



VILLA 22

TRATTORIA & BAR



- ANTIPASTI -

TAGLIERE 225,-
4 typer spekemat, 'Nduja, 2 typer ost, marmelade, oliven, pickles, hjemmelaget brød og olivenolje
4 types of cured ham and salami, 'Nduja, 2 types of cheese, marmalade, olives, pickles, bread and olive oil M, H, SU

HVITLØKSBRØD 125,-
Pizzadeig stekt i pizzaovnen med revet parmesan, gressløk, oliven, hvitløksmajones og oregano
Pizza dough fried in the pizza oven with grated Parmesan, chive oil, garlic mayonnaise, olives and oregano H, M, SU, E, SN
Kan gjøres glutenfri // *Can be made gluten-free + 10,-*

CROCCHÉ 170,-
Frityrstekt torsk og potet, sennepsmajones og tørket paprika // *Fried cod and potato, mustard mayonnaise and dried paprika* M, H, S, F, SF, E

CAPRESE-SALAT 180,-
125 g Buffalo mozzarella D.O.P fra Napoli, norske tomater, oliven og pesto // *125 g Buffalo mozzarella D.O.P from Naples, Norwegian tomatoes, olives and pesto* M

KVEITE CEVICHE 180,-
Marinert kveite, pasjonfrukt, vårløk, agurk, jalapeñomajones og sesamfrø // *Marinated halibut, passion fruit, spring onion, cucumber, jalapeño mayonnaise and sesame seeds* F, SF, E, SU

VITELLO TONNATO 160,-
Grillet kalv, tunfisk- og kapersmajones, persille og sitron // *Grilled veal, tuna- and capers mayonnaise, parsley and lemon* SU, E, SN, F

RAVIOLI 170,-
Hjemmelaget fersk pasta fylt med pære og ricotta. Serveres med salviesmør, pecorino, pinjekjerner og pepper // *Homemade fresh pasta filled with pear and ricotta. Served with sage butter, pecorino, pine nuts and pepper* M, L, SU, E, H

- INSALATE -

SALAT VITELLO TONNATO 240,-
Hjertesalat, tomat, syltet rødløk, sprøtt brød, grillet kalv, tunfisk- og kapersmajones, persille og sitron
Heart salad, tomato, pickled red onion, crispy bread, grilled veal, tuna- and capers mayonnaise, parsley and lemon SU, E, H, SN, F, M

REKE- OG KRABBESALAT 240,-
Reker, krabbekjøtt, jalapeñomajones, pepperot, agurk, sesamfrø og reddik
Prawn and crab salad with jalapeño mayonnaise, horseradish, cucumber, sesame seeds and radish M, E, SU, SK, SF

- PRIMI -

AUBERGINE PARMIGIANA 220,-
Tomatsaus, aubergine, parmesan, mozzarella og basilikum // *Tomato sauce, eggplant, parmesan, mozzarella and basil* M, H
Kan gjøres glutenfri // *Can be made gluten-free + 10,-*

RAVIOLI 270,-
Hjemmelaget fersk pasta fylt med pære og ricotta. Serveres med salviesmør, pecorino, pinjekjerner og pepper // *Homemade fresh pasta filled with pear and ricotta. Served with sage butter, pecorino, pine nuts and pepper* M, L, SU, E, H

SAFRANRISOTTO 290,-
Risotto, spinat, spicy fersk pølse, taleggio og urter
Risotto, spinach, spicy fresh sausage, taleggio and herbs M, SE, SU

- LUNCH DI VILLA -

11.00 - 17.00

4 typer spekemat, 'Nduja, 2 typer ost, marmelade, oliven, pickles, hjemmelaget brød og olivenolje
1/2 pizza per person

4 types of cured ham and salami, 'Nduja, 2 types of cheese, marmalade, olives, pickles, bread and olive oil

1/2 pizza of the week per person

PRIS PER PERSON 250,-
PROSECCO 120,- / 595,-

For minimum 2 personer eller flere / For a minimum of 2 people or more

- 17. MAI 3-RETTERS -

Forrett

Insalata Caprese

125gr Buffalo Mozzarella D.O.P, tomater fra Brimse gård, oliven og basilikum M

Hovedrett

Kveite eller grillet mørbrad av lam

Dessert

Rabarbra- og jordbærkompott, yoghurtsorbet, havre smuler M, H

3-retter hovedrett fisk 660,- per person
3-retter hovedrett kjøtt 690,- per person

(Bestilles av alle rundt bordet)

- SECONDI -

KVEITE 410,-
Bakt borretaneløk, brokkolini, hasselnøtter, hvit tomatsaus. Serveres med poteter toppet med Rørosrømme og piment de espelette
Halibut w/ baked borer onions, broccoli, hazelnuts, white tomato sauce. Served with potatoes topped with sour cream and piment de espelette F, M, SU, N, SN

GRILLET MØRBRAD AV LAM 440,-
Bakt borretaneløk, brokkolini, hasselnøtter, pepperrotsaus. Serveres med poteter toppet med Rørosrømme og piment de espelette
Grilled sirloin of lamb w/ baked borer onions, broccoli, hazelnuts, horseradish sauce. Served with potatoes topped with sour cream and piment de espelette M, N, SU, SE, S, SN

-DOLCE-

TIRAMISÚ 160,-
Mascarponekrem, amaretto, kaffe, kakao og fingerkjeks / *Mascarpone cream, amaretto, coffee, cocoa and Ladyfingers* M, H, E, SU

RABARBRA- OG JORDBÆRKOMPOTT 150,-
yoghurtsorbet, havre smuler
Rhubarb and strawberry compote, yogurt sorbet, oat crumbs M, H

GELATO 110,-
Velg mellom vaniljeis og mandarin-/yuzu-sorbet. Med valgfri topping: Olje og havsalt, paismuler eller karamellsaus // *Choose between vanilla ice cream and mandarin- /yuzu-sorbet. With your choice of topping: Salt and olive oil, caramel sauce or crumble* H, M, E

- PIZZA -

PIZZA MARGHERITA 190,-
Tomatsaus, mozzarella, basilikum
Tomato sauce, mozzarella, basil H, M

PIZZA SAPORITA 220,-
Squashkrem, provola, pancetta, steinsopp, chilli
Zucchini cream, provola, pancetta, porcini, chilli H, M, SU

PIZZA LONZINO 220,-
Valnøttkrem, provola, trøffelbrie, lonzino, grillet radicchio // *Walnut cream, provola, truffle brie, lonzino, grilled radicchio* H, M, SU, N

PIZZA QUATTRO FORMAGGI 239,-
Mozzarella, trøffelbrie, blåmuggost, pecorino
Mozzarella, truffle brie, blue cheese, pecorino H, M

PIZZA 'NDUJA 245,-
Tomatsaus, mozzarella, 'Nduja, pequillos, rucola
Tomato sauce, mozzarella, 'Nduja, pequillos, rucola H, M

PIZZA VEGETARIANA 225,-
Mozzarella, aubergine, cherrytomater, squash og pequillos // *Mozzarella, eggplant, cherry tomato, zucchini and pequillos* H, M

PIZZA TARTUFATA 245,-
Mozzarella, ricottakrem, trøffelsalami, pepper, trøffelolje // *Mozzarella, ricotta cream, truffle salami, pepper, truffle oil* H, M, SU

PIZZA ROBBIE 245,-
Tomatsaus, mozzarella, spianata, honning, basilikum
Tomato sauce, mozzarella, spianata, honey and basil H, M, SU

PIZZA DI PARMA 245,-
Tomatsaus, mozzarella, parmaskinke, rucola, parmesan // *Tomato sauce, mozzarella, rucola, parma ham, parmesan* H, M

PIZZA PICCANTE 245,-
Tomatsaus, mozzarella, spicy salami
Tomato sauce, mozzarella, spicy salami H, M, SU

PIZZA PESTO 245,-
Mozzarella, pesto, norske tomater, pancetta
Mozzarella, pesto, cherry tomatoes, pancetta H, M, SU, N

PIZZA CAPRICCIOSA 235,-
Tomatsaus, mozzarella, stavangerskinke, sopp, artisjokk, oliven, basilikum
Tomato sauce, mozzarella, Stavanger ham, mushroom, artichoke, olives and basil H, M

UKENS PIZZA Spør din servitør 205,-
PIZZA OF THE WEEK Ask your waiter H, M, SU, N

Alle pizza kan gjøres glutenfri + 20,-
All pizzas can be made gluten-free + 20,-

PANCETTA - Italiensk bacon
'NDUJA - Spicy smørbar salami
RICOTTA - Hvit, bløt umodnet ost fremstilt av fersk, søt myse
FØNIX - Blåmuggost fra Stavanger Ysteri
PEQUILLOS - Bakt paprika
PROVOLA - Italiensk røkt ost av kumelk
LONZINO - Ytrefilet av svin
SPIANATA - Spicy salami

ALLERGENER:

H- HVETEGLUTEN / N- NØTTER / M- MELK OG LAKTOSE / S- SOYA / SN- SENNEP / SF- SESAMFRØ / SE- SELLERI / E- EGG / P- PEANØTTER / F- FISK / SU- SULFITTER / L- LUPIN / SK- SKALLDYR / BL- BLØTDYR

- HOUSE WINES -

PROSECCO/ WHITE / ROSÉ / RED

125,- / 600,-

- SPARKLING WINES -

PROSECCO TORRE DEI VESCOVI EXTRA DRY, COLLI VICENTINI

615,-

CRÉMANT DE BOURGOGNE BLANC DE NORIS, PAUL DELANE

715,-

TESTALONGA I WISH I WAS A NINJA, TESTALONGA PET-NAT

845,-

FRANCIACORTA ALMA CUVÉE BRUT, BELLAVISTA

900,-

CHAMPAGNE TURGY BRUT BLANC DE BLANC GRAND CRU, MICHEL TURGY

955,-

CHAMPAGNE TURGY BRUT ROSÉ GRAND CRU, MICHEL TURGY

1095,-

BILLECART SALMON BRUT ROSÉ, BILLECART-SALMON

1395,-

- WHITE WINE -

BELLA FIORE 2020 CANTINA POVERO
DRUE CHARDONNAY

135,- / 605,-

FUMAIO 2020 CASTELLO BANFI
DRUE SAUV/BLANC & CHARDONNAY

137,- / 615,-

SOAVE TORRE DEI VESCOVI 2020 COLLI VICENTINI
DRUE GARGANEGA

149,- / 675,-

GRECO DI TUFO 2020 FEUDI DI SAN GREGORIO
DRUE GRECO

136,- / 630,-

CALLES JAZZ RIESLING 2020, BERNHARD MEHRLIN
DRUE RIESLING

124,- / 600,-

CHABLIS 2018, NATALIE & GILLES FÈVRE
DRUE CHARDONNAY

155,- / 705,-

- RED WINE -

LANGHE DOLCETTO 2020 RENATO RATTI
DRUE DOLCETTO

133,- / 595,-

PLACIDO CHIANTI 2019 CASTELLO BANFI
DRUE SANGIOVESE

141,- / 635,-

VALPOLICELLA CLASSICO 2019 VIVIANI
DRUE CORVINA, RONDINELLA, MOLINARA

144,- / 650,-

BARBERA D'ASTI 2018 FRATELLI PONTE
DRUE BARBERA

151,- / 685,-

BARBERA D'ALBA BATTAGLIONE 2020 RENATO RATTI
DRUE BARBERA

155,- / 705,-

LANGHE NEBBIOLO 2019 PROD.DEL BARBARESCO
DRUE NEBBIOLO

165,- / 755,-

- RECOMMENDED WINES BY THE BOTTLE -

FOR THE EXTENDED WINELIST, PLEASE ASK YOUR WAITER / ALLERGENS: ALL WINES CONTAINS SULPHITE

-WHITE WINES-

PIEMONTE

ROERO ARNEIS SÉLECTION ROMANO 2018, FRATELLI PONTE, DRUE ARNEIS 100%
CHIONETTI LANHGE RIESLING 2020, AZ. AGR. CHIONETTI E FIGLIO, DRUE RIESLING 100%

700,-

890,-

VENETO

SOAVE CLASSICO 2020, LEONILDO PIEROPAN, DRUE TREBBIANO 15%, GARGANEGA 85%
SOAVE LA ROCCA CLASSICO 2018, LEONILDO PIEROPAN, DRUE GARGANEGA 100%

800,-

950,-

BOURGOGNE

BOURGOGNE CHARDONNAY 2019, DOMAINE PHILIPPE COLIN, DRUE CHARDONNAY 100%
CHABLIS 2019, DOMAINE JEAN DAUVISSAT PÈRE & FILLES, DRUE CHARDONNAY 100%
SANTENAY LES HÂTES, VINCENT & SOPHIE MOREY, DRUE CHARDONNAY 100%
SAINT-AUBIN "LES COMBES" 1ER CRU 2019, PHILIPPE COLIN, DRUE CHARDONNAY 100%
SAINT-AUBIN "LES CHARMOIS" 1ER CRU 2019, VINCENT & SOPHIE MOREY, DRUE CHARDONNAY 100%
SAINT-AUBIN "LES CHARMOIS" 1ER CRU 2019, PHILIPPE COLIN, DRUE CHARDONNAY 100%
BOUZERON ALIGOTÉ 2014, DOMAINE A. ET P. DE VILLAINÉ, DRUE ALIGOTÉ 100%
CHASSAGNE MONTRACHET 2020, PHILIPPE COLIN, DRUE CHARDONNAY 100%
CHASSAGNE MONTRACHET "LES EMBRAZÉES" 1ER CRU 2018, VINCENT & SOPHIE MOREY, DRUE CHARDONNAY 100%

780,-

810,-

850,-

1050,-

1090,-

1190,-

1390,-

1450,-

1590,-

LOIRE

SANCERRE 2020, PAUL PRIEUR, DRUE SAUVIGNON BLANC 100%
POUILLY-FUMÉ CALCITE 2018, FRANCIS BLANCHET , DRUE SAUVIGNON BLANC 100%

820,-

850,-

CALIFORNIA

MARITANA LA RIVIÈRE 2019, RUSSIAN RIVER, DONALD PATZ WINES, DRUE CHARDONNAY 100%
HYDE VINEYARD CARNEROS 2016, NAPA VALLEY, HYDE & DE VILLAINÉ, DRUE CHARDONNAY 100%
VIVIER 2016, SONOMA COAST, STÉPHANE VIVIER, DRUE CHARDONNAY 100%

1345,-

1695,-

1145,-

-RED WINES-

PIEMONTE

PINOT NERO 2017, PAOLO SARACCO, DRUE PINOT NERO 100%
BARBERA D `ALBA 2016, OSVALDO VIBERTI, DRUE BARBERA 100%
BARBERA D `ALBA MANCINE 2018, OSVALDO VIBERTI, DRUE BARBERA 100%
LANGHE NEBBIOLO CIABOT RUS 2017, MARIO GAGLIASSO, DRUE NEBBIOLO 100%
BARBARESCO MONTEFICO 2013, PRODUTTORI DEL BARBARESCO, DRUE NEBBIOLO 100%
BARBARESCO ASILI 2014, PRODUTTORI DEL BARBARESCO, DRUE NEBBIOLO 100%
BAROLO MARCENASCO 2015, RENATO RATTI, DRUE NEBBIOLO 100%

895,-

730,-

1090,-

840,-

1490,-

1490,-

1145,-

TOSCANA

CHIANTI 2020, RICASOLI , DRUE SANGIOVESE 100%
CHIANTI CLASSICO 2018, CASTELLO DI VOLPAIA, DRUE SANGIOVESE 90%, MERLOT 10%
CHIANTI CLASSICO RISERVA 2018, CASTELLO DI VOLPAIA, DRUE SANGIOVESE 100%
BRUNELLO DI MONTALCINO 2016, CASTELLO BANFI, DRUE SANGIOVESE 100%

730,-

890,-

990,-

1290,-

VENETO

VALPOLICELLA CLASSICO SUPERIORE RIPASSO 2018, VIVIANI, DRUE CORVINA 60%, RONDINELLA 40%
AMARONE DELLA VALPOLICELLA 2008, VIVIANI, DRUE RONDINELLA 20%, CORVINA 75%, MOLINARA 5%

850,-

1250,-

CALIFORNIA

MARITANA LE RUSSE 2019, RUSSIAN RIVER, DONALD PATZ WINES, DRUE PINOT NOIR 100%
VIVIER GAP `S CROWN VINEYARD 2016, NAPA VALLEY, STÉPHANE VIVIER, DRUE PINOT NOIR 100%
HYDE VINEYARD BELLE COUSINE 2015, NAPA VALLEY, HYDE & DE VILLAINÉ DRUE MERLOT 80%, CABERNET SAUVIGNON 20%
MAYACAMAS 2011, NAPA VALLEY, MAYACAMAS VINEYARDS , DRUE CABERNET SAUVIGNIN 100%

1495,-

1595,-

1895,-

1595,-

- DRAFT BEER -

TOU Pilsner 0,33/0,4

93,- / 109,-

BROOKLYN Lager 0,33/0,5

119,- / 147,-

FRYDENLUND Juicy IPA 0,4

134,-

PORETTI 4 LUPPOLI Luppolti Lager 0,4

134,-

KRONENBOURG 1664 Blanc 0,25/0,5

85,- / 150,-

- DRINKS BY THE BOTTLE / CAN -

SCHOUS PILSNER 0,33 4,5%

93,-

CARLSBERG 0,3 4,5%

97,-

PERONI 0,33 4,6%

103,-

STELLA ARTOIS 0,33 4,5%

103,-

CORONA EXTRA 0,33 4,5%

103,-

NØGNE Ø INDIAN PALE ALE 0,33 7,5%

123,-

E.C. DAHLS PASSIONFRUIT SOUR 0,33 4,6%

124,-

E.C. DAHLS RASPBERRY SOUR 0,33 4,6%

124,-

E.C. DAHLS BOLT IPA 6,9%

129,-

LERVIG LUCKY JACK 0,33 4,7%

101,-

LERVIG LUCKY JACK GRAPEFRUIT 0,33 4,7%

103,-

LERVIG EASY 0,33 4,5%

117,-

LERVIG HUMAN NATURE 0,33 4,5%

117,-

LERVIG PASSION TANG 0,33 7%

130,-

LERVIG KONRAD STOUT 0,33 10,4%

154,-

LERVIG PERLER FOR SVIN 0,33 6,3%

133,-

LERVIG MODERN ANTIQUE 0,5 7%

157,-

LERVIG NZDDH DIPA 0,5 6,9%

174,-

LERVIG HELLES YEAH 0,5 4,5%

157,-

ERDINGER WEISSBIER HEFE 0,5 5,3%

144,-

RINGNES LITE glutenfri 0,3 4,3%

94,-

7FJELL, BEFFEN BAYER 0,3 5,2%

128,-

BAREKSTEN 7F Orange Zest gin tonic 0,33 5,5%

141,-

BAREKSTEN 7F Rhubarb Gin Fizz 0,33 5,5%

141,-

- MINERAL WATER -

COCA COLA, COLA ZERO, FANTA, SPRITE , EPELMOST 57,-

BON AQUA Sparkling water

57,-

JUICER FRA SAFTERIET

69,-

Eple, hylleblomst eller rabarbra

SAN PELLEGRINO Aranciata, Aranciata Rossa

65,-

SAN PELLEGRINO 0,25 55,- 0,5 69,- 0,75 95,-