

<p><b>HORS D'OEUVRES</b></p> <p>Beef carpaccio Served with salad, nuts, parmigiano, lemon and olive oil kr. 2.520,-</p> <p>Napoli ham Served on lettuce salad with melon and "Aioli" sauce kr. 2.020,-</p> <p>Crostini with garlic roasted mushrooms and parmesan cheese with salad, olives, feta cheese and croutons kr. 2.020,-</p> <p>Escargots filled hats of mushrooms, bacon wrapped, grilled with garlic butter and fresh parmigiano kr. 2.520,-</p> <p>Lightly fried giant scallops with sun dried tomatoes and pesto kr. 2.560,-</p> <p>Fresh mozzarella and tomatoes with olive oil and rucola kr. 1.990,-</p> <p>Bruschetta Tomatoes, basil, garlic and parmigiano cheese served on bread and gratined kr. 1.190,-</p> <p>Garlic bread with glazed cheese kr. 880,-</p> <p><b>SOUPS</b></p> <p>Minestrone vegetable soup with "Croutons" kr. 1.690,-</p> <p>Tomato chicken soup spiced with pesto Genovas kr. 1.990,-</p> <p>Brandy laced fortifying Lobster soup kr. 2.560,-</p> <p><b>SALAD</b></p> <p>Chef's salad A well filled plate of salad with Parma ham, shrimps, camembert, olives, sundried tomatoes, fruits and garlic dressing kr. 2.770,-</p> <p>Italian Salad A fresh salad plate with mixed olives, marinated feta cheese, sun dried tomatoes and roasted nuts kr. 2.580,-</p> <p>Chicken Salad Chicken breast, fresh salad, parmigiano cheese, croutons, baked leek and hole grain mustard sauce kr. 2880,-</p> <p>Salad dish (side dish) kr. 980,-</p> <p><b>FISH COURSES</b></p> <p>Grilled salmon with a crunchy coat of spicy seasoning served on fried vegetable with saffron sauce kr. 4.390,-</p> <p>Garlic fried catfish with sun dried tomatoes, olives and red onion, in a mild tomato sauce. kr. 4.120,-</p> <p>Seafood gratin "ala chef of the house" with salad and cheese glazed garlic bread kr. 4.620,-</p> <p>"BACALAO" Bacalao served with bell pepper in wild mushroom sauce kr. 4.120,-</p>	<p><b>PASTA</b></p> <p><b>TAGLIATELLE</b></p> <p>Garlic fried lobster tails "Milano" with tomato, vegetable, white wine and fresh parmigiano kr. 3.980,-</p> <p>Fried lobster tails in cognac laced lobster sauce with vegetables kr. 3.980,-</p> <p>Steam cooked chicken in white wine with tomato, sun dried tomatoes on pesto spiced tagliatelle kr. 3.030,-</p> <p>Garlic toasted vegetables "Prima Vera" with tomato, sun dried tomatoes, toasted nuts and mozzarella-cheese kr. 2.770,-</p> <p>Cream cooked camembert together with crisp bacon and champignons seasoned with black pepper corns and parsley kr. 2.810,-</p> <p><b>SEDANI</b></p> <p>Chicken and champignons in cream sauce with tomatoes and pesto kr. 3.030,-</p> <p>Scallops, shrimps, mussels and vegetables in creamy whole corn mustard sauce kr. 3.030,-</p> <p><b>SPAGHETTI</b></p> <p>Genuine Italian bolognese kr. 2.360,-</p> <p>Scallops, mussels and shrimps "Sicilian" in tomato and garlic sauce kr. 3.030,-</p> <p>Toasted champignons in creamy basil sauce with tomatoes and fresh mozzarella kr. 2.770,-</p> <p>Carbonara in cream sauce with crispy bacon, parsley and parmigiano kr. 2.810,-</p> <p>Spicy Italian meatballs in tomato, with vegetables and parmigiano kr. 2.770,-</p> <p><b>CANNELONI</b></p> <p>Filled with chicken, spinach and onion "au gratin" with tomato and "Mornay" cheese sauce kr 3.030,-</p> <p><b>LASAGNE</b></p> <p>Italian Lasagne "au gratin" with cheese kr. 3.030,-</p> <p><b>RISOTTO</b></p> <p>Chicken risotto with vegetable and bacon in a creamy cheese sauce kr. 2.770,-</p> <p>Mushroom risotto in a creamy sauce kr. 2.640,-</p> <p>Shellfish risotto with mixed shellfish, vegetables and sun dried tomatoes kr. 2.950,-</p>	<p><b>PIZZAS</b></p> <p>MARGHERITA: Sauce, cheese 10" kr. 1.730,-</p> <p>FORMAGGIO: Camembert, blue cheese, parmigiana, mozzarella, feta cheese 10" kr. 2.540,-</p> <p>MARINARA: Tuna fish, shrimps, onion, garlic 10" kr. 2.780,-</p> <p>CALZONE: Ham, mushrooms 10" kr. 2.330,-</p> <p>VEGETARIANO: Mushrooms, sun dried tomatoes, bell pepper, black olives 10" kr. 2.540,-</p> <p>CORLIONE: Pepperoni, mushrooms, pineapples, garlic, black pepper corns, black olives, blue cheese 10" kr. 2.990,-</p> <p>DIAVOLA: Ground beef, mushrooms, green pepper corns, bell pepper 10" kr. 2.540,-</p> <p>MUSSOLINI: Pepperoni, blue cheese, bananas 10" kr. 2.540,-</p> <p>LA VITA É BELLA: Pepperoni, ham, garlic, pineapples, onion, extra cheese 10" kr. 2.990,-</p> <p>TITO: Bacon, pan fried egg 10" kr. 2.330,-</p> <p>NAPOLI: Napoli ham, rucola and parmigiano 10" kr. 2.990,-</p> <p>POLLO: Chicken, red onion, mushrooms and cream cheese 10" kr. 2.990,-</p> <p><b>MEAT COURSES</b></p> <p>Grilled dijon marinated chicken breast, served with soya risotto, vegetables and cream sauce of porcini champignons 180 gr. kr. 4.710,-</p> <p>Grilled fillet of horse with creamy peppercheese sauce, vegetables and potato "du jour" 250 gr. kr. 5.180,-</p> <p>Grilled prime of lamb coated in italian spice seasoning, oven baked garlic, red wine sauce and potato "du jour" 200 gr. kr. 5.160,- 300 gr. kr. 5.950,-</p> <p>Rib eye with fried champignons, vegetables, potato "du jour" and garlic butter 300 gr. kr. 6.210,-</p> <p><b>DESSERTS</b></p> <p>Vanilla ice cream with whipped cream strawberries and chocolate sauce kr. 1.250,-</p> <p>Genuine Italian Tiramisu with raspberry sauce kr. 1.720,-</p> <p>Hot chocolate cake served with whipped cream and mixed fruits kr. 1.920,-</p> <p>Italian ice cream cake with meringue served with mixed fruits kr. 1.620,-</p> <p>Apple cake with vanilla ice, whipped cream and caramel sauce kr. 1.570,-</p>
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