# 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

## 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. 800,- / PROSECCO FL. 600,-
SPARKLING WATER 60,-

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

## - BARNEMENY // BAMBINI -

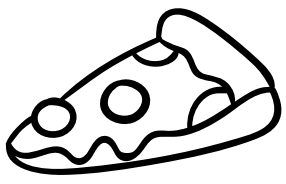
Mindre porsjoner for barn opp til 12 år
*Smaller portions for children up to 12 years*

**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 | 129,- |
| LERVIG Lucky Jack 0,33 | 129,- |
| 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 –

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

## – NON ALCOHOLIC BEER –

| | |
|---|---|
| CARLSBER*G* NON ALCOHOLIC 0,33 | 84,- |
| LERVIG NO WORRIES 0,33 | 87,- |
| LERVIG NO WORRIES Grapefruit 0,33 | 87,- |
| 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<br>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,- |
| COFFEEE BAILEYS | 135,- |
| IRISH COFFEE | 155,- |

## – DIGESTIVI –

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|---|---|
| LIMONCELLO | 109,- |
| SAMBUCA | 109,- |
| JAGERMEISTER | 109,- |
| FERNET BRANCA | 109,- |
| GRAPPA NONINO | 129,- |
| POLI GRAPPA CLEOPATRA ORO | 118,- |
| PLANTERAY XO | 159,- |

# – RECOMMENDED WINES BY THE BOTTLE –

## – WHITE WINES BY THE GLASS –

| | |
|---|---|
| HUSETS PROSECCO | 159,- / 705,- |
| HUSETS HVITVIN | 159,- / 795,- |
| SOAVE TORRE DEI VESCOVI<br>*COLLI-VICENTINI*<br>*DRUE: GARGANEGA* | 165,- / 825,- |
| RIESLING OFF-DRY<br>*WEINGUT RICHARD BØCKING*<br>*DRUE: RIESLING* | 170,- / 825,- |
| VERMENTINO PRELIUS<br>*CASTELLO DI VOLPAIA*<br>*DRUE: VERMENTINO* | 179,- / 895,- |
| MONDAVI CHARDONNAY<br>*ROBERT MONDAVI*<br>*DRUE: CHARDONNAY* | 179,- / 895,- |
| CHABLIS VIELLES VIGNES<br>*DOMAINE GEORGE*<br>*DRUE: CHARDONNAY* | 187,- / 935,- |

## – WHITE WINE –

| | |
|---|---|
| PATCHWORK CHARDONNAY<br>*TISSOT*<br>*DRUE: CHARDONNAY* | 1500,- |
| SCHARLACHBERG GG 2021<br>*WAGNER-STEMPEL*<br>*DRUE: RIESLING* | 1500,- |
| CHASSAGNE-MONTRACHET 2020<br>*PHILIPPE COLIN*<br>*DRUE: CHARDONNAY* | 1680,- |
| PULIGNY-MONTRACHET 1ER CRU CHALUMEAUX 2019<br>*COMTESSE DE CHÉRISEY*<br>*DRUE: CHARDONNAY* | 2399,- |

## – CREMANT / CHAMPAGNE –

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

## – APERITIVO –

**APERITIVO SPRITZ** 150,-
*Aperitivo, prosecco, soda*

**APEROL SPRITZ** 160,-
*Aperol, prosecco, soda*

**CAMPARI SPRITZ** 160,-
*Campari, prosecco, soda*

**HUGO SPRITZ** 165,-
*Elderflower liqueur, prosecco, soda, lime*

**LIMONCELLO SPRITZ** 187,-
*Limoncello, prosecco, soda*

**CITADELLE GIN & TONIC** 190,-
*Citadelle gin, Fever Tree Mediterranean tonic water*

**CITADELLE ROUGE & TONIC** 165,-
*Citadelle gin, Fever Tree Raspberry tonic water*

**MOSCOW MULE** 165,-
*Vodka, ingefærøl, lime, ingefærsirup*

**NEGRONI** 165,-
*Gin, campari, vermouth*

## – RED WINES BY THE GLASS –

| | |
|---|---|
| HUSETS RØDVIN | 159,- / 795,- |
| VALPOLICELLA CLASSICO<br>*VIVIANI*<br>*DRUE: CORVINA, RONDINELLA, MOLINARA* | 170,- / 825,- |
| BARBERA D'ALBA<br>*OSVALDO VIBERTI*<br>*DRUE: BARBERA* | 180.- / 850,- |
| LANGHE ROSSO<br>*G.D. VAJRA*<br>*DRUE: NEBBIOLO, DOLCETTO, BARBERA* | 180,- / 850,- |
| MONDAVI PINOT NOIR<br>*ROBERT MONDAVI*<br>*DRUE: PINOT NOIR* | 179,- / 895,- |

## – RED WINE –

| | |
|---|---|
| TYLER PINOT NOIR 2023<br>*TYLER WINERY*<br>*DRUE: PINOT NOIR* | 1180,- |
| ROSSO DI MONTALCINO 2021<br>*UCCELLIERA*<br>*DRUE: BRUNELLO / SANGIOVESE* | 1180,- |
| BARBARESCO 2015<br>*Rabaja / Ovello / Montestefano*<br>*PROD. DEL. BARBARESCO*<br>*DRUE: NEBBIOLO,* | 1395,- |
| BAROLO MARCENASCO 2019<br>*RENATO RATTI*<br>*DRUE: NEBBIOLO* | 1399,- |
| CHIANTI CLASSICO 2022<br>*ISOLE E OLENA*<br>*DRUE: SANGIOVESE* | 1200,- |
| *CHATEAU PALMER 2006*<br>*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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