

Tasting menus minimum 2 people

Cheese flight NOK 629 per person

Antipasti - Snøball (TM) our own Snøball Burrata which won GOLD in the WC 2023 with seasonal greens and bread.

Il Primo- Handmade Gnocchi with Kramsnø Ricotta , spinach butter and Parmegiano Reggiano.

Il dolce - Winter Tiramisu with our own mascarpone

Pizza flight NOK 399

Pizza Sharing pizza, here it is our pizza chef who sets up a selection for you and we present them to you.

Dolce Italian dessert selected by our chefs.

Mains

Duckbreast NOK 409

Duckbreast served with a berry sauce and mashed potatoes.
(M)

Monkfish NOK 399

Monkfish served with spicy brokkoli, sundried tomatoes and potatoes. (F)

Mains and tasting menus served from 16.00PM

Antipasti - appetizer

Caprese NOK 139

Snowball Mozzarella tomatoes, fresh tomatoes and basil oil and guttiau bread from Sicily(M)

Salumi NOK 179

Thinly sliced Italian, strong salami, fennel salami, lonzino, pickles and sourdough baguette (G) (SU)

Our signature cheese platter NOK 899 NOK

Cheese & cured meat with side dishes, homemade bread and compote, For 3 p,p (G)(M)(SU)

Formaggi NOK 189

Our selected cheeses and always 2 from our own cheese factory here at Aker Brygge. Served with biscuits and homemade compote. (M) (G)

Parma ham NOK 199

Only on our lunch menu. Parma ham, Snowfall stracciatella and sourdough baguette (G)(M)SF)

Crab toast NOK 249

Crab from Hvaler on a toast with salad and pickled vegetables (M)(E)(G)(B)(S)(SO)

Chicken salad NOK 249

Only on our lunch menu. Chicken breast, crispy salad, bacon and parmigiano reggiano flakes (M)

Snowball Burrata salad NOK 249

Snowball burrata that won GOLD in the WC 2023 with seasonal salad and vegetables together with homemade sourdough bread

Recommended with truffles from Piemonte 129, - and/or with cured meat 60 (M) (G) (SF)

Salad with salmond NOK 249

Only on our lunch menu. Smoked Norwegian salmond with seasonal salad, beetroot, creme fraiche and walnuts. (N)(M)

Pumpkin soup NOK 229

Only on our lunch menu. Pumpkin , Stracchino sauce, fride leek. Served with sourdough bred. (G)(M)

Winther stew NOK 269

Slowcooked beef with bell peppers and potatoes. Served with sourdough bread.
(G) (SU)

Pasta

All our pasta are homemade and our recipies are from Italy.

Amatriciana NOK 215

Only on our lunch menu. Tomatoe sauce with pancetta, onion and Pecorino. (G)
(M)

Bolognese NOK 245

Handmade tagliatelle with our traditional ragu. Toppet with Parmegiano Reggiano. (G) (M) (E)

Truffel pasta

Handmade tagliatelle in a creamy sauce topped with truffels from Piemonte.
(G)(M)(E)

Gnocchi NOK 245

Only on our lunch menu. Handmade Gnocchi with Kramsnø Ricotta , spinache butter and Parmegiano Reggiano. (G)(M)(E)(N)

Dolci - for dessert lovers

Tiramisu NOK 149 (M)(G)

Cannolo NOK 139 M)(G)(N)

Nyr cheesecake NOK 169(M)(G)

Gelato and sorbet

Petit four, handmade confectionery from Oslo NOK 29 (M) (G) (E) - may be traces of nuts

Sourdough Pizza

All our pizzas contain cheese from our own cheese factory, our dough is matured for a minimum of 72 hours and is made from Norwegian and Italian flour. Made with organic milk from Grøndalen Gård. On all our pizzas you can add a Snøball burrata that won silver in the WC 2022 Buratta from our own cheese factory NOK 80

Pizza of the month NOK 250

Ask us about the temptation of the month

Red pizza

Margherita NOK 215

Tomato, mozzarella and basil (G) (SF) (M)

Fra Grisen NOK 275

Our signature pizza, Tomato, mozzarella, Italian parma ham , Snøball burrata which won GOLD in the WC 2023 and rocket.(M) (G) (SF)

N'duja NOK 250

Tomato, mozzarella, n' duja (Italian spicy sausage), red onion, chilli and fresh herbs (M) (G) (SF)

Stavanger skinke NOK 245

Tomato, mozzarella, ham (M) (G) (SF)

White pizza

Made in Norway NOK 255

Snøball Mozzarella, beetroot sauce, salsiccia and Fanaost (world champion cheese in 2016) (G) (M)

Puglia NOK 255

Snøball Mozzarella, frairelli, Snøball burrata which won GOLD in the WC 2023 , spicy bread crumbles and Coppa.
(M) (G) (SU)

Winther 4 cheeses NOK 250

Only cheeses from our own cheese making Winther Ysteri.Snøball Mozzarella, Stracchino, Edel Snø , Caciocavallo and onion compott. (G)(M)

Tonno e cipolla NOK 259

Snøball Mozzarella , slow cooked tuna, redonion and dill. (M)(G)(SU)

Modena IGP NOK 259

Snøball Mozzarella, bresaola, rocket, Grana Padano and our own balsamico. (M) (G) (SU)