



# CASA MONTAGNA

## STARTERS/SNACKS

<b>Olives / Oliven</b> 🌿	69 NOK
<b>Focaccia with Dip / Focaccia med dipp</b> 🌿 -allergy: gluten, egg, milk	175 NOK
<b>Pizza Bread / Pizzabrød</b> 🌿 crispy pizza bread with rosemary, olive oil, salt, parmesan -allergy: gluten, egg, milk	195 NOK
<b>Capesante / Kamskjell</b> pan-seared scallops and green bean purée -allergy: nuts, milk, soy and shellfish	305 NOK
<b>Salmon Ceviche / Ceviche av laks</b> with avocado, red onion, dark bread crumbs and coriander emotion -allergy: fish, citrus, gluten	305 NOK
<b>Burrata Dream / Burrata drøm</b> 🌿 with avocado, mango puré and red pesto -allergy: milk, nuts	315 NOK

## HOMEMADE PASTA

<b>Tagliatelle Toscana</b> with beef ragu -allergy: egg, milk, celery, gluten	365 NOK
<b>Pasta Trofie Pomodoro / Trofie med tomatsaus</b> 🌿 with fresh pesto, tomatoes and parmesan -allergy: egg, milk, gluten, nuts	345 NOK
<b>Pasta Cremosa ala pancetta / Kremet pasta med pancetta</b> with cream sauce with garlic, white wine and crispy pancetta, topped with parmesan and fresh parsley -allergy: egg, milk, gluten	395 NOK
<b>Spaghetti Frutti di Mare / Spagetti med havets frukter</b> with squid, mussels, prawns, scallops and tomatoes -allergy: egg, shellfish, sulfite, gluten	395 NOK
<b>Ravioli al Tartufo Nero / Trøffelravioli</b> homemade ravioli filled with mushrooms and ricotta, served with creamy truffle sauce and grated black truffle -allergy: egg, milk, gluten	395 NOK

## THREE COURSE MENU

3-course-menu 999 NOK  
incl. wine pairing 1498 NOK

### Appetizer

**Salmon Ceviche / Ceviche av laks**  
with avocado, red onion, dark bread crumbs and coriander mayo  
-allergy: fish, citrus, gluten

### Wine pairing: Pinot Grigio, Villa Vescoville

Fresh and elegant, this Pinot Grigio offers notes of citrus, green apple and pear balance by a crisp acidity and delicate minerality. The pairing enhances the freshness of the salmon ceviche.

### Main Course

**Mountain Trout / Fjellørrett**  
with green asparagus, amadine potatoes, cauliflower pure, carrot, broccolini, spinach and blanc sauce  
-allergy: fish, milk, garlic, sulphite

### Wine pairing: Langhe Nebbiolo, Parusso

Elegant and refined, this Langhe Nebbiolo offers notes of red berries, rose petals and subtle spice. Its vibrant acidity and silky structure complement the delicate flavors of the mountain trout.

### Dessert

**Passion fruit Curd**  
served with italian meringue  
-allergy: milk, gluten, egg

### Wine pairing: Recioto della Valpolicella

Rich and velvety, this Recioto reveals notes of dried cherries, dark berries and sweet spice. Its balanced sweetness complements the tropical flavors of the passion fruit curd.

## DESSERT

<b>Tiramisu</b> 🌿 -allergy: milk, gluten, egg, sulphite	195 NOK
<b>Chocolate Fondant</b> 🌿 served with raspberry sauce -allergy: milk, gluten, egg	215 NOK
<b>Passion fruit Curd</b> 🌿 served with italian meringue -allergy: milk, gluten, egg	225 NOK

## HOMEMADE GELATO

	1 scoop	59 NOK
	2 scoops	99 NOK
	3 scoops	139 NOK
<b>Gelato topping</b>		20 NOK
Marshmallows	Caramel syrup	
Chocolate bites	Chocolate syrup	
Whipped cream		

## MAIN COURSE / HOVEDRETTER

**Creamy Fish Soup / Kremet Fiskesuppe**  
with salmon and other treats of the sea  
- served with bread  
-allergy: fish, shellfish, milk
 465 NOK |

**Mountain Trout / Fjellørrett**  
with green asparagus, amadine potatoes, cauliflower pure, carrot, broccolini, spinach and blanc sauce  
-allergy: fish, milk, garlic, sulphite
 545 NOK |

**Beef Filet / Indrefilet**  
with green asparagus, amadine potatoes, cauliflower pure, carrot, broccolini and pepper sauce  
-allergy: milk, celery, garlic
 565 NOK |

## HOMEMADE PIZZA

**Margherita** 🌿  
mozzarella, fresh basil and tomato sauce  
-allergy: milk, gluten
 265 NOK |

**Bianca Salmon / Hvit pizza med Salmalaks**  
mozzarella, smoked salmon, parmesan, red onion, rucola and white sauce  
-allergy: milk, gluten
 365 NOK |

**Stracciatella di Buffala / Stracciatella av bøffelmelk** 🌿  
mozzarella, pesto, slow cooked tomatoes, stracciatella cheese and tomato sauce  
-allergy: milk, gluten, peanuts
 315 NOK |

**Burrata** 🌿  
burrata, mozerella, asparagus and tomato sauce  
-allergy: milk, gluten, sulphite
 365 NOK |

**Prosciutto di Parma**  
mozzarella, parma ham, rucola, parmesan cheese and tomato sauce  
-allergy: milk, gluten
 295 NOK |

**Diavola / Pizza Diavola**  
mozzarella, spicy salami and tomato sauce  
-allergy: milk, gluten
 295 NOK |

**Pancetta Croccante**  
mozzarella, crispy bacon, red onion, slow-cooked tomatoes and tomato sauce  
-allergy: milk, gluten
 305 NOK |

**Vegetariana / Vegetarpizza** 🌿  
mozzarella, mushrooms, olives, artichokes, fresh basil and tomato sauce  
-allergy: milk, gluten
 275 NOK |

**Pizza add-on** 🌿
 45 NOK |

Chili oil  
Aioli  
Olives  
Parmesan  
Extra ham

## SPARKLING WINES

	glass	bottle
Prosecco Brut, Biacavinga	180 NOK	890 NOK
Prosecco Brut Rose, Biacavinga	180 NOK	890 NOK
Franciacorta, Fratus	210 NOK	1050 NOK

## WINES

	glass	bottle
Casa Montagna red	190 NOK	890 NOK
Casa Montagna white	190 NOK	890 NOK
Casa Montagna rose	190 NOK	890 NOK

## ITALIAN REFRESHERS

Lemonade 0,35	90 NOK
Pomegranate 0,35	90 NOK
Red Grapefruit 0,35	90 NOK
Lemon Iced Tea 0,35	95 NOK
Peach Iced Tea 0,35	95 NOK

## BEERS

Carlsberg 0,4	130 NOK
Poretti 0,4	135 NOK
Frydenlund Juicy IPA 0,4	140 NOK
Kronenbourg 1664 Blanc 0,5	155 NOK

## MINERALWATER

Cola/Cola Zero 0,33	70 NOK
7up Zero 0,33	70 NOK
Solo 0,33	70 NOK
Farris/Farris Lime 0,37	70 NOK
Eplemost 0,33	80 NOK
Raspberry Lemonade 0,33	95 NOK
San Pellegrino 0,75	95 NOK

## WELCOME TO CASA MONTAGNA

At **Casa Montagna**, every dish tells a story - one of passion, tradition, and the simple joy of homemade food. From the very first ingredient to the final touch on your plate, everything we serve is crafted by hand, with love and respect for authentic Italian cuisine.

Our pasta is freshly made, kneaded and shaped daily to achieve the perfect texture. Our ice cream, rich and velvety, is churned in-house, using only the finest ingredients. Even the smallest details, from our slow-simmered sauces to our delicate pastries, are prepared with care, ensuring that every bite is a true reflection of Italian craftsmanship.

To complete your dining experience, we proudly serve our very own **Casa Montagna wine** - a carefully selected red and white that perfectly complements our menu. Whether you are savoring a plate of handmade pasta, a perfectly cooked cut of meat, or a simple scoop of gelato, we invite you to raise your glass and enjoy the flavors of tradition, brought to life in every detail.

**Benvenuti e buon appetito!**

### **Opening hours**

Breakfast *mon-fri* 07.00-10.00  
*sat-sun* 08.00-11.00

Lunch 11.00-16.00

Dinner 16.00-22.00,  
*the kitchen closes at 21.30*

The kitchen may close, but our doors never do.  
Enjoy your evening at your own pace.



# CASA MONTAGNA

## menu