



Menu

PASTA WITH MEAT 179 KR

1. Lasagne al forno – Layered pasta filled with meat- and cream sauce. Topped with cheese and baked. .
a,c,g,i
2. Cannelloni con carne – Rolls of pasta filled with ham and meat in a tomato- and cream sauce. Topped with cheese and baked. a,c,g,i
3. Ravioli bolognese -Pasta pillows filled with meat in a tomato- and meat sauce.
a,c,i
4. Agnolotti all aglio – Halfmoon pasta filled with meat and vegetables in a creamy tomato- and garlic sauce.
a,c,g,i
5. Tortellini alla panna –Ring-shaped pasta filled with ham and meat in a cream- and cheese sauce.
a,c,g
6. Tortellini gratinati – Ring-shaped pasta filled with ham and meat in a meat- and cream sauce.Topped with cheese and baked.
a,c,g,i
7. Tortellini pasticciati – Ring-shaped pasta filled with ham and meat in a meat- and cream sauce.
a,c,g,i
8. Tortellini pesto – Ring-shaped pasta filled with ham and meat in a sauce of basil, parmigiano, nuts and garlic. a,c,g,h
9. Spaghetti bolognese – Spaghetti in a meat- and tomato sauce.
a,c,g,i
10. Spaghetti carbonara – Spaghetti with bacon in a egg- and parmigiano sauce. Topped with parmigiano.
a,c,g
11. Bucatini all amatriciana – Spaghetti with bacon and onion in a tomato sauce. Topped with parmigiano.
a,c,g,i
12. Ravioli galletto ruspante – Moonshaped pasta filled with chicken in a creamy chicken sauce with mushrooms, bell pepper and chicken.
a,c,g,i

PASTA FROM THE SEA 179 KR

13. Tagliatelle con scampi – Ribbonpasta with scampi in a tomato- and white wine sauce. Topped with parsley.
a,b,c,i.
14. Spaghetti ai frutti di mare – Thin spaghetti with shrimps, octopus and mussels in a tomato sauce. Topped with parsley.
a,b,c,i,h
15. Spaghetti alle cozze – Thin spaghetti with mussels. fresh parsley and garlic in a white wine sauce.
a,c,g
16. Tagliatelle al salmone – Ribbonpasta with smoked salmon in a cream sauce.
a,c,d,g
17. Bucatini alla puttanesca – Thin spaghetti with black olives, capers and anchovies in a tomato sauce.
a,c,d,i
18. Rigatoni al tonno – Small pasta tubes with tuna and onion in a white wine sauce. Topped with parsley.
a,c,d

PASTA VEGETARIAN 179 KR

19. Penne all arrabbiata – Small pasta tubes in a spicy tomato sauce
a,c,i
20. Bomba mix – Small pasta tubes with chili peppers, blue cheese and garlic in a tomato sauce.
a,c,g,i
21. Ravioli alla panna – Pasta pillows filled with spinach and ricotta cheese in a cheese- and cream sauce.
a,c,g
22. Ravioli al pomodoro – Pasta pillows filled with spinach and ricotta cheese in a tomato sauce.
a,c,g,i
23. Ravioli pesto – Pasta pillows filled with spinach and ricotta cheese in a sauce of basil, parmigiano, nuts and garlic.
a,c,g,h
24. Chef speciale – Pasta pillows filled with spinach and ricotta cheese in a tomato- and garlic sauce.
a,c,g,i,h
25. Pasta Peperonata – Small pasta tubes with eggplant, zucchini, bell pepper and onion in a tomato sauce.
a,c,i.
26. Rigatoni con broccoli – Small pasta tubes with broccoli in a sauce of basil, parmigiano, nuts and garlic.
a,c,i,h
27. Ravioli gorgonzola – Pasta pillows filled with spinach and ricotta cheese in a cream- and blue cheese sauce.
a,c,g,
28. Tagliatelle al tartufo – Ribbon pasta in a cream and black truffle sauce.
a,c,g

PASTA NOVITA 184 KR

29. Gnocchi pesto – Pasta made of potato in a sauce of basil, parmigiano, nuts and garlic.
a,c,g,h
30. Gnocchi bolognese – Pasta made of potato in a meat- and tomato sauce.
a,c,i
31. Gnocchi modo mio – Pasta made of potato with bacon in a sauce of basil, parmigiano, nuts and garlic.
a,c,g,h
32. Gnocchi al gorgonzola – Pasta made of potato in a cream- and blue cheese sauce.
a,c,g

PRIMO E SECUNDO 289KR

33. La tua pasta favorita + Filetto di manzo – beef tenderloin + pasta of your choice
34. La tua pasta favorita + Filetto di agnello – lamb tenderloin + pasta of your choice
35. La tua pasta favorita + Salmone alla griglia – grilled salmon + pasta of your choice
36. La tua pasta favorita + Scampi alla griglia – grilled scampi + pasta of your choice
pastarett

COMPOSIZIONE PER PERS 190 KR

37. Composizione classica – Lasagne, cannelloni og tortellini alla panna (min 2 people).
a,c,g,i
38. Composizione del buongustaio – Gnocchi pesto, agnolotti all aglio og tortelloni

PIZZA ROSSO

- 39. Margherita - basil 159 kr
a,g
- 40. Napoli - anchovies 169 kr
a,g,d
- 41. Prosciutto - ham 169 kr
a,g
- 42. Carciofi - artichokes 169 kr
a,g
- 43. Pepperoni - italian pepperoni 179 kr
a,g
- 44. Buongustaio - bacon and onion 175 kr
a,g
- 45. Inferno con pepperoni - onion,garlic, chili, bell pepper and italian pepperoni 195 kr
a,g
- 46. Calzone - folded pizza with ham 185 kr
a,g
- 47. Tritata - marinated meetballs and onion 179 kr
a,g
- 48. Pepperoni ananas - italian pepperoni and pineapple 189 kr
a,g
- 49. Prosciutto ananas - ham and pineapple 179 kr
a,g
- 50. Carne - marinated beef and onion 199 kr
a,g

PIZZA BIANCO

51. Parma – cured ham with arugula and parmigiano 195 kr
a,g
52. 4 formaggi – four different cheeses and arugula 195 kr
a,g
53. 4 formaggi con pepperoni – four different cheeses and italian pepperoni 199 kr
a,g
54. Macinata bolognese – tomato- and meatsauce with parmigiano 179 kr
a,g,h
55. Gorgonzola – blue cheese and arugula 175 kr
a,g
56. Pollo – marinated chicken with pesto and arugula 195 kr
a,g,h
57. Salsiccia – italian salsiccia 190 kr
a,g
58. Ortolana – grilled zucchini, eggplant and bell pepper 179 kr
a,g
59. Rustica – thin potato slices with rosmery and oliveoil 179 kr
a,g

APPETIZERS

60. Bruschetta al pomodoro – Garlic-bread with fresh tomatoes and basil. 69 kr
a,g,h
61. Insalata caprese – fresh tomatoes, fresh mozzarella and fresh basil.. 79 kr
g
62. Antipasto italiano – Different italian hams and cheeses. (for 2 people) 199 kr
g
63. Verdure alle grilia – grilled vegetables with olive oil and balsamic vinegar.. 79 kr
64. Foccacia – toasted bread with oliveoil, rosmmary and salt. 50 kr
a
65. Insalata Mista – fresh salad with bell pepper, tomatoes, cucumber, onion and olives. 89 kr
66. Insalata della nonna – fresh salad with tuna, beans and boiled egg. 99 kr
d

DESSERT

67. Tiramisu – Italian cake made of egg, mascarpone cheese, espresso and amaro.
99 kr
68. Panna cotta with berrysauce – Italian dessert made of, cream, milk, vanilla and
topped with a mixed berrys sauce 69 kr
69. Gelato misto – three different ice cream flavours topped with whipped cream
and chocolate sauce.59 kr
70. Cheesecake – cheesecake topped with a berry sauce. 69 kr
71. Tortino al Cioccolato – Chocolate cake with vanilla icecream. 69 kr

EXTRA

- Extra bread 5 kr
Extra sauce 15kr
Large portion 29 kr
Exstra large portion 59 kr
Extra beef 32 kr
Extra beef 25kr
Extra vegetables 15kr
Extra pizzabun 25 kr
Parmigiano cheese25 kr
Glutenfree/whole grain pasta 15 kr
Glutenfree pizza 30 kr
- Half portion of pasta- 109 kr
Todays pastadish - 159 kr

Allergies

- a – gluten
- b – Shellfish
- c – egg
- d – fish
- e – peanuts
- f – soya
- g – milk
- h – nuts
- i – sellery
- j – mustard
- k – sesame seeds
- l – sulfur dioxide and sulfite
- m – lupine
- n – molluscs

