

ANTIPASTI

Focaccia <i>Vegetariano*</i>	89
focaccia, pesto rosso, pesto alla Genovese and aioli h, e, m, pk, se, x	
Focaccia sarda <i>Vegetariano*</i>	99
stone oven baked pizza with Pecorino Romano, Grana Padano, rosemary, sea salt and aioli	h, e, m, se, x
Olive Bella di Cerignola <i>Vegano</i>	59
big green olives from Puglia	
Carciofi fritti	119
deep fried artichokes with aioli	
Calamari fritti	139
deep fried calamari with aioli and lemon	e, h, m, bl, se, x
Caprese di Olivia <i>Vegetariano</i>	159
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia	m, h, x
Bruschetta ai pomodorini e stracciatella	175
grilled bread with stracciatella, cherry tomatoes, balsamico and basil	h, m, x <i>Vegetariano</i>
Mozzarella di burrata <i>Vegetariano</i>	235
fresh and marinated cherry tomatoes, burrata, balsamico, basil oil, focaccia	h, m, x
Antipasto all’Italiana	275
plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, spicy salami, Parmigiano Reggiano, artichokes, marinated grilled bell peppers, green olives, pesto alla Genovese, focaccia	h, m, pk, x, e

FOCACCE E FRITTATA

<i>served until 4 pm</i>	
Focaccia Parma	185
stone oven baked bread with Prosciutto di Parma, mozzarella di bufala, tomato, pesto alla Genovese, aioli	e, m, x, ha, se
Focaccia pollo e pancetta	195
stone oven baked bread with chicken, tomato, mozzarella di bufala, pancetta, pesto rosso, aioli	h, m, e, se, pk, x
Frittata Olivia	185
omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli	h, m, e, se, x

ZUPPA E INSALATE

Zuppa ai funghi <i>Vegetariano</i>	179
creamy mushroom soup with sautéed mushrooms and focaccia	h, m, x, s
Insalata pollo e pancetta	239
marinated chicken breast, crispy pancetta, Grana Padano, sun dried tomatoes, soy beans, pickled red onion, honey and mustard vinaigrette, focaccia	so, m, h, x, e, se
Insalata di chevre e parma	249
caramelized chèvre, Prosciutto di Parma, pickled squash, grape marmalade, honey and mustard vinaigrette, pumpkin seeds, focaccia	h, m, se, x

PRIMI PIATTI

Linguine alla puttanesca <i>Vegano</i>	189
linguine with tomato sauce, chili, capers and olives	h, e
Cen be served with ricotta	m 45
Cacio e pepe <i>Vegetariano*</i>	199
classic Roman pasta dish with Pecorino Romano and freshly ground black pepper	m, h, e
Linguine al profumo di mare	275
linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili	h, m, sk, x, s, f, e
Penne al pollo ubriaco	275
penne with creamy tomato sauce, chicken, bacon and peperoncino	h, m, e
Pasta carbonara	245
linguine with guanciale, egg yolk, cream and Grana Padano	h, m, e
Ravioli ai funghi <i>Vegetariano*</i>	289
ravioli with porcini mushroom, creamy white wine sauce, sautéed mushrooms, Grana Padano and truffle oil	h, m, e, s, x
Pasta di manzo	295
tagliatelle with creamy bell pepper and gorgonzola sauce, beef sirloin and mushrooms	h, m, s, e, so

Pasta can be made gluten free (except ravioli ai funghi)



MENÚ INVERNALE

Per person (min 2 pers) 575

Antipasto all’Italiana
plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, spicy salami, Parmigiano Reggiano, artichokes, marinated grilled bell peppers, green olives, pesto alla Genovese, focaccia
h, m, pk, x, e

Bellavista Franciacorta Alma Brut 155 / 950

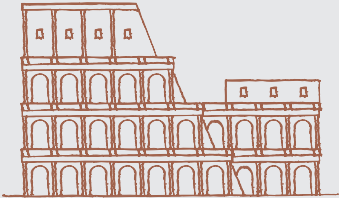
Maiale all’arancia
long baked orange- and balsamic glazed pork neck with celery root purée, friarielli and rosemary roasted potatoes
m, x

Paxxo Rosso del Veneto 165 / 875

Panna cotta
classic cream and vanilla dessert with marinated blackberries and raspberry coulis
m

Moscato d’Asti 105

ROMA



ITALIA

SECONDI *served after 4 pm*

Pollo alla Fiorentina	329
pan fried chicken fillet with cream sauce, cherry tomatoes and rosemary roasted potatoes	m, x
Maiale all’arancia	349
long baked orange- and balsamic glazed pork neck with celery root purée, friarielli and rosemary roastd potatoes	m, x
Salmon con risotto ai broccolini	369
oven baked salmon fillet with broccolini risotto	f, m, e, x

BAMBINI For children up to 12 years old

Pizza margherita	h, m, e 115
Pizza al prosciutto cotto	h, m 115
Pasta carbonara	h, m, e 115
Penne al pollo ubriaco	h, m 115



PIZZA ROSSA

Margherita <i>Vegetariano*</i>	189
San Marzano tomato sauce, mozzarella, Grana Padano, basil	h, e, m
Alla diavola <i>piccantel</i>	245
tomato sauce, mozzarella, spicy salami, Pecorino Romano, oregano	h, m, se, x
Prosciutto di Parma	255
tomato sauce, mozzarella, Prosciutto di Parma, pine nuts, rocket, Grana Padano	e, h, m, pk
Al prosciutto cotto	229
tomato sauce, mozzarella, ham	h, m
Capricciosa	245
tomato sauce, mozzarella, mushrooms, oregano, ham, artichoke, olives	h, m
Giardiniera <i>Vegano</i>	235
San Marzano tomato sauce, eggplant, cherry tomatoes, squash, bell pepper, radish, mixed salad	h
Can be served with stracciatella	m 45
Alla stracciatella di burrata <i>Vegetariano</i>	245
tomato sauce, mozzarella, stracciatella, cherry tomatoes, rocket	h, m
‘Nduja e stracciatella <i>piccante</i>	249
tomato sauce, mozzarella, ‘nduja, stracciatella, rocket	h, m

PIZZA BIANCA

4 formaggi <i>Vegetariano*</i>	225
mozzarella, Pecorino Romano, Grana Padano, gorgonzola	h, m, e
Mare e monti	239
crème fraîche, chili and garlic marinated scampi (ASC certified), spicy sausage, mixed mushrooms	h, m, sk
Arlecchino <i>piccantel</i>	239
chili paste, mozzarella, Pecorino Romano, marinated chicken, rocket	h, m
Pollo bianco	245
mozzarella, Grana Padano, marinated chicken, black olives, rocket, pesto rosso	h, m, pk, e
Parma ai pomodori secchi	259
mozzarella, Prosciutto di Parma, chèvre, sun-dried cherry tomatoes, rocket, honey, pine nuts	h, m, pk

All pizzas can be made gluten free

EXTRA

aioli, pesto, chili paste	30
spicy salami, ham, parma ham, chicken	45
onion, mushroom, rocket	20
Insalata piccola	45
mixed salad, cherry tomatoes and pickled red onion	se, x

DOLCI

Panna cotta	139
classic cream and vanilla dessert with marinated blackberries and raspberry coulis	m
Tiramisù	149
ladyfingers soaked in espresso with mascarpone cream** and cocoa	h, m, e
Soufflè al cioccolato	155
chocolate fondant with raspberry coulis and vanilla ice cream	h, m, e
Affogato al caffè	95
one scoop of vanilla ice cream, hot espresso and dark chocolate	m, e
Gelato e sorbetto	69
one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream	m, e

b	barley	h	wheat	s	celery
bl	molluscs	l	lupin	se	mustard
c	sesame	m	milk	sk	crustaceans
e	egg	ma	almonds	so	soy beans
f	fish	pi	pistachio nuts	x	sulphurdioxide and sulphites
ha	hazel nuts	pk	pine nuts		

* contains cheese with animal enzymes
** contains alcohol

VINI SPUMANTI

Prosecco	Ca’ di Rajo, Veneto	120	699	
Prosecco Rosé	Contesse, Veneto		750	
Bellavista Franciacorta Alma Brut	Bellavista, Lombardia	155	950	1950
Franciacorta Alma Non Dosato	Bellavista, Lombardia		975	
Ferrari Brut Rosé	Ferrari, Trento		975	
Ferrari Perlé Brut	Ferrari, Trento		1025	
Giulio Ferrari	Ferrari, Trento		1999	
Lambrusco dell’Emilia Rosso Amabile	Signore Giuseppe, Emilia-Romagna		625	

VINI BIANCHI

ALTO ADIGE

Chardonnay	Alois Lageder	13 cl	fl.	MGN
Riesling Fallwind	San Michele Appiano	170	899	

FRIULI

Sauvignon Blanc	Livon	150	799	
Pinot Grigio Ramato	Specogna		799	
Ribolla Gialla	Ronco delle Betulle		850	
Afix Riesling	Jermann		925	
Were Dreams Have No End	Jermann		1275	

VENETO

Pinot Grigio	Terredirai	130	699	
Soave Classico San Michele	Ca’Rugate		750	
Lugana Oasi Mantellina	Allegrini		799	

PIEMONTE

Roero Arneis	Giovanni Rosso		799	
--------------	----------------	--	-----	--

TOSCANA

Torricella Chardonnay	Ricasoli	160	850	
-----------------------	----------	-----	-----	--

ABRUZZO

Trebbiano d’Abruzzo	Masciarelli	140	750	
Marina Cvetic Trebbiano Riserva	Masciarelli		1050	

CAMPANIA

Falanghina	Villa Raiano		750	
Greco di Tufo	Villa Raiano		775	

SARDINIA / SICILIA

Vermentino di Sardegna	Sella & Mosca, Sardinia		595	
La Segreta Grillo	Planeta, Sicilia		750	
Etna Bianco	Terre Nere, Sicilia		850	
Grappoli del Grillo	Marco de Bartoli, Sicilia		925	
Chardonnay	Planeta, Sicilia		950	

VINI ROSATI

Rosé	Planeta, Sicilia		775	
Il Mimo	Cantalupo, Piemonte	155	825	

BIRRA & SIDRO

Birra Moretti	draft beer	b	0,35	0,4	0,6
Hansa	draft beer	b		109	149
Hansa Spezial IPA	draft beer	b		139	
Hansa Mango IPA	draft beer	b		139	
Småtøs Blonde Ale	draft beer, 7 Fjell	b gluten free	135		bt.
Heineken	33 cl	b		115	
Peroni Gluten Free	33 cl	gluten free		139	
L’ippa	IPA, Birra Baladin,	33 cl	b	139	
Isaac	Blanche, Birra Baladin,	33 cl	b, h	139	
Wayan	Saison, Birra Baladin,	33 cl	b, h	139	
Super	Amber Ale, Birra Baladin,	75 cl	b	299	
Nøgne Ø Blonde Ale	33 cl	b, h		139	
Nøgne Ø Brown Ale	33 cl	b, h		139	
Ginger Ninja	alcoholic ginger beer, , 7 Fjell,	33 cl	gluten free	139	
Sidro Baladin	Cider, Birra Baladin,	33 cl		139	

VINI ROSSI

ALTO ADIGE

Römigberg Schiava	Alois Lageder	13 cl	fl.	MGN
Pinot Nero	San Michele Appiano		825	
			899	

VENETO

Valpolicella Classico	Stefano Accordini		725	
Ripasso Valpolicella Classico Superiore	Stefano Accordini	155	825	1750
Paxxo Rosso del Veneto	Stefano Accordini	165	875	
Amarone Acinatico	Stefano Accordini		975	
Amarone della Valpolicella Classico	Allegrini		1375	

PIEMONTE

Piemonte Barbera	Bosio		595	
Barbera d’Alba	Bruno Giacosa		950	
Dolcetto d’Alba	G.D. Vajra		825	
Langhe Nebbiolo	Giovanni Rosso	150	799	
Barbaresco	Fontanabianca	175	925	
Barolo Serralunga	Giovanni Rosso		1075	

TOSCANA

Brolio Chianti Classico	Ricasoli	145	775	
Chianti Classico L’Aura	Querceto di Castellina		850	
Brunello di Montalcino	Col d'Orcia		975	2050
Rosso di Montepulciano	Poliziano		775	
Vino Nobile di Montepulciano	Poliziano		899	
Le Stanze	Poliziano		1150	
Testamatta	Bibi Graetz		1499	
Il Seggio	Poggio al Tesoro		925	
Sondraia	Poggio al Tesoro		1525	

CAMPANIA

Aglianico d’Irpinia	Villa Raiano		775	
Taurasi	Villa Raiano		899	

SARDINIA / SICILIA

Cannonau di Sardegna	Sella & Mosca, Sardinia	130	699	
Frappato	Planeta, Sicilia		825	
Etna Rosso	Terre Nere, Sicilia		899	

VINI DOLCI

Moscato d’Asti Leda Truffle Hunter	Bosio, Piemonte, 10 cl		105	
Recioto della Valpolicella Classico	Stefano Accordini, Veneto, 6 cl		120	
Brolio Vin Santo	Ricasoli, Toscana, 6 cl		125	

All wines may contain sulphites

NON ALCOLICI

Coca-Cola, Coca-Cola zero sugar, Fanta, Sprite zero sugar		56	
Purezza	premium sparkling mineral water	75 cl	59
Gazzosa	italian lemon soda	27,5 cl	75
Aranciata	italian orange soda	27,5 cl	75
Mandarino verde	italian mandarin soda	27,5 cl	75
Chinotto	italian bitter sweet lemon soda	27,5 cl	75
Ginger beer	italian ginger beer	27,5 cl	75
Galvanina	peach ice tea	35,5 cl	79
Liereple	frehly pressed apple juice from Egge gård	25 cl (glass)	39
Liereple Summerred	frehly pressed apple juice from Egge gård	75 cl	179
Arctic water	sparkling water, lemon or natural	33 cl	65
Clausthaler	alcohol-free beer	33 cl	75
Peroni 0,0%	alcohol-free beer	33 cl	95
Paulaner	alcohol-free wheat beer	50 cl	95
Oddbird Spumante 0%	alcohol-free sparkling wine	75 cl	99 / 399

CAFFÈ

Espresso	sgl.	dbl.	Caffè latte	sgl.	dbl.
Americano	47	50	Caffè freddo	55	58
Cortado	47	50	iced coffee	55	58
Cappuccino	51	54	Caffè mocca	58	61
Oat milk	54	57	Caffè / tè		47
		+5	Cacao		50