



## APPETIZERS

### **Bruschetta 39 kr**

*Garlic Bread with aioli.*

### **Bruschetta Classico 75 kr**

*Garlic bread with tomatoes, red onions, basil, parmesan cheese and arugula.*

### **Insalata mistra 75 kr**

*Tomatoes, arugula, lettuce, cucumber, red onions and olive oil.*

### **Mozarella de la casa 79 kr**

*Mozarella, tomatoes, basil, olive oil and garlic.*

### **Antipasti al Italiano 149 kr**

*A good combination of cold Italian antipasti.*

### **Pepati di cozze 109 kr**

*Mussels cooked in white wine. Served with garlic bread.*

### **Gambretti in salsa 109 kr**

*Shrimp with piri-piri sauce. Served with garlic bread.*

### **Gamberoni special 119 kr**

*King prawns with piri-piri sauce. Served with garlic bread.*

### **Carpaccio 129 kr**

*Thin-sliced beef tenderloin with olive oil, pine nuts, celery, parmesan, lemon and fresh basil.*



**KIDS MENU (FOR UP TO 8 YEARS)**

**Grilled beef tenderloin with fries 105 kr**

**Spaghetti Bolognese 75 kr**

*Spaghetti with mince-meat sauce.*

**Spaghetti Carbonara 75 kr**

*Spaghetti with bacon, black pepper, cream.*

**Lasagne al Forno 75 kr**

*Lasagna with mince-meat sauce and cheese sauce.*

**Pizza with ham, mushrooms or minced meat 75 kr**

**A small soft drink is included in the menu!**



## MEAT DISHES

### **Beef Steak á la Provencale 239 kr**

*Grilled beef with red wine sauce, parsley butter, asparagus and fries.*

### **Planked steak 249 kr**

*Grilled beef tenderloin with peppercorn sauce, bearnaise sauce, white wine fried vegetables and homemade duchesse potatoes.*

### **Filetto á la Boscaiola 259 kr**

*Grilled beef tenderloin covered with parma ham served with sautéed mushrooms and red wine sauce.*

### **Filetto á la Gorgonzola 259 kr**

*Grilled beef tenderloin with gorgonzola sauce and grilled tomato.*

### **Filetto di Agnello al Gallinaccio 269 kr**

*Grilled lamb tenderloin with truffle-flavored chanterelle sauce and white wine fried vegetables.*

### **Pollo á la Parma 215 kr**

*Parma ? wrapped chicken with red wine sauce and white wine fried vegetables.*

### **Pollo Speciale 215 kr**

*Grilled chicken with truffle ? flavored chanterelle sauce and white wine fried vegetables.*

**Roasted potatoes are included in the dishes above.**

## FISH AND SEAFOOD

### **Da Vinci's Salmon 229 kr**

*White wine fried salmon and vegetables with chive ? cream and boiled potatoes.*

### **Risotto á la Marinara 269 kr**

*Risotto with king prawns, crayfish, shrimps, fresh mussels, calamari, white wine, piri-piri sauce, garlic and parmesan.*

### **Da Vinci's oceanplate 299 kr**

*Grilled king prawns, crayfish, calamari, salmon, shrimps, mussels, garlic, piri-piri sauce and arugula. Served with garlic bread.*



## **PASTA SALADS**

### **Chicken salad 145 kr**

*Penne with chicken, tomatoes, cucumbers, black olives, feta cheese, red onion, pepper, olive oil and pepper.*

### **Tuna salad 145 kr**

*Penne with tuna, tomato, cucumber, sweetcorn, red onion, olive oil, pepper and capers.*

### **Italian salad with parma ham 159 kr**

*Penne with parma ham, parmesan cheese, paprika, olives, red onion, sundried tomatoes, fresh mushrooms, arugula.*

**All the salads dishes above comes with a garlic dressing and can be ordered without pasta.**

## **PASTA**

### **Spaghetti Bolognese 104 kr**

*Spaghetti with mince-meat sauce.*

### **Spaghetti Carbonara 135 kr**

*Spaghetti with bacon, egg yolk, black pepper, cream.*

### **Spaghetti Marinara 149 kr**

*Spaghetti with fresh mussels, shrimp, calamari, white wine, garlic, parsley, tomato sauce.*

### **Pappardelle Marinara 189 kr**

*Pappardelle with shrimp, king prawns, crayfish, fresh mussels, calamari, garlic, white wine and olive oil.*

### **Pappardelle Truffle (Vegetarian) 145 kr**

*Pappardelle with truffle oil, sundried tomatoes, fresh asparagus, fresh mushrooms, onions, white wine.*

### **Pappardelle al Barolo 155 kr**

*Pappardelle with beef tenderloin, zucchini, red wine, tomato sauce, parmesan, mozzarella, garlic.*

### **Tagliatelle al Laura 145 kr**

*Tagliatelle with chicken, bacon, onion, walnuts and cream.*



**Tagliatelle al Filetto 155 kr**

*Tagliatelle with beef tenderloin, mushrooms, basil, garlic, tomato sauce and cream.*

**Tagliatelle al Dante 145 kr**

*Tagliatelle with chicken, fried vegetables, pesto, olive oil, garlic, sundried tomatoes, chili.*

**Tagliatelle al Pollo 135 kr**

*Tagliatelle with chicken, bacon, mushrooms, curry and cream.*

**Tagliatelle Sorentina (Vegetarian) 145 kr**

*Tagliatelle with tomato, mozzarella, basil, pesto, sundried tomatoes, garlic, white wine & olive oil.*

**Tagliatelle Gorgonzola 155 kr**

*Tagliatelle with beef tenderloin, fresh mushrooms, onions, gorgonzola and cream.*

**Tagliatelle Diablo 155 kr**

*Tagliatelle with beef tenderloin, bacon, onion, garlic, piri-piri and tomato sauce.*

**Tagliatelle al Salmone 145 kr**

*Tagliatelle with salmon, garlic, spinach, white wine and cream.*

**Tagliatelle Verdi 145 kr**

*Tagliatelle with chicken, shrimp, peppers, leeks, mushrooms, curry and cream.*

**Tagliatelle Vegetale (Vegetarian) 145 kr**

*Tagliatelle with paprika, leeks, mushrooms, tomato sauce, cream and garlic.*

**Penne Amore 155 kr**

*Penne with beef tenderloin, fresh mushrooms, paprika, onions and black pepper.*

**Tortellini con Mascarpone 155 kr**

*Ricotta & spinach-filled tortellini with fresh mascarpone sauce and Parma ham.*

**Tortellini Gorgonzola 155 kr**

*Ricotta & spinach-filled tortellini with fresh beef tenderloin, mushrooms, gorgonzola and cream.*

**Tortellini della Casa 155 kr**

*Ricotta & spinach-filled tortellini with fresh beef tenderloin, leeks, paprika, chili, garlic and tomato sauce with cream.*

**Vegetarian Tortellini (Vegetarian) 150 kr**

*Ricotta & spinach-filled tortellini with fresh mushrooms, cream, gorgonzola.*



**Lasagne al Forno 139 kr**

*Lasagna with mince-meat sauce and cheese sauce.*

**Lasagne Gorgonzola 145 kr**

*Lasagne al forno with gorgonzola cheese.*

**Lasagne Mexicana 145 kr**

*Lasagne al forno with paprika, garlic and piripiri.*

**We also offer gluten-free pasta and whole grain pasta, ask the staff!**

**PIZZA**

**Margerita 95 kr**

*Tomato sauce, cheese.*

**Funghi 105 kr**

*Tomato sauce, cheese, mushrooms.*

**Prosciutto 109 kr**

*Tomato sauce, cheese, ham.*

**Capricciosa 115 kr**

*Tomato sauce, cheese, ham, mushrooms.*

**Hawaii 115 kr**

*Tomato sauce, cheese, ham, pineapple.*

**Sorrento 125 kr**

*Tomato sauce, cheese, ham, shrimp.*

**Capri 125 kr**

*Tomato sauce, cheese, minced meat, black pepper, garlic, piripiri.*

**Calzone (folded) 140 kr**

*Tomato sauce, cheese, ham.*

**Napoletana 140 kr**

*Tomato sauce, cheese, olives, anchovies, capers.*

**Marinara 140 kr**

*Tomato sauce, cheese, shrimp, mussels, garlic, chili.*



**Bella 130 kr**

*Tomato sauce, cheese, ham, bacon.*

**Vegetariana 130 kr**

*Tomato sauce, cheese, mushrooms, onions, paprika, asparagus, artichoke, olives.*

**Cacciatore 130 kr**

*Tomato sauce, cheese, salami, mushrooms, onions.*

**Cannibale 130 kr**

*Tomato sauce, cheese, ham, minced meat, onion.*

**Feferoni 130 kr**

*Tomato sauce, cheese, minced meat, feferoni, onion, garlic, piri-piri.*

**Quattro Stragioni 140 kr**

*Tomato sauce, cheese, mushrooms, ham, shrimp, artichoke.*

**Italia (folded) 130 kr**

*Tomato sauce, cheese, ham, mushrooms, shrimps, garlic.*

**Super 135 kr**

*Tomato sauce, cheese, ham, kebab meat, onion, feferoni, fresh tomato, garlic sauce.*

**Baker's Special 135 kr**

*Tomato sauce, cheese, kebab meat, mushrooms, onions, feferoni, hot sauce, fresh tomatoes.*

**Reale 140 kr**

*Tomato sauce, cheese, beef tenderloin, bearnaise sauce, eggs.*

**Venice 140 kr**

*Tomato sauce, cheese, beef tenderloin, mushrooms, gorgonzola, garlic, béarnaise sauce.*

**The Gondola 140 kr**

*Tomato sauce, cheese, beef tenderloin, shrimp, gorgonzola, mushrooms, fresh tomatoes.*

**Da Vinci 140 kr**

*Tomato sauce, cheese, beef tenderloin, onions, feferoni, feta cheese, garlic, piri piri.*

**Ciao Ciao (folded) 140 kr**

*Tomato sauce, cheese, beef tenderloin, mushrooms, onions, garlic.*

**Africana 140 kr**

*Tomato sauce, cheese, chicken, paprika, banana, pineapple, curry, piri piri.*

**Figaro 140 kr**



*Tomato sauce, cheese, minced meat, bacon, salami, mushrooms, feferoni, garlic.*

## **ITALIAN CLASSICS**

### **Pizza Arugula 149 kr**

*Tomato sauce, mozzarella cheese, Parma ham, arugula.*

### **Pizza al Pesto 149 kr**

*Tomato sauce, mozzarella cheese, fresh tomatoes, basil, olives, pesto.*

### **Pizza Gorgonzola 159 kr**

*Tomato sauce, mozzarella cheese, Parma ham, gorgonzola cheese, arugula.*

### **Pizza Quattro Formaggi 159 kr**

*Tomato sauce, mozzarella, gorgonzola, parmesan and feta cheese, arugula, fresh tomatoes.*

### **Pizza Pollo 149 kr**

*Tomato sauce, mozzarella cheese, chicken, bacon, mushrooms, onions, curry.*

## **RED WINES**

### **Luccarelli Rosso Puglia (house wine) 69:-/glass 259:-/bottle**

*Year: 2012 Producer: Feudi di San Marzano Origin: Italy, Apulia Alcohol content: 13% Grapes: Sangiovese, Malvasia Nera and Aglianico.*

*Vinification: The grapes are from vineyards in the area of Taranto. Production takes place according to modern technology with temperature controlled fermentation and maceration for about 8 days. No barrel aging done to preserve maximum freshness.*

*Aroma: Fruity, generous, warm scent of ripe, dark cherries with a slight hint of spices and smoked charcuterie.*

*Palate: Medium bodied wine packed with ripe, dark berries and fruity tannins. A wine with good balance and a warm, spicy, pleasant aftertaste.*

*Good with: Antipasti like spicy salami, pasta and meat dishes with spicy seasoning and grilled meals of white or dark meat.*

### **I Tratturi Primitivo IGT 349 kr**

*Year: 2013 Producer: Feudi di San Marzano Origin: Italy, Apulia Alcohol content:13,5% Grapes: Primitivo*

*Vinification: The grapes are from vineyards in the area of Taranto. Production takes place according to modern technology with temperature controlled fermentation and maceration*





*for about eight days. No barrel aging done to preserve maximum freshness.*

*Scent: Mellow, dark scent of fruit, blue plum, dark chocolate, spice and charcuterie.*

*Taste: Medium-bodied wine, fruity flavor with hints of dried plums and dark chocolate. The taste is balanced with polished tannins and a juicy aftertaste.*

*Good with: Spicy cured or grilled meats, hearty lasagna, beef or wild and spicy, rich stews*

### **Tralcetto Montepulciano D`Abruzzo 485 kr**

*Year: 2011 Origin: Italy, Abruzzo. Grapes: Montepulciano.*

*Vinification: The grapes come from their own vineyards in Catignano Contrada Varano and the wine is made using the latest technology with maceration, temperature controlled fermentation in stainless steel tanks and careful pressing. The wine, depending on the vintage, is barrel-aged for four to six months before bottling.*

*Scent: Dense, fruity aromas of well-ripened black cherries, violets and a gentle smokiness.*

*Taste: A medium-bodied, generous, typical Montepulciano flavour of black cherries, black pepper and violets. The acidity is juicy, the tannins well-balanced and fruity with a good structure and a genteel fruity finish.*

*Good with: Tasty antipasti, hearty pasta dishes and well-flavored pizzas and richer dishes of beef, lamb or lighter game.*

### **Brunello di Montalcino 875 kr**

*Year: 2008 Producer: Marchesi de'Fresc / CG Origin: Italy, Tuscany Grapes: Brunello*

*Vinification: The grapes are harvested manually in the beginning of October. Fermentation takes place in stainless steel tanks for 12 days at about 30C. The malolactic fermentation is done immediately following the alcoholic fermentation. Maceration with the peel lasts for 32 days. The wine is then stored for about 3 years followed by 6 months of aging in bottles.*

*Scent: A medium fruity, saturated young fragrance with notes of Morello cherries, blackberries, leather and discreet Fatton.*

*Taste: Medium fruity and smooth taste of sweet cherries combined with fruity tannins and hints of barrel, coffee, dark chocolate and almonds. Complex long warm and dry aftertaste with a hint of herbs.*

*Good with: Heavy meals of red meat, especially wild game, with rich sauces and condiments.*



## WHITE WINES

### **Luccarelli Bianco Puglia (husets vin) 69:-/glass 259:-/bottle**

*Year: 2011 Producer: Feudi di San Marzano Origin: Italy, Apulia Alcohol content:12,5% Grapes: Verdeca, Malvasia Bianco and Trebbiano.*

*Vinification: The grapes are from vineyard in the area of Taranto. Production takes place according to modern technology with gentle pressing and temperature controlled fermentation. Bianco del Salento is not barrel-aged to preserve maximum freshness and sharpness.*

*Aroma: A fruity, young, clean scent of green pear, melon, almond and white peaches with a hint of tropical fruits.*

*Taste: A medium-bodied wine with a nice heat, fruity flavors of peach, melon and spices. Good balance and a slightly warm aftertaste.*

*Good with: Tasty seafood dishes and dishes of chicken and other white meats. Also suitable for grilled vegetables.*

### **Tralcetto Il Bianco di Ciccio Colline IGT 2011 475 kr**

*Year: 2012 Producer: Cantina Zaccagnini Origin: Italy, Abruzzo*

*Alcohol content: 11,5% Grapes: Trebbiano d'Abruzzo 80%, Chardonnay 20%*

*Vinification: The grapes come from their own vineyard slope, east of the municipality Catignano. The wine is made using the latest technology of cold maceration, careful vacuum pressure, and a temperature controlled cool and slow fermentation in stainless steel tanks. To preserve maximum freshness, the wine is stored in steel barrels before being bottled.*

*Scent: Fresh clean scent of yellow plums, tropical fruits and white flowers.*

*Taste: A medium fresh flavor with creamy tones of citrus, minerals, gooseberries, peach, yellow plums and a discreet tone of spices and herbs in the aftertaste.*

*Good with: A good party wine, to light snacks, pasta with seafood, poached fish with olive oil and lemon.*

### **Caldora Pinot Grigio 349 kr**

*Year: 2011/2012 Producer :Caldora Origin: Italy, Abruzzo Grape: Pinot Grigio*

*Vinification: Fermentation at 12 ° C in temperature-controlled tanks during 14-20 days. The wine is then stored for 4 months in the tank until bottled.*

*Scent: Fresh and fruity fragrance of exotic fruits such as pineapple and passion fruit.*

*Taste: Medium fresh flavor of melon, pear, kiwi, citrus and minerals. A slightly bold and spicy lasting finish with hints of minerals.*

*Good with: Grilled fish or grilled seafood, such as prawns with garlic and chili to a pasta or a creamy risotto. Grilled or sautéed white meat is also a good option.*



## ROSÉ WINE

### **Rosato del salento 69:-/glass 259:-/bottle**

*Year: 2013 Producer: Feudi di San Marzano Origin: Italy, Puglia Grapes: Negroamaro  
Vinification The grapes are from vineyards in the area of Taranto. Production takes place according to modern technology with gentle pressing and temperature controlled fermentation. Maceration takes place for 12 hours before pressing.*

*Scent: Rich, round, berry aroma of blackberries.*

*Taste: Fruity, rich flavors of blackberries and strawberries. The wine has a great balance in a public style.*

*Good with: Aperitif, grilled fish and poultry, hearty salads and pasta.*

## DESSERT WINE

### **Quinta do Vallado 10 Years Old Porto 109:-/ glass (6cl.)**

*Grape: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinto Cão, Sousão.*

*Taste: Powerful aromas of dried fruits (almonds, figs, nuts, oranges, raisins, honey) Full-bodied and fruity wine with well balanced acidity and extra long finish.*

*Good with: Panna cotta, Tiramisu and our italian Chokolade cake.*

## DESSERTS

### **Tiramisu 79 kr**

*Italian dessert with coffee liqueur, mascarpone cheese and Savoiardi biscuits.*

### **Panna Cotta 79 kr**

*Vanilla Pudding, served with coffee caramel.*

### **Italian chocolate cake 79 kr**

*With cream and strawberries.*

### **Lemon sorbet 79 kr**

*with limoncello and strawberries.*

### **Italian Vanilla ice cream 79 kr**

*With chocolate sauce.*



## DESSERT DRINKS

### **Baileys Gelato 119 kr**

*Bailey's, Kaluha and vanilla ice cream.*

### **Drambuie Kaffe 109 kr**

*Drambuie, Kaluha, coffee and cream.*

### **Cafe Nero 109 kr**

*Galliano, coffee, cream with a candied sugar edge*

### **Irish Cappuccino 109 kr**

*Bailey's Irish cream, Irish whiskey and cappuccino.*

### **Tia Maria Cappuccino 109 kr**

*Cappuccino with Bacardi and Tia Maria..*

### **Limencello Speciale 119 kr**

*Limoncello, lemon sorbet and strawberries.*

### **Leonardo Port 10 y. (4cl) 89 kr**



**DRINKS 6CL/4CL**

**White Lady 109 kr**

*Gin, cointreau, citronjuice*

**Summer 109 kr**

*Vodka, sprite and strawberries*

**Passion 109 kr**

*Vodka, Passoa, sprite and lime*

**White Russian 109 kr**

*Vodka, Kaluha and milk*

**B-52 shot 109 kr**

*Kaluha, Bailey's and Cointreau*

**Vodka Russian 109 kr**

*Vodka and russian*

**Vinfresh 59 kr**

*White wine and sprite*

**Saint Tropez 59 kr**

*Rosé wine and fanta*

**Apple 109 kr**

*Vodka, apple Sourz, lime and sprite*



## SPARKLING WINE

### **Prosecco Treviso Extra Dry DOC 495 kr**

*Producer: Le Contesse Origin: Italy, Veneto Alcohol content: 11,0 % Grapes: Prosecco*

*Vinification: The grapes are taken from their own vineyard in the area Marca Trevigiana north of Venice. They are then treated according to the Charmat method which allows the fermentation to take place in an autoclave, a large pressurised container, instead of in the bottle. This allows the carbonation to occur biologically due to the decomposition of sugar by saccharomycete yeasts and, as a result, the natural fragrances of the grapes are better preserved. The finished wine is then bottled under pressure.*

*Aroma: Fruity, clean, fresh scent of gooseberry, white peaches and strawberries.*

*Taste: Medium-bodied, fresh, fruity and a pleasant taste of citrus, pear, peach and minerals. A rich mousse with tiny bubbles and a fresh finish.*

*Good with: Classic, Italian aperitif, natural seafood, risotto with green peas or fresh artichokes, grilled fish served with lemon.*

## BOTTLED BEER

**Starobrno 33cl 55 kr**

**Heineken 33cl 55 kr**

**Mariestad 50cl 69 kr**

**Menabrea 66cl 89 kr**

**Moretti 33cl 55 kr**

## DRAUGHT BEER 40CL/30CL

**Moretti Klass III 59 kr**

**Spendrups Klass I 35 kr**



**MEDIUM- STRONG BEER BOTTLE**

**Mariestad 33cl 55 kr**

**CIDER 33CL**

**Briska Pear cider 55 kr**

**Briska Raspberry & Black currant cider 55 kr**

**OTHER**

**Spirit & liqueur/cl 21 kr**

**NON- ALCOHOLIC WINE**

**Glass 49 kr**

**SOFT DRINKS 40CL/30CL**

**Cola 35 kr**

**Cola zero 35 kr**

**Fanta 35 kr**

**Sprite 35 kr**

**Milk 35 kr**

**MINERAL WATER 25CL**

**Pellegrino 30 kr**



**COFFEE & TEA**

**Coffee 30 kr**

**Tea 30 kr**

**Espresso 30 kr**

**Double espresso 35 kr**

**Capuccino 37 kr**

**Cafe Latte 37 kr**

**Ice Latte 45 kr**

**Hot Chokolade 39 kr**