



VILLA 22

TRATTORIA & BAR



-ANTIPASTI & PRIMI-

TAGLIERE 329,-

4 typer spekemat, 3 typer ost, marmelade, oliven, honningnøtter, hjemmelaget brød og olivenolje
4 types of cured ham and salami, 3 types of cheese, marmalade, honey coated nuts, olives, bread & olive oil
M, H, SU, N

HVITLØKSBRØD // GARLIC BREAD 165,-

Pizzadeig stekt i pizzaovnen med revet parmesan, gressløkolje, oliven, hvitløksmajones og oregano // *Pizza dough baked in the pizza oven with grated parmesan, chive oil, garlic mayonnaise, olives & oregano*
H, M, SU, E, SN

INSALATA CAPRESE 225,-

Buffalo mozarella D.O.P, tomater fra Brimse gård, basilikum pesto & balsamico-vinaigrette, Serveres med hjemmelaget brød & olivenolje. // *Buffalo mozzarella D.O.P., tomatoes from Brimse farm, basil pesto & balsamic vinaigrette. Served with homemade bread & olive oil.*
M, N, H, SU

VITELLO TONATO 260,-

Tynne skiver av kalveplomme, tunfiskdressing, parmesan, kapersblomst, hasselnøtter & rucola. Serveres med hjemmelaget brød & olivenolje. // *Thin slices of veal loin, tuna dressing, parmesan, caper flower, hazelnuts & rucola. Served with homemade bread & olive oil.*
M, E, SE, SN, E, N

CÆSAR SALAT 280,-

Kylling, bacon, parmesan, salat, syltet rødløk, krutonger, cæsardressing // *Chicken, bacon, parmesan, salad, pickled red onion, croutons, ceasar dressing*
E, F, SU, SN, M, H, SF

SPAGHETTI 325,-

I kremet trøffelsaus, med portobello sopp, salocia, gressløk, parmesan, og sort trøffelkaviar. // *In creamy truffle sauce, with portobello mushrooms, chives, parmesan, and black truffle caviar.*
H, M, BL

Kan gjøres om til vegetarisk eller vegansk rett.
Can be made into a vegetarian or vegan dish.

RIGATONI BOLOGNESE 315,-

Ragu med okse og svinekjøtt i San Marzano tomater og parmesan // *Beef & pork ragu in San Marzano tomatoes and parmesan*
M, SE, H, SU

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

- PIZZA -

PIZZA QUATTRO STAGIONI 285,-

"Four seasons pizza" serveres som fire forskjellige stykker. Mozzarella, gul sherrytomat, rucola. / Tomatsaus, hvitløk, Oliven, Oregano / Friarielli, Mozzarella, Spianata, Pecorino / Tomatsaus, Mozzarella, Aubergine, Parmesan
H, M, N, SU

PIZZA MARGHERITA 245,-

Tomatsaus, mozzarella, basilikum // *Tomato sauce, mozzarella, basil* H, M

PIZZA FRESCA 285,-

Mozzarella, parmaskinke, cherry tomater, cherry-mozzarella, rucola, balsamico glaze // *Mozzarella, parma ham, cherry tomatoes, cherry-mozzarella, rucola, balsamic vinegar*
H, M

PIZZA CAMPAGNOLA 285,-

Mozzarella, provolone dolce, atlantic rulle(skinke), sopp krem, gule tomater, steinsopp, basilikum // *Mozzarella, provolone dolce, atlantic rulle(ham), mushroom cream, yellow tomatoes, porcini, basil*
H, M, SU

PIZZA QUATTRO FORMAGGI 285,-

Mozzarella, provolone dolce, gorgonzola, pecorino // *Mozzarella, provolone dolce, gorgonzola, pecorino* H, M

PIZZA 'NDUJA 285,-

Tomatsaus, mozzarella, 'Nduja, pequillos, rucola // *Tomato sauce, mozzarella, 'Nduja, pequillos, rucola* H, M

PIZZA VEGETARIANA 255,-

Mozzarella, aubergine, cherry tomater, pequillos og squash // *Mozzarella, eggplant, cherry tomato, zucchini and pequillos* H, M

PIZZA TARTUFATA 285,-

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

PIZZA ROBBIE 278,-

Tomatsaus, mozzarella, spianata (spicy salami), honning og basilikum // *Tomato sauce, mozzarella, spianata (spicy salami), honey and basil* H, M, SU

PIZZA DI PARMA 285,-

Tomatsaus, mozzarella, rucola, parmaskinke, parmesan // *Tomato sauce, mozzarella, rucola, parma ham, parmesan* H, M

PIZZA PICCANTE 285,-

Tomatsaus, mozzarella, spicy salami // *Tomato sauce, mozzarella, spicy salami*
H, M, SU

PIZZA PESTO 278,-

Mozzarella, pesto, cherry tomater, pancetta, pecorino // *Mozzarella, pesto, cherry tomatoes, pancetta, pecorino* H, M, SU, N

PIZZA CAPRICCIOSA 285,-

Tomatsaus, mozzarella, skinke, sopp, artisjokk, oliven, basilikum // *Tomato sauce, mozzarella, ham, mushroom, artichoke, olives, basil* H, M

UKENS PIZZA // WEEKLY PIZZA 265,-

Spør din servitør // *Ask your waiter* H, M, SU, N

GLUTEN FREE PIZZA DOUGH +40,-
VEGANSK OST / VEGAN CHEESE +5,-

17.MAI MENY

2 & 3 RETTERS

Forrett

Carpaccio

Tynnskåret marinert biff, rucola, syltet sjalottløk, parmesan, kapers & trøffelmajones // *Thinly sliced marinated beef, rucola, pickled shallots, rucola, capers & truffle mayonnaise.*
M, E, SE, SN

Hovedrett

Ytrefilet

Serveres med sesongens grønnsaker, grillede poteter og rødvinssjy // *Tenderloin served with seasonal vegetables, grilled potatoes, & red wine jus.*
M, SU, S, SE

Eller // Or

Kveite

Serveres med sesongens grønnsaker, grillede poteter & luftig skaldyrsaus. // *Halibut served with seasonal vegetables, grilled potatoes & shellfish sauce.*
F, M, SU, SK, BL, SE, S

Dessert

Vanilje panna cotta

Med jordbærcoulis, friske bær & pistasj-smuler // *With strawberry coulis, fresh berries, & pistachio crumble.*
M, E, H, N

2-retters	3-retters
560,- (fisk) 585,- (kjøtt)	680,- (fisk) 705,- (kjøtt)
Hovedrett og dessert	Forrett, hovedrett og dessert
Torsk / Cod 445,-	Ytrefilet / Tenderloin 485,-

-DOLCE-

TIRAMISÚ 165,-

Mascarponekrem, amaretto, kaffe, kakao og fingerkjeks // *Mascarpone cream, amaretto, coffee, cocoa and ladyfingers* M, H, E, SU, N

GELATO 159,-

Vaniljeis med valgfri topping:
Vanilla ice cream with your choice of topping:

- * Olivenolje og havsalt // *Olive oil and sea salt*
- * Pistasj-crumble(N)
- * Nutella
- * Dulce de leche
- * Oreo Crumble(N) H, M, E, N

VANILJE PANNA COTTA 150,-

Med jordbærcoulis, friske bær & pistasj-smuler // *With strawberry coulis, fresh berries, and pistachio crumble.* M, E, H, N



– DRINKS BY THE BOTTLE / CAN –

CARLSBERG 0,30	125,-
PERONI 0,33	155,-
CORONA EXTRA 0,33	145,-
RINGNES LITE glutenfri 0,3	129,-
ERDINGER WEISSBIER HEFE 0,5	169,-
LERVIG LUCKY JACK 0,33	129,-
LUCKY JACK GRAPEFRUIT 0,33	129,-
LERVIG PERLER FOR SVIN 0,33	165,-
LERVIG PASSION TANG 0,33	167,-

– DIGESTIVI –

LIMONCELLO	109,-
SAMBUCA	109,-
JAGERMEISTER	109,-
FERNET BRANCA	109,-
GRAPPA NONINO	125,-
POLI GRAPPA CLEOPATRA ORO	160,-

– NON ALCOHOLIC BEER –

CARLSBERG NON ALCOHOLIC	84,-
LERVIG NO WORRIES	87,-
LERVIG NO WORRIES Grapefruit	87,-
ERDINGER alkoholfrei	89,-
BROOKLYN SPECIAL EFFECTS	89,-

– DRAFT BEER –

FRYDENLUND PILSNER 0,4 / 0,5	116,- / 136,-
PORETTI 4 LUPPOLI LAGER 0,4	159,-
KRONENBOURG 1664 BLANC 0,5	169,-
BROOKLYN LAGER 0,5	169,-

– ALCOPOPS –

GINGER JOE 0,33	129,-
SOMERSBY PÆRECIDER 0,33	129,-

– MINERAL WATER –

COCA COLA, COLA ZERO, FANTA, SPRITE, EPLEMOST	68,-
ARCTIC Sparkling Water	62,-
JUICER FRA SAFTERIET Eple, hylleblomst eller rabarbra	79,-
SAN PELLEGRINO 0,5 / 0,75	89,- / 99,-
SCHWEPES CHILI GINGER BEER	68,-

– HOT DRINKS –

KAFFE / TE	45,-
CAPPUCCINO	60,-
ESPRESSO	48,-
DOBBEL ESPRESSO	52,-
MACCHIATO	60,-
AMERICANO	50,-
CORTADO	60,-
CAFFÈ LATTE	62,-
COFFEE BAILEYS	135,-
IRISH COFFEE	155,-

– RECOMMENDED WINES BY THE BOTTLE –

APERITIVO

WHITE WINE

HUSETS PROSECCO	159,- / 705,-
HUSETS HVITVIN	169,- / 755,-
CHABLIS VIELLES VIGNES 2020 DOMAINE GEORGE DRUE CHARDONNAY	197,- / 935,-
VERMENTINO PRELIUS CASTELLO DI VOLPAIA DRUE VERMENTINO	195,- / 895,-
RIESLING BOCKING 2021, WEINGUT RICHARD DRUE RIESLING	175,- / 825,-
SOAVE TORRE DEI VESCOVI 2021, COLLI-VICENTINI DRUE GARGANEGA	175,- / 825,-
CHANSON VIRE CLESSE, CHANSON PERE-FILS DRUE CHARDONNAY	210,- / 1000,-

RED WINE

HUSETS RØDVIN	169,- / 755,-
BARBARESCO 2019, PROD. DEL BARBARESCO DRUE NEBBIOLO	230,- / 1100,-
LANGHE NEBBIOLO 2021, PROD. DEL BARBARESCO DRUE NEBBIOLO	195,- / 895,-
VALPOLICELLA CLASSICO 2021, CANTINA VIVIANI DRUE CORVINA, RONDINELLA, MOLINARA	180,- / 825,-
BARBERA D'ALBA 2020 OSVALDO VIBERTI DRUE BARBERA	180,- / 850,-

SPUMANTE / FRIZZANTE / CHAMPAGNE

A.D. COUTELAS CHAMPAGNE BRUT ORIGINE A.D. COUTELAS	1000,-
PROSECCO EXTRA DRY TORRE DEI VESCOVI TORRE DEI VESCOVI	750,-
CRÈMANT DE BOURGOGNE BLANC DE NOIRS PAUL DELANE	875,-
ROGER BRUN CHAMPAGNE GRAND RESERVE ROGER BRUN	1650,-

WHITE WINE

LANGHE RIÈSLING 2020 PAOLO SARACCO	815,-
CHASSAGNE MONTRACHET 2020 PHILIP COLIN	1950,-
PRASUE CHARDONNAY 2021 PAOLO SARACCO	815,-
SONOMA COAST CHARDONNAY 2020 STEPHANE VIVIER	1580,-
LANGHE NASCETTA OSVALDO VIBERTI	895,-

RED WINE

AMARONE DELLA VALPOLICELLA 2017 CANTINA VIVIANI	1450,-
Sonoma Coast Pinot Noir 2019 VIVIER	1395,-
BAROLO MARCENASCO 2019 RENATO RATTI	1450,-
CHIANTI CLASSICO 2020 CASTELLO DI VOLPAIA	930,-
PINOT NERO 2021 PAOLO SARACCO	1200,-
RAPACE 2019 UCCELLIERA	1500,-

FOR UTVIDET VINLISTE, SPØR DIN SERVITØR.
For extended wine list, please ask your waiter.

ALLERGENER: ALLE VINER INNEHOLDER SULFITT
Allergens: All wine contains sulphite

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