VILLA 22
TRATTORIA & BAR

– ANTIPASTI –

TAGLIERE 329,-
3 typer spekemat, 3 typer ost, marmelade, oliven, hjemmelaget brød og olivenolje // *3 types of cured ham and salami, 3 types of cheese, marmelade, olives, bread and olive oil* M, H, SU, N

HVITLØKSBRØD // GARLIC BREAD 165,-
Pizzadeig stekt i pizzaovnen med revet parmesan, gressløkolje, hvitløksmajones og oregano // *Pizza dough baked in the pizza oven with grated parmesan, chive oil, garlic mayonnaise and oregano* H, M, SU, E, SN

CHILIBRØD // CHILI BREAD 175,-
Semitørkede tomater med parmesan, chilimajones og frisk basilikum. *// Semi-dried tomatoes with parmesan, chili mayo, and fresh basil.* E, H

CARPACCIO 275,-
Tynnskåret biff av okse, gorgonzola, eplekompott, valnøtter, ruccola, balsamico og parmesan //*Thinly sliced beef, gorgonzola, apple compote, walnuts, arugula, balsamic vinegar, and parmesan.* SU, N, M

BURRATA CANTALOUPE 285,-
Burrata fra Sørlandet 150 g
Servert med tomat og cantaloupe vendt i olivenolje og chiliflak, toppet med parmaskinke, basilikum og ristede pistasjnøtter. // *Burrata from Southern Norway 150 g Served with tomato and cantaloupe tossed in olive oil and chili flakes, topped with Parma ham, basil, and roasted pistachios.* M, H, N

- PRIMI -

LASAGNE 329,-
Fem lag med fersk eggepasta, fylt med kremet icotta, parmesan, mozzarella og kjøttsaus // *Five layers of fresh egg pasta, filled with creamy ricotta, parmesan, mozzarella, and meat sauce* H, E, SE, SU, M

TRØFFEL RAVIOLI 295,-
Stekes ferdig i smør med frisk salvie, toppes med pinjekjerner *// Truffle ravioli, finished in butter with fresh sage, and pine nuts* H, M, S, E

KYLLINGSALAT 285,-
Småspicy kyllinglår servert med romano, syltet rødløk, parmesan, sprø brødsmuler, bacon og klassisk cæsardressing. *// Mildly spicy chicken thighs served with romaine lettuce, pickled red onion, parmesan, crispy breadcrumbs, bacon, and classic Caesar dressing.* E, F, SU, SN, M, H, SF

REKESALAT 295,-
Håndpillede reker servert med romano, ananas, avokado, syltet rødløk, brødsmuler og chilimajones. *// Hand-peeled shrimp served with romaine, pineapple, avocado, pickled red onion, breadcrumbs, and chili mayonnaise.*
E, SK, SU, H

BLÅSKJELL // MUSSELS 355,-
Blåskjell fra grillen med chili, hvitløk og hvitvin. Serveres med brød og aioli. *// Grilled mussels with chili, garlic, and white wine. Served with bread and aioli.* BL, M, SU, E, H, S

EXTRA

BRØD OG OLIVENOLJE *Bread and olive oil*	49,-
OLIVEN *Olives*	55,-
HVITLØKSDRESSING *Garlic dressing*	25,-
CHILIOLJE *Chili oil*	25,-
CHILIMAJONES *Chili mayonnaise*	25,-
SIDE SALAT med ruccola, cherry tomater, balsamico og parmesan // *with rucola, cherry tomatoes, balsamico and parmesan*	95,-

CHAMPAGNELUNSJ
13.00 - 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. 900,- / PROSECCO FL. 600,-
SPARKLING WATER 60,-

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

- BARNEMENY // BAMBINI -

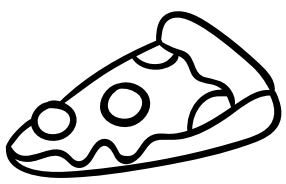
Mindre porsjoner for barn opp til 12 år
Smaller portions for children up to 12 years

PIZZA MARGHERITA 160,-
Tomatsaus, mozzarella, basilikum
Tomato sauce, mozzarella, basil H, M

PIZZA PICCANTE 170,-
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 150,-
Tomatsaus og parmesan
Tomato sauce and parmesan



- DOLCE -

TIRAMISÚ 159,-
Mascarponekrem, amaretto, kaffe, kakao og fingerkjeks *// Mascarpone cream, amaretto, coffee, cocoa and Ladyfingers* M, H, E, N

GELATO
Vaniljeis, dagens sorbet eller biscoff-is med valgfri topping.
Velg mellom 1-5 kuler. Kulepris 59,- *// Vanilla ice cream, today's sorbet, or biscoff ice cream, with your choice of topping Choose between 1-5 scoops. Per scoop 59,-*
M, E

* Olivenolje og havsalt *// Olive oil and sea salt*
* Pistasj-crumble(N)
* Nutella(N, M, S)
* Salt karamell(M, N)

NUTELLABRØD 159,-
Pizzadeig stekt i pizzaovnen, smurt med Nutella, toppet med melis og friske jordbær. *// Pizza dough baked in the pizza oven, spread with Nutella, and topped with powdered sugar and fresh strawberries.* N, H, S

– PIZZA –

PIZZA QUATTRO STAGIONI 295,-
"Four seasons pizza" serveres som fire forskjellige stykker. Tomatsaus, mozzarella, paprika, n'duja, ruccola / Soppkrem, mozzarella, atlantic rull, cherry tomater, parmesan / Friarielli, mozzarella, ventricina, parmesan / Tomatsaus, mozzarella, aubergine, parmesan H, M, N, SU

PIZZA MARGHERITA 245,-
Tomatsaus, mozzarella, basilikum. // *Tomato sauce, mozzarella, basil* H, M

PIZZA PAESANA 285,-
Mozzarella, parmaskinke, bakte poteter, truffelmajo, basilikum // *Mozzarella, parma ham, roasted potatoes, trufflemayo, basil*
H, M, E

PIZZA QUATTRO FORMAGGI 285,-
Mozzarella, provolone, gorgonzola, parmesan *// Mozzarella, provolone, gorgonzola, parmesan*
H, M

PIZZA AMATRICIANA 285,-
Tomatragù, pancetta, pecorino og frisk basilikum. *// Cooked tomato ragù, pancetta, pecorino, and fresh basil.* H, M, SU

PIZZA N'DUJA 285,-
Pequillos krem, mozzarella, 'Nduja, svarte oliven, ruccola, stracciata // *Pequillos cream, mozzarella, 'Nduja, black olives, rucola, stracciata* H, M

PIZZA VEGETARIANA 255,-
Mozzarella, aubergine, cherry tomater, pequillos og squash // *Mozzarella, eggplant, cherry tomato, zucchini and pequillos* H, M

PIZZA TARTUFATA 285,-
Soppkrem, mozzarella, trøffelsalami, parmesan og trøffelolje. *// Mushroom Cream, mozzarella, truffle salami, parmesan and truffle oil.* H, M, SU

PIZZA ROBBIE 295,-
Tomatsaus, mozzarella, ventricina (spicy salami), honning og basilikum *// Tomato sauce, mozzarella, ventricina (spicy salami), honey and basil* H, M, SU

PIZZA DI PARMA 295,-
Tomatsaus, mozzarella, ruccola, 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 CALABRESE 285,-
Mozzarella, provolone, nduja .svart oliven karamelisert løk, parmesan // *Mozzarella, provolone, nduja, black olives, caramalized onions, parmesan* H, M, SU, N

PIZZA CAPRICCIOSA 285,-
Tomatsaus, mozzarella, skinke, sopp, artisjokk, oliven, basilikum // *Tomato sauce, mozzarella, ham, mushroom, artichoke, olives, basil* H, M

CALZONE CLASSIC // VEGETAR 285,- // 265,-
Tomatsaus, spianata salami, provolone, mozzarella, ricotta, skinke, basilikum // *Tomato sauce, spianata salami, provolone, mozzarella, ricotta, ham, basil.* H, M, SU

UKENS PIZZA // WEEKLY PIZZA 269,-
Spør din servitør *// Ask your waiter* H, M, SU, N

GLUTENFRI BUNN +45,-

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

– BEERS BY THE BOTTLE / CAN –

RINGNES Lite 0,30	139,-
LERVIG Lucky Jack 0,33	139,-
LERVIG Perler For Svin 0,33	159,-
LERVIG Supersonic 0,5	219,-
CORONA 0,33	155,-

– DRAFT BEER –

TOU 0,4 / 0,5	126,- / 146,-
FRYDENLUND JUICY IPA 0,4	149,-
PORETTI 4 LUPPOLI LAGER 0,4	159,-
BROOKLYN LAGER 0,5	169,-

– ALCOPOPS –

SOMERSBY PÆRECIDER *0,33*	139,-
BREEZER Lime / Orange 0,275	139,-

– NON ALCOHOLIC BEER –

CARLSBER*G* NON ALCOHOLIC 0,33	89,-
LERVIG NO WORRIES 0,33	89,-
LERVIG NO WORRIES Grapefruit 0,33	89,-
BROOKLYN SPECIAL EFFECTS 0,33	89,-
1664 BLANC 0,0% 0,33	89,-

– MINERAL WATER –

COCA COLA, COLA ZERO, FANTA,	69,-
SPRITE , TOU EPLEMOST 0,33	69,-
JUICER FRA SAFTERIET 0,25 Eple / Hylleblomst / Rabarbra	89,-
SAN PELLEGRINO 0,5	79,-
SCHWEPPES CHILI GINGER 0,33	69,-

– HOT DRINKS

KAFFE / TE	45,-
CAPPUCCINO	60,-
ESPRESSO	48,-
DOBBEL ESPRESSO	52,-
MACCHIATO	60,-
AMERICANO	55,-
CORTADO	60,-
CAFFÈ LATTE	62,-
COFFEE BAILEYS	155,-
IRISH COFFEE	175,-

– DIGESTIVI –

LIMONCELLO	109,-
SAMBUCA	109,-
JAGERMEISTER	109,-
FERNET BRANCA	109,-
GRAPPA NONINO	129,-
POLI GRAPPA CLEOPATRA ORO	141,-
PLANTERAY XO	159,-

– RECOMMENDED WINES BY THE BOTTLE –

– WHITE WINES BY THE GLASS –

HUSETS PROSECCO	159,- / 795,-
HUSETS HVITVIN	159,- / 795,-
SOAVE TORRE DEI VESCOVI *COLLI-VICENTINI* *DRUE: GARGANEGA*	165,- / 825,-
RIESLING OFF-DRY *WEINGUT RICHARD BØCKING* *DRUE: RIESLING*	170,- / 825,-
VERMENTINO PRELIUS *CASTELLO DI VOLPAIA* *DRUE: VERMENTINO*	179,- / 895,-
CANTINA GENTILI CHADONNAY *Cantina Gentili* *DRUE: CHARDONNAY*	189,- / 895,-
CHABLIS VIELLES VIGNES *DOMAINE GEORGE* *DRUE: CHARDONNAY*	189,- / 935,-

– WHITE WINE –

PINOT GRIGIO *CA`DI RAJO* *DRUE: PINOT GRIGIO*	699,-
PATCHWORK CHARDONNAY *TISSOT* *DRUE: CHARDONNAY*	1500,-
SCHARLACHBERG GG 2021 *WAGNER-STEMPEL* *DRUE: RIESLING*	1565,-
CHASSAGNE-MONTRACHET 2020 *PHILIPPE COLIN* *DRUE: CHARDONNAY*	1680,-
PULIGNY-MONTRACHET 1ER CRU CHALUMEAUX 2019 *COMTESSE DE CHÉRISEY* *DRUE: CHARDONNAY*	2399,-

– CREMANT / CHAMPAGNE –

CREMANT DE BOURGOGNE *BLANC DE NOIRS* *PAUL DELANE*	899,-
ROGER BRUN *CHAMPAGNE*	1350,-
BOLLINGER PNVZ19 Bollinger	1899,-
KRUG GRANDE CUVEE N.V	3999,-
DOM PERIGNON BRUT 2013	3750,-

– APERITIVO –

APERITIVO SPRITZ *Aperitivo, prosecco, soda*	150,-
APEROL SPRITZ *Aperol, prosecco, soda*	160,-
CAMPARI SPRITZ *Campari, prosecco, soda*	160,-
HUGO SPRITZ *Elderflower liqueur, prosecco, soda, lime*	165,-
LIMONCELLO SPRITZ *Limoncello, prosecco, soda*	165,-
CITADELLE GIN & TONIC *Fever Tree Mediterranean tonic, lemon & cinnamon*	187,-
CITADELLE ROUGE & TONIC *Fever Tree Raspberry & rhubarb tonic, lemon*	187,-
MOSCOW MULE *Vodka, ingefærøl, lime*	175,-
NEGRONI *Gin, campari, vermouth*	165,-

– RED WINES BY THE GLASS –

HUSETS RØDVIN	159,- / 795,-
VALPOLICELLA CLASSICO *VIVIANI* *DRUE: CORVINA, RONDINELLA, MOLINARA*	170,- / 825,-
BARBERA D'ALBA *OSVALDO VIBERTI* *DRUE: BARBERA*	189.- / 850,-
LANGHE ROSSO *G.D. VAJRA* *DRUE: NEBBIOLO, DOLCETTO, BARBERA*	189,- / 850,-
PLANETA FRAPPATO *PLANETA* *DRUE: FRAPPATO*	175,- / 875,-

– RED WINE –

TYLER PINOT NOIR 2023 *TYLER WINERY* *DRUE: PINOT NOIR*	1180,-
ROSSO DI MONTALCINO 2021 *UCCELLIERA* *DRUE: BRUNELLO / SANGIOVESE*	1180,-
BARBARESCO 2015 *Rabaja / Ovello / Montestefano* *PROD. DEL. BARBARESCO* *DRUE: NEBBIOLO,*	1395,-
BAROLO MARCENASCO 2019 *RENATO RATTI* *DRUE: NEBBIOLO*	1399,-
CHIANTI CLASSICO 2022 *ISOLE E OLENA* *DRUE: SANGIOVESE*	1295,-
CHATEAU PALMER 2006 *DRUE: MERLOT, CAB SAUV.*	2699,-

FOR UTVIDET VINLISTE, SPØR DIN SERVITØR.

For extended wine list, please ask your waiter.

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

VILLA 22
TRATTORIA & BAR

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