

# LA PIAZZA

GENUINE ITALIAN

## Rosse

kun/only 12:00 - 22:00

(NO) med tomatsaus og mozzarella (EN) with tomato sauce and mozzarella

### GAMBERI 235,-

(NO) Scampi (ASC), cherry tomater, bøffelmozzarella, peperoncino, myntepesto  
(EN) Scampi (ASC), cherry tomatoes, buffalo mozzarella, peperoncino, mint pesto  
(\*1-a-b, 7, 8-j)

### MEZZA LUNA SPECIALE 219,-

(NO) Pastorello skinke, salsiccia, calabrese salami, oregano, basilikum  
(EN) Pastorello skinke, salsiccia, calabrese salami, oregano, basil  
(\*1-a-b, 7)

### MARGHERITA 197,-

(NO) Bøffelmozzarella, basilikum, oregano, extra virgin olivenolje  
(EN) Buffalo mozzarella, basil, oregano, extra virgin olive oil  
(\*1-a-b, 7)

### CAPRICCIOSA 209,-

(NO) Prosciutto cotto, leccino oliven, sopp  
(EN) Prosciutto cotto, leccino olives, mushroom  
(\*1-a-b, 7)

### \*\*SICILIANA 204,-

(NO) Ansjos, kapers, leccino oliven, hvitløk, peperoncino, burrata  
(EN) Anchovies, capers, leccino olives, garlic, peperoncino, burrata  
\*\*ikke mozzarella / no mozzarella  
(\*1-a-b, 4, 7)

### DIAVOLA 223,-

(NO) Calabrese salami, ndjua, rødløk, ruccola, peperoncinoolje  
(EN) Calabrese salami, ndjua, red onion, rocket, peperoncino oil  
(\*1-a-b, 7)

## Bianche

(NO) med mozzarella, uten tomatsaus (EN) with mozzarella

### MIO FIORE 230,-

(NO) Pastorello skinke, ruccola, pinjekjerner, parmesan, burrata  
(EN) Pastorello ham, rocket, pine nuts, parmesan, burrata  
(\*1-a-b, 3, 7, 8-j)

### CARBONARA 224,-

(NO) Pancetta, pecorino, parmesan, løk, hvitløk, persille, eggeplomme  
(EN) Pancetta, pecorino, parmesan, onion, garlic, parsley, egg yolk  
(\*1-a-b, 3, 7)

### CAESAR 213,-

(NO) Kylling, parmesan, cherrytomater, romano salat, løk, Caesardressing  
(EN) Chicken, parmesan, cherry tomatoes, romaine salat, onion, Caesar dressing  
(\*1-a-b, 3, 4, 7)

### TARTUFO 222,-

(NO) Kongeøsterssopp, trøffelpure, mascarpone, basilikum  
(EN) King oyster mushroom, truffle paste, mascarpone, basil  
(\*1-a-b, 7)

### FRIARIELLI 221,-

(NO) Friarielli, salsiccia, provolone, hvitløk  
(EN) Friarielli, salsiccia, provolone, garlic  
(\*1-a-b, 7)

**Extra topping 25,-**

**Gluten free 25,-**

Alle pizzaer og pastaretter kan bestilles glutenfrie  
All pizza and pasta can be ordered as gluten free

## Pranzo

kun/only 12:00 - 16:00

### PANE ALL'AGLIO 59,-

(NO) Hvitløk, timian, extra virgin olivenolje  
(EN) Garlic, thyme, extra virgin olive oil  
(\*1-a-b)

### CAPRESE 135,-

(NO) Bøffelmozzarella, cherrytomater, ruccola, extra virgin olivenolje  
(EN) Buffalo mozzarella, tomato, rocket, extra virgin olive oil  
(\*7)

### QUATTRO FORMAGGI 199,-

(NO) Ravioli, gorgonzola, parmesan, mascarpone, ricotta, urter  
(EN) Ravioli, gorgonzola, parmesan, mascarpone, ricotta, herbs  
(\*1-b, 7)

### SPAGHETTI BOLOGNESE 209,-

(NO) Hjemmelaget bolognese, tomatsaus, parmesan, urter  
(EN) Homemade bolognese, tomato sauce, parmesan, herbs  
(\*1-b, 3, 7, 9)

### INSALATA DI POLLO 198,-

(NO) Kylling, soltørkede tomater, ruccola, leccino oliven, spinat, pinjekjerner, bøffelmozzarella, rødløk, balsamico dressing  
(EN) Chicken, sundried tomatoes, rocket, leccino olives, spinach, pine nuts, buffalo mozzarella, red onion, balsamico dressing  
(\*7, 8-j)

## Cena

kun/only 18:00 - 21:30

### RISOTTO CON FUNGHI E ZUCCA 247,-

(NO) Variasjon av sopp, gresskar, løk, hvitløk, hvitvin, urter, parmesan, smør  
(EN) Mushroom, pumpkin, onion, garlic, white wine, herbs, parmesan, butter  
(\*7, 12)

### ORECCHIETTE CON SALSICCIA 228,-

(NO) Salsiccia, løk, hvitløk, chili, tomatsaus, parmesan, mascarpone, urter  
(EN) Salsiccia, onion, garlic, chili, tomato sauce, parmesan, mascarpone, herbs  
(\*1-b, 3, 7, 12)

### PACCHERI ALLA VODKA 225,-

(NO) Kylling, squash, chili, løk, tomatsaus, cherry tomater, hvitløk, fløte, parmesan, urter, vodka  
(EN) Chicken, courgettes, chili, onion, tomato sauce, cherry tomatoes, garlic, cream, parmesan, herbs, vodka  
(\*1-b, 7)

### OSSO BUCO MILANESE 335,-

(NO) Braisert kalveskank, saffronrisotto, rotfrukter, tomatsaus, gremolata  
(EN) Braised veal shank, saffron risotto, root vegetables, tomato sauce, gremolata  
(7, 9, 12)

### BRANZINO ALL'ACQUA PAZZA 299,-

(NO) Havaborr, leccino oliven, kapers, cherry tomater, hvitløk, poteter, sitron, smør  
(EN) Seabass, leccino olives, capers, cherry tomatoes, garlic, potatoes, lemon, butter  
(\*4, 7)

#### ALLERGIER/ALLERGIES

1. Gluten a) Semule/Semolina b) Hvete/Wheat c) Rug/Rye d) Bygg/Built barley e) Havre/Oat Emmer/ Bucket grain g) Spelt/Spelled h) Khorsan i) Urkom 2. Skaldyr/Shellfish 3. Egg  
4. Fisk/Fish 5. Peanøtter/Peanuts 6. Soyabønner/Soy Beans 7. Melk/Milk (laktose) 8. Nøtter/Nuts a) Mandler/Almonds b) Hasselnøtter/Hazel nuts c) Valnøtter/Walnuts d) Pekannøtter/Pecan nuts e) Pistasjønøtter/Pistachios f) Paranøtter/Brazil nuts g) Macademianøtter/Macademia nuts  
h) Kasjønøtter/ Cashew nuts i) Muskatnøtt/Nutmeg j) Pinjekjerner/Pine nuts 9. Selleri/Celery 10. Sennep/Mustard 11. Sesamfrø/Sesame seeds 12. Svoveldioksid og sulfitter/Sulphur Dioxide 13. Lupiner/Lupins 14. Bløtdyr/Mollusc

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## Aperitif

Vinho Verde Barrinho , Portugal 121 / 536

*Lemon color, "fizzy wine", fresh, fruity and floral*

Berlucchi Franciacorta Docg '61 Brut, Italy 159 / 799

*Straw yellow color with green tones. Fresh rich and elegant aroma with clear hints of apple, pear and citrus. The taste is characterized by fresh, full-bodied acidity*

Anna Spinato Prosecco Brut, Italy 124 / 629

*Aroma of almonds, lime and peach. Fresh and full flavor with delicious citrus fruit at the end*

Champagne Ayala Brut majeur, France 196/1295

*Elegant taste of lemon, lime, green apple, fresh and long tasting minerales*

## Red wines

Langhe Nebbiolo DOC Quattro Cloni, Italy 169 / 759

*Deep ruby red color. Delicate aroma characterized by cherries and spices with touches of ripe fruit*

Barbera D'Asti DOC, Italy 139 / 611

*Red berries, ripe cherry & violet*

Falasco Valpolicella DOC, Italy 149 / 682

*Clearred with ripe fruit, mild acidity*

Dolcetto Diano D'Alba DOCG, Italy 131 / 592

*Cherry red color, fruity aroma with hints of wildberries. The taste is fruity, well-balanced and well-structured*

Vino della casa 119/ 534

*Ask your waiter*

Non alcoholic Red 75

## Rose' Wine

Rabl Zweigelt Rose' 138 / 621

*Fresh, fruity and dry*

## White wines

Rabl Riesling, Austria 143/ 645

*Fresh, fruity, minerals & apricot*

Brangero Langhe Chardonnay, Italy 159 / 719

*Tropical fruit, pineapple and and lemon*

La Marchesa IGP Umbria, Italy 139 / 624

*Apricot, passion fruit and vanilla*

Vino della casa 119 / 534

*Ask your waiter*

Non alcoholic White 75

## Beers

Ringnes Draught 0,5 109

Peroni 109

Carlsberg 109

Kronenbourg Blanch 149

Trysil 1132 (pale ale) 144

Trysil Skipils 149

Brooklyn IPA 149

Corona 109

Crabbies 129

Somersby Cider 109

Somersby Sparkling Rose 109

Carlsberg Non alcoholic 68

## Soft drinks

Coca-Cola 62

Cola Zero 62

Fanta 62

Sprite 62

Apple juice 62

Orange juice 62

Bonaqua 62

Kuli Strawberry & Apple 42