

VILLA 22

TRATTORIA & BAR

- ANTIPASTI -

TAGLIERE 329,-

4 typer spekemat, 3 typer ost, marmelade, oliven, hjemmelaget brød og olivenolje
4 types of cured ham and salami, 2 types of cheese, marmalade, olives, bread and olive oil
M, H, SU

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 and oregano H, M, SU, E, SN

INSALATA CAPRESE 225,-

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

CARPACCIO 215,-

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

- PRIMI -

CÆSAR SALAT 280,-

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

SPAGHETTI 325,-

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

- 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 PANACOTTA 150,-

Med jordbærcoulis, friske bær & pistasjismuler // *With strawberry coulis, fresh berries, and pistachio crumbles.*
M, E, H

MONDAY MENU

CHAMPAGNELUNSJ

12.00 - 17.00

4 typer spekemat, 3 typer ost, marmelade, oliven, hjemmelaget brød og olivenolje

½ pizza per person

4 types of cured ham and salami, 3 types of cheese, marmalade, olives, bread and olive oil

½ pizza per person

PRIS PER PERSON 335,-

CHAMPAGNE FL. 800,- / PROSECCO FL. 600,-
SPARKLING WATER 50,-

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

- BAMBINI -

Mindre porsjoner for barn opp til 12 år
Smaller portions for children up to 12 years

PIZZA MARGHERITA 160,-

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

PIZZA PICCANTE 165,-

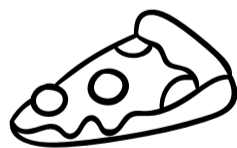
Tomatsaus, mozzarella, spicy salami
Tomato sauce, mozzarella, spicy salami H, M, SU

PIZZA SKINKE 165,-

Tomatsaus, mozzarella, skinke
Tomato sauce, mozzarella, ham H, M, SU

PASTA 165,-

Tomatsaus og parmesan
Tomato sauce and parmesan H, M



-EXTRA-

BRØD OG OLIVENOLJE *Bread and olive oil* 49,-

OLIVEN *Olives* 55,-

HVITLØKSDRESSING *Garlic dressing* 25,-

CHILIOlje *Chili oil* 25,-

SIDE SALAT med rucola, cherry tomater og parmesan // *with rucola, cherry tomatoes and parmesan* 95,-

ALLERGENER:

H- HVETEGUTEN / 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 rull(skinke), sopp krem, gule tomater, steinsopp, basilikum
Mozzarella, provolone dolce, Atlantic rull(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,*

UKENS PIZZA // WEEKLY PIZZA 265,-

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

GLUTEN FREE PIZZA DOUGH +45,-

VEGANSK OST / VEGAN CHEESE +10,-

– 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,-

– NON ALCOHOLIC BEER –

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

– 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,-

– DIGESTIVI –

LIMONCELLO	109,-
SAMBUCA	109,-
JAGERMEISTER	109,-
FERNET BRANCA	109,-
GRAPPA NONINO	129,-
POLI GRAPPA CLEOPATRA ORO	160,-

– DRAFT BEER –

FRYDENLUND PILSNER 0,4 / 0,5	115,- / 139,-
PORETTI 4 LUPPOLI LAGER 0,4	165,-
KRONENBOURG 1664 BLANC 0,5	169,-
BROOKLYN LAGER 0,5	169,-

– ALCOPOPS –

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

– HOT DRINKS –

KAFFE / TE	42,-
CAPPUCCINO	55,-
ESPRESSO	40,-
DOBBEL ESPRESSO	46,-
MACCHIATO	55,-
AMERICANO	46,-
CORTADO	55,-
CAFFÈ LATTE	58,-
COFFEE BAILEYS	125,-
IRISH COFFEE	149,-

– RECOMMENDED WINES BY THE BOTTLE –

APERITIVO

WHITE WINE

HUSETS PROSECCO	149,- / 705,-
HUSETS HVITVIN	159,- / 755,-
CHABLIS VIELLES VIGNES 2020 DOMAINE GEORGE DRUE CHARDONNAY	187,- / 935,-
VERMENTINO PRELIUS CASTELLO DI VOLPAIA DRUE VERMENTINO	185,- / 895,-
RIESLING BOCKING 2021, WEINGUT RICHARD DRUE RIESLING	165,- / 825,-
SOAVE TORRE DEI VESCOVI 2021, COLLI-VICENTINI DRUE GARGANEGA	165,- / 825,-
CHANSON VIRE CLESSE, CHANSON PERE-FILS DRUE CHARDONNAY	200,- / 1000,-

RED WINE

HUSETS RØDVIN	159,- / 755,-
BARBARESCO 2019, PROD. DEL BARBARESCO DRUE NEBBIOLO	220,- / 1100,-
LANGHE NEBBIOLO 2021, PROD. DEL BARBARESCO DRUE NEBBIOLO	185,- / 895,-
VALPOLICELLA CLASSICO 2021, CANTINA VIVIANI DRUE CORVINA, RONDINELLA, MOLINARA	170,- / 825,-
BARBERA D'ALBA 2020 OSVALDO VIBERTI DRUE BARBERA	170,- / 850,-

SPUMANTE / FRIZZANTE / CHAMPAGNE

A.D. COUTELAS CHAMPAGNE BRUT ORIGINE A.D. COUTELAS	1000,-
PROSECCO EXTRA DRY TORRE DEI VESCOVI TORRE DEI VESCOVI	795,-
CRÈMANT DE BOURGOGNE BLANC DE NOIRS PAUL DELANE	875,-
FERRARI ORGANIC BRUT FERRARI	999,-

WHITE WINE

LANGHE RIESLING PAOLO SARACCO	815,-
CHASSAGNE MONTRACHET 2020 PHILIP COLIN	1950,-
PRASUE CHARDONNAY 2021 PAOLO SARACCO	815,-
SONOMA COAST CHARDONNAY 2020 STEPHANE VIVIER	1600,-
LANGHE NASCETTA OSVALDO VIBERTI	895,-

RED WINE

AMARONE DELLA VALPOLICELLA 2017 CANTINA VIVIANI	1450,-
GAP'S CROWN PINOT NOIR 2019 VIVIER	2100,-
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

VILLA22
TRATTORIA & BAR