

LA PIAZZA

GENUINE ITALIAN

Menu

Antipasti

Pane All’Aglio*

Hvitløk, timian, olivenolje

/ Garlic, thyme, olive oil

(1a)

75

Pane All’Aglio di Mozzarella

Hvitløk, timian, olivenolje, mozzarella

/Garlic, thyme, olive oil, mozzarella

(1a,7)

95

Tagligere di Salumi e Formaggi

Parmesan 22mnd, Pecorilla, Salame Barolo,

Prosciutto San Daniele 15mnd, grissini

(1a,7)

275

Salate

Insalata di Caesar Ørret

Lavtemperert ørret, romanosalat, Parmesan, sitron, krutonger, Cæsardressing

/Low-tempered Trout, romano salad, Parmesan, lemon, croutons, Caesar dressing

(1a,3,4,7,10)

255

Insalata di Caesar Classico

Konfitert kylling, romanosalat, Parmesan, bacon, krutonger, Cæsardressing

/Chicken confit, romano salad, Parmesan, bacon, croutons, Caesar dressing

(1a,3,4,7,10)

265

Insalata di Caesar Naturale

Romanosalat, Parmesan, krutonger, Cæsardressing

/Romano salad, Parmesan, croutons, Caesar dressing

(1a,3,4,7,10)

135/185

Pizza

Pizza Rosse

Margherita*

Bøffelmozzarella, Parmesan, basilikum, olivenolje

/Buffalo mozzarella, Parmesan, basil, olive oil

(1a,7)

240

Diavola

Salami Spianata della Sila, rødløk, ruccula, peperoncino olje, mozzarella

/ Salami Spianata della Sila, red onion, rocket salad, peperoncino oil, mozzarella

(1a,7)

265

Vegetariana*

Parmesan, artisjokk, grillet paprika, soltørkede tomater, ruccula, pesto

/Parmesan, artichoke, grilled bell pepper, sundried tomatoes, rocket salad, pesto

(1a,7)

245

Calzone

Mozzarella, prosciutto cotto Dalia, soppmix

/Mozzarella, prosciutto cotto Dalia, mixed mushrooms

(1a,7)

260

Pizza Bianche

Quattro Formaggi

Bøffelmozzarella, Fontina, Provolone, Parmesan, valnøtter, honning

/Buffalo mozzarella, Fontina, Provolone, Parmesan, walnuts, honey

(1a,7,8c)

255

Pollo al Alfredo

Mozzarella, konfitert kylling, Parmesansaus, bacon, persille

/Mozzarella, chicken confit, Parmesan sauce, bacon, parsley

(1a,7)

255

Extra

Ekstra / Extra topping 30

Hvitløksdressing / Garlic dressing (3,7,10) 30

Glutenfri / Gluten free pizza 75

ALLERGENER / ALLERGIES:

1. Gluten a) Hvete/Wheat, b) Rug/Rye c) Bygg/Built barley d) Havre/Oat e) Emmer/Bucket grain f) Spelt/Spelled g) Khorsan i) Urkorn/Primeval grain 2. Skaldyr/Shellfish 3. Egg 4. Fisk/Fish 5. Peanøtter/Peanuts 6. Soyabønner/Soy Beans 7. Melk/Milk (laktose/lactose) 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) Cashewnøtter/ 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

Pasta

Gnocchi Pesto

Spinat, grønnkål, hasselnøtter,
Västerbottenost, ruccula

*/Spinach, cabbage, hazelnuts,
Västerbotten cheese, rocket salad*
(1a,7,8b)

240

Linguine Amatriciana

Guanciale, Pecorino, peperoncino,
tomat, basilikum

*/Guanciale, Pecorino, peperoncino,
tomatoes, basil*
(1a,3,7)

240

Linguine Cacio e Pepe

Pecorino, sort pepper, fløte

/Pecorino, black pepper, heavy cream
(1a,3,7)

205

Tagliatelle Bolognese

Ragu på storfe, tomat, Parmesan

/Beef ragu, tomatoes, Parmesan
(1a,3,7,9)

225

Bambini

Pasta

Tagliatelle Bolognese

Ragu på storfe, tomat, Parmesan

/Beef ragu, tomatoes, Parmesan
(1a,3,7,9)

145

Penne Pomodoro

Tomatsaus, basilikum, Parmesan

/Tomato sauce, basil, Parmesan
(1a,7)

125

Penne Plain pasta (1a)

75

Pizza

Margherita*

Bøffelmozzarella, Parmesan, basilikum, olivenolje

/Buffalo mozzarella, Parmesan, basil, olive oil
(1a,7)

145

Prosciutto

Prosciutto cotto, mozzarella, tomat saus

/Prosciutto cotto, mozzarella, tomato sauce
(1a,7)

145

Dolci

Tiramisu

Klassisk

/Classic

(1a,3,7,8a)

145

Torta Caprese

Sjokolade, pisket krem, jordbær

/Chocolate, whipped cream, strawberries
(3,7,8a)

145

Rørøs is / ice cream

1 kule/2 kuler; sjokolade, vanilje,
jordbærsorbet, blåbærsorbet

*/1 scoop/2 scoops; chocolate, vanilla,
strawberry sorbet, blueberry sorbet*
(3,7)

49 / 84

Alle pizzaer og pastaretter kan bestilles glutenfrie til et tillegg på NOK 75. / All pizzas and pasta dishes can be ordered gluten-free at an additional cost of NOK 75.

Retter merket med * finnes også som vegansk rett, spør din servitør. / Dishes marked with * can be served as a vegan dish, ask your waiter.

Bere

Vino Frizzante

Berlucchi Franciacorta '61 Rosé, Brescia	945
Veuve Clicquot, Champagne	1421
Berlucchi Franciacorta Docg Brut, Brescia	189/945
Bottega Prosecco Brut Doc, Veneto	147/739
Vino Frizzante Analcolico	95

Vino Bianco

Palmento Costanzo Mofete Bianco Etna, Sicily	174/784
Brangero Langhe Chardonnay, Piemonte	157/709
Monteverro Vermentino, Tuscany	187/841
Rabl Riesling Terrassen, Kamptal Austria	164/754
Vino Della Casa, Ask Your Waiter	125/565
Vino Bianco Analcolico	95

Vino Rosso

Monteverro Veruzzo Rosso Igt, Toscana	951
Palmento Costanzo Prefillossera Etna, Sicily	2595
Barolo Giacosa Fritelli, Piemonte	1291
Barbaresco Albino Rocca Docg, Barbaresco	1363
Palmento Costanzo Mofete Rosso Etna, Sicily	173/779
Brangero Nebbiolo D'alba, Piemonte	181/819
Brangero Barbera D'alba La Soprana, Piemonte	197/899
Vino Della Casa, Ask Your Waiter	125/565
Vino Rosso Analcolico	95

Vino Rosato

San Salvatore 1988 Vetere Igt, Campania	861
Rabl Zweigelt Rose, Kamtal Austria	155/699

Birra

Alla Spina/Draft	
Ringnes 0.5l	119
Trysil Skipils 0.4/0.5l	139/149
Trysil Pale Ale 0.4/0.5l	130/144
Brooklyn Ipa 0.5l	149
Kronenbourg Blanc 0.5l	149
Schous Pils 0.5l	134
Frydenlund Juicy Ipa 0.5l	149
Sommersby Cider 0.5l	119
Bottiglia/Bottle	
Carlsberg 0.33l	119
Peroni/Peroni Glutenfree	119
Crabbies	139
Carlsberg Non-Alcoholic	89

Bibita / Agua Minerale

Coca Cola	62
Cola Zero	62
Fanta	62
Sprite	62
Eplemost	62
Orange Juice	62
Bonaqua	62
Mer Strawberry & Apple	42
Mer Pear	42

Liquore

Grappa Italiana	134
Mansi Limoncello	104
Ballor Amaro 100 Erbe	96
San Tommaso Amaretto	104