCANTE (G) Terrine with prawns and garlic cooked in a spicy Italian tomato sauce. Served with garlic bread.	149:-
MOZZARELLA CAPRESE (V) Sliced mozzarella with sliced tomatoes, olive oil and basil.	115:-
CROSTONE DI MOZZARELLA E PROSCIUTTO CRUDO Gratinated garlic roasted slice of bread with sliced tomatoes, mozzarella, parma ham, artichokes and Arugula.	110:-
BRUSCHETTA DELLA CASA (V) Toasted garlic bread with olive pate, Mozzarella, rucola lettuce and diced tomatoes	85:-
INSALATA CAMPAGNOLA (G) Delicate salad with potted vegetables, mozzarella, lettuce, tomatoes and Parma ham	145:-
FORMAGGI DELLA CASA Grana padano cheese-Gorgonzola-pear and Pecorino served with savory crackers. price per variety	70:-

Flat Egg & Fresh Pasta

PAPPARDELLE AL FILETTO E TARTUFO (L) Broad egg ribbon pasta with shredded beef, Italian truffles, red wine and own boiled veal stock, bacon, parsley, olive oil, garlic and fresh mushrooms.	192:-
PAPPARDELLE IN BARCA Broad egg ribbon pasta with shredded beef, zucchini, basil, cream, tomato sauce and garlic.	166:-
TORTELLONI DI CARNE INTO SALSA CREMOLADA Meat-filled tortelloni with bacon, cream, tomato sauce, Basil and garlic.	168:-
RAVIOLONI ALLA NAPOLETANA (V) Spinach and ricotta stuffed ravioli served with a tomato sauce and basil.	158:-
RAVIOLONI AL PESTO (V) Ricotta and spinach stuffed ravioli with pesto sauce.	173:-
LASAGNA AL FORNO Oven baked, pasta plates with bechamel, Parmigiano Reggiano and minced beef sauce.	145:-

Durum pasta

TRENETTE AI FRUTTI DI MARE (L) Flat spaghetti served with crayfish, mussels, shrimps, squid, served with white wine and tomato sauce.	181:-
TRENETTE IN SALSA PICCANTE (L) Plate of spaghetti with shrimp, broccoli and garlic cooked in olive oil and spicy tomato sauce.	164:-
TRENETTE AL POMODORO E POLPETTINE (L) Plate of spaghetti with tomato sauce and homemade meat balls.	156:-
TRENETTE ALLE COZZE (L) Plate of spaghetti with clams, olive oil, garlic, white wine and parsley.	143:-
PENNE ALL CLAUDIO With diced chicken, Sun-dried tomatoes, leeks and cream.	159:-
PENNE ALLA DIAVOLA (spicy). (L) Penne with shredded beef, tomato sauce, garlic, olive oil and basil.	170:-
PENNE AL SALMONE E VODKA Penne with diced salmon fillet, white wine, cream, leeks, Roe & vodka	156:-
PENNE ALLA ROMAGNOLA (strong) With parma ham, fresh mushrooms, piri-piri (spicy), parsley, tomato sauce and a little cream.	156:-
PENNE GRATINATE DELLA CASA Penne oven baked with lightly smoked ham, mushrooms, cheese gratin, basil, tomato sauce and cream	154:-
PENNE SORRENTINA (V) With tomato sauce and diced mozzarella	146:-
PENNE AI FUNGHI PORCINI (V) With porcini mushrooms cooked with cream, olive oil, onion and white wine.	159:-
PENNE All'arrabbiata (strong) (V, L) With garlic, olive oil, piri-piri, tomato sauce and parsley.	135:-
SPAGHETTI PRIMAVERA (V, L) With fresh vegetables, artichokes, white wine, broth, garlic and olive oil.	146:-
SPAGHETTI ALLA CARBONARA With bacon, egg yolk, black pepper, cream and fresh grated Parmigiano Reggiano.	146:-
SPAGHETTI ALLA BOLOGNESE (L) With ground beef sauce. Contains olive oil, garlic, onion and parsley.	135:-

Risotti

RISOTTO AI FUNGHI PORCINI (V, G)

Rice dish of Arborioris with porcini mushrooms cream and mushrooms, white wine, parsley and onions

173:-**RISOTTO DEL CONTADINO (V, G)**

Arborioris with mixed vegetables, onion, cream, green peas and fresh grated Parmigiano Reggiano.

149:-

Meat

FILETTO AL PEPE VERDE (G)

Grilled fillet of beef with green Peppercorn sauce, served with rosemary potatoes.

285:-**FILETTO DI MANZO CON FUNGHI PORTOBELLO (L)**

Grilled Beef Tenderloin covered with parma ham. Served with red wine sauce, homemade veal stock, sauteed Portobello mushrooms and fried potatoes.

285:-**MEDAGLIONI DI FILETTO AI FUNGHI PORCINI**

Sautéed beef medallions with olive oil, cream, onion, white wine and porcini mushrooms. Served with fried potatoes.

264:-**PETALI DI FILETTO DI MANZO**

Thinly sliced lightly breaded fillet of beef fried in olive oil, balsamic vinegar, red wine and Rosemary.

Served on a bed of Arugula and Parmigiano Reggiano. Served with rosemary potatoes.

264:-**BLACK ANGUS BEEF ENTRECOTE ALL GRIGLIA (G)**

Grilled Black Angus Entrecôte with bearnaise sauce or pepper sauce and French fries.

248:-**SALTIMBOCCA ALLA SORRENTINA**

Buttered, lightly breaded thin slices of veal with white wine, tomato sauce, mozzarella, prosciutto and basil. Served with rosemary potatoes.

262:-**SALTIMBOCCA ALLA ROMANA (L)**

Buttered, lightly breaded thin slices of veal with prosciutto, white wine and Sage. Served with rosemary potatoes.

260:-**SCALOPPINE DEL BUONGUSTAIO**

Butter fried lightly breaded thin slices of veal Flank Steak with basil, prosciutto and pecorino. Served with rosemary potatoes

260:-**BOCCONCINI DI POLLO ALLA CIOCIARA (G, L)**

Oven baked chicken leg fillet rolled with Parma ham and fresh sage. Served with fried potatoes

208:-

Fish

GAMBERONI ALLA GRIGLIA (G)

Grilled King prawns with aioli. Served with fried potatoes.

289:-**MERLUZZO ALLA LIVORNESE (G, L)**

Fried cod loins steaks with tomato sauce, olives, capers, white wine, oregano and garlic. Served with boiled potatoes

266:-**TRANCIO DI SALMONE AL POMODORO FRESCO (G, L)****245:-**

Fried fillet of salmon with a sauce of fresh tomatoes, capers, garlic, parsley and olive oil.
Served with boiled potatoes

GRIGLIATA MISTA (L)

298:-

Mixgrill of crayfish, scampi, salmon and cod loins steaks. Served with aioli and fried potatoes.

Bambino/Children

Salmone ai ferri (G)

102:-

Grilled Salmon fillet with aioli and French fries.

FETTINA AI FERRI (G)

102:-

Grilled fillet steak with fries and Bearnaise sauce

SPAGHETTI AL POMODORO E POLPETTE

75:-

With tomato sauce and homemade meatballs.

SPAGHETTI ALLA BOLOGNESE (G)

70:-

With ground beef sauce. Contains olive oil, garlic, onion and celery.

SPAGHETTI CARBONARA

70:-

With bacon, egg yolk, black pepper, cream and fresh grated Parmigiano Reggiano.

LASAGNA AL FORNO

70:-

Au gratin, pasta plates with bechamel and grated Parmigiano Reggiano, fresh minced beef sauce.

POLPETTINE (L)

70:-

Homemade meatballs with French fries.

SALSICCIOTTO (L)

70:-

Sausages with French fries

GELATO ITALIANO

34:-

Real Italian ice cream.

SOFT DRINKS 24 cl (original: Coca Cola Zero, Fanta, Sprite, Coca-Cola)

27:-

Milk 24 cl

27:-

PEACH NECTAR, 24 cl

33:-

JUICE (ORANGE), 33 cl

33:-

Water

0:-

Desserts

TIRAMISÚ CLASSICO Italian dessert with coffee liqueur, mascarpone cheese, savoiardi biscuits, zabaglione sauce and cacao	92:-
DULCIS IN FUNDO (G) Apple fried in sugar and cinnamon with vanilla ice cream and whipped cream, topped with liqueur (Seve Fournier)	88:-
PANNA COTTA ALLA VANIGLIA (G) Vanilla pudding	91:-
BUDINO DELLA CASA (G) Crème caramel of the house	91:-
PIATTO DI GELATO MISTO (G) Mixed Italian ice cream served with fresh berries	91:-
TARTUFO CLASSICO (G) Eggvanilla and chocolate ice cream with chocolate sauce and cacao (plenty of hazelnut)	88:-
STRUDEL TIROLESE CON GELATO ALLA VANIGLIA Apple strudel served with vanilla icecream	91:-
SORBETO AL LIMONE (G, L) Exquisite lemon sorbet	87:-
GELATO AL PISTACCHIO (G) Pistach ice cream and strega liqueur	99:-

Cheese

FORMAGGI DELLA CASA Grana Padano, gorgonzola, or pecorino. Served with pears and salty crackers.	70:-
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Small goodies

CANTUCCI E VINSANTO 4 cl Vinsanto served with Italian almond biscuits	70:-
TARTUFINI AL CIOCCOLATO Italian chocolate (plenty of hazelnut)	21:-