

. TRATTORIA . LUCA

• MENU •

SNACKS

DI LUCA

OLIVES

Kalamata oliven /
Kalamata olives

95,-

MARCONA ALMONDS

Ristede marcona mandler /
Roasted marcona almonds

(8-A)

95,-

PANE ALL'AGLIO

Hvitløksbrød /
Garlic bread

(1-B)

75,-

ANTIPASTI

PARMA HAM

Parmaskinke – hvitløksbrød – olivenolje

/ *Parma ham – garlic bread – olive oil*

(1-B)

145,-

FOCACCIA CAPRESE

Focaccia pizza – cherrytomater – mozzarella
– olivenolje – basilikum – oreganopesto

/ *Focaccia pizza – cherry tomatoes – mozzarella
cheese – olive oil – basil – oregano pesto*

(1-B, 7, 8-J)

145,-

AFFETTATO MISTO

Parmaskinke – trøffelsalami
– fennikelsalami – blåmuggost fra Aosta
– hvitløksbrød

/ *Parma ham – truffle salami – ventricina
– fennel salami – blue cheese Aosta – olives
– garlic bread*

(1-B)

195,-

• BAMBINI •

PASTA BOLOGNESE

(1-B, 3, 7, 9)

145,-

PIZZA MARGHERITA

(1-B, 7)

145,-

PASTA AND RISOTTO

SPAGHETTONI CACIO AND PEPE ON BEEF STEW

Saus med pecorino ost – fløte
– sort pepper – biff

/ *Pecorino cheese sauce – cream
– black pepper – beef*

(1-B, 7, 8-J)

225,-

PAPPARDELLE BOLOGNESE AND GRANA PADANO FONDUE

Kjøttdeig – løk – hvitløk – gulrot
– selleri – tomat saus – basilikum – olivenolje
– saus med grana padano

/ *Minced meat – onion – garlic – carrots – celery
– tomato sauce – basil – olive oil
– grana padano cheese sauce*

(1-B, 3, 7, 9)

225,-

AGNOLOTTI MAREMMANO

Ricotta ost – spinat – smør – grana padano – salvie

/ *Ricotta cheese – spinach – butter – grana padano
cheese – sage*

(1-B, 3, 7)

265,-

RISOTTO PORCINI AND TRUFFLE

Steinsopp – løk – smør – olivenolje – hvitløk
– grana padano – ristede hasselnøtter
– trøffel

/ *Porcini mushrooms – onion – butter
– olive oil – garlic – grana padano cheese
– toasted hazelnuts – truffle*

(3, 7, 8-B)

395,-

PIZZA ROSSO

MARGHERITA

Tomatsaus – mozzarella – olivenolje – basilikum
/ *Tomato sauce – mozzarella – olive oil – basil*
(1-B, 7)

225,-

HAM

Tomatsaus – skinke – mozzarella
– olivenolje – basilikum
/ *Tomato sauce – ham – mozzarella*
– *olive oil – basil*
(1-B, 7)

235,-

NAPOLETANA

Tomatsaus – hvitløk – ansjos – sorte oliven
– burrata – ost – olivenolje – basilikum
/ *Tomato sauce – garlic – anchovies – black olives*
– *burrata – cheese – olive oil – basil*
(1-B, 4, 7)

245,-

DIAVOLA

Tomatsaus – ventricina salami – rødløk
– ruccola – mozzarella – olivenolje
– basilikum
/ *Tomato sauce – ventricina salami*
– *red onion – rocket salad – mozzarella*
– *olive oil – basil*
(1-B, 7)

245,-

CAPRICCIOSA

Tomatsaus – mozzarella – skinke – fennikelsalami
– sopp – sorte oliven – olivenolje – basilikum
/ *Tomato sauce – mozzarella – ham – fennel salami*
– *mushrooms – black olives – olive oil – basil*
(1-B, 7)

255,-

PARMA

Tomatsaus – mozzarella – olivenolje
– basilikum – parmaskinke – ruccola
– parmesanflak – semitørkede cherrytomater
/ *Tomato sauce – mozzarella – olive oil – basil*
– *parma ham – rocket salad – parmesan flakes*
– *semi dry cherry tomato*
(1-B, 7)

275,-

PIZZA BIANCA

HUNTER

Grillet kylling – mozzarella – rødløk – bacon
– nduja calabrese – BBQ-saus – olivenolje
– basilikum

/ *Roast chicken – mozzarella – red onion – bacon*
– *nduja calabrese – BBQ sauce – olive oil – basil*
(1-B, 7)

275,-

LUCA

Italiensk pølse – mozzarella – grillede poteter
– nduja calabrese – italiensk brokkoli – olivenolje
– basilikum

/ *Italian sausage – mozzarella – roast potatoes*
– *nduja calabrese – Italian broccoli – olive oil – basil*
(1-B, 7)

285,-

5 FORMAGGI

Saus med pecorino ost – blåmuggost – mozzarella
– geitost – burratinaost – olivenolje – basilikum
– honning

/ *Pecorino cheese sauce – blue cheese – mozzarella*
– *goat cheese – burratina cheese – olive oil – basil – honey*
(1-B, 7)

285,-

VEGETARIANA

Aubergine – squash – paprika – sopp – mozzarella
– olivenolje – basilikum – parmesan

/ *Eggplant – squash – paprika – mushrooms*
– *mozzarella – olive oil – basil – parmesan*
(1-B, 7)

275,-

EXTRA / SIDES

GARLIC DRESSING

Hvitløksdressing
(3, 7)

30,-

DOLCE

CREMA AL CIOCCOLATO

Sjokoladekrem – biscotti
– bringebær
/ *Chocolate crème – biscotti*
– *raspberries*
(1-B, 3, 7)

145,-

GELATO

3 KULER/SCOOPS)

Dagens smaker – havrekrisp
– marengs
/ *Flavours of the day – oat crisp*
– *merengue*
(1-E, 3, 7)

145,-

SORBETTO

AL LIMONE

3 KULER/SCOOPS)

Sitronsorbet – marengs
/ *Lemon sorbet – merengue*
(3)

145,-

ORANGE POLENTA CAKE

Krem – appelsinkaramell
/ *Whipped cream – orange*
caramel
(1-B, 3, 7)

145,-

VINO BIANCO

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| BRANGERO LANGE CHARDONNAY | 159/720,- |
| FONTANAFREDDA ROERO ARNEIS | 162/730,- |
| TORRE DEL FALASCO PINOT GRIGIO | 139/685,- |
| VINO BIANCO ANALCOLICO (Alkoholfri) | 75,- |

VINO ROSSA

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| BRANGERO BAROLO MONVIGLIERO DOCG | 1590,- |
| BRANGERO BARBERA D'ALBA LA SOPRANA | 175/990,- |
| BRANGERO NEBBIOLO D'ALBA | 149/895,- |
| PALMENTO COSTANZO NERO DI SEI DOC ETNA | 1045,- |
| GIRLAN PINOT NOIR PATRICIA DOC | 145/860,- |
| VINO ROSSO ANALCOLICO (Alkoholfri) | 75,- |

VINO ROSATO

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| SAN SALVATORE 1988 VETERE ROSATO | 749,- |
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VINO FRIZZANTE

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| BRANGERO ALTA LANGE SPUMANTE | |
| EXTRA BRUT DOCG | 1390,- |
| GIAVI PROSECCO SUPERIORE DOCG BRUT | 115/530,- |

BIRRA

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| PORETTI 0.4L | 125,- |
| PERONI 0.3L | 98,- |
| RINGNES 0.5L | 112,- |
| FRI OG FRISK 0.4L (Trysil Bryggeri, Alkoholfri) | 75,- |

BIBITA/AQUA MINERALE

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| SAN PELLEGRINO 0.5L | 79,- |
| COCA COLA 0.3L | 62,- |
| COCA COLA ZERO 0.3L | 62,- |
| FANTA 0.3L | 62,- |
| SPRITE 0.3L | 62,- |
| EPLERMOST 0.3L | 62,- |

LIQUORE

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| CASTELLO DI VERDURO GRAPPA DI NEBBIOLO 4CL | 110,- |
| MANSI LIMONCELLO 4CL | 79,- |
| AMARETTO 4CL | 79,- |