Casa Montagna

RISTORANTE ITALIANO

Starters / Snacks

Olives 69 NOK

Focaccia with dip 175 NOK
- allergy: gluten, egg, milk

Minestrone di zuppa 225 NOK
served with homemade focaccia
- allergy: gluten, garlic, celery

Vitello Tonnato 249 NOK
served with thinly sliced veal topped with a creamy, mayonnaise-style sauce flavored with tuna
- allergy: milk, egg, fisk

Capesante Scallops 305 NOK
served with carrot puree and nut sauce
- allergy: gluten, egg, milk

Pizza Bread 195 NOK
crispy pizza bread with olive oil, chilli oil, oregano, salt and parmesan
- allergy: nuts, milk, soy and shellfish

Pasta

Pasta Trofie 345 NOK
with fresh pesto, pomodoro, garlic and parmesan
- allergy: gluten, egg, milk

Tagliatelle alla Toscana 365 NOK
with beef ragu
- allergy: egg, milk, celery, gluten

Pasta Cremosa ala pancetta 395 NOK
with cream sauce with garlic, white wine and crispy pancetta, topped with parmesan and fresh parsley
- allergy: egg, milk, gluten

Spaghetti Frutti di Mare 395 NOK
with squid, mussels, prawns, scallops and tomatoes
- allergy: egg, molluscs, sulphite, gluten

Ravioli al Tartufo Nero 395 NOK
homemade ravioli filled with mushrooms and ricotta, served with creamy truffle sauce and grated black truffle
- allergy: egg, milk, gluten

TUTTO FATTO IN CASA

Three Course Menu

3-course-menu 999 NOK
incl. wine pairing 1499 NOK

Appetizer

Vitello Tonnato
served with thinly sliced veal, topped with a creamy, mayonnaise-style sauce flavored with tuna
- allergy: nuts, milk, soy and shellfish

Wine pairing: Chardonnay, Villa Vescovile

Main Course

Turbot
with chorizo foam, seasonal vegetables, cauliflower puree and slow cooked fennel
- allergy: fish, milk, garlic, sulphite

Wine pairing: Langhe Nebbiolo, Parusso

Dessert

Bunet
a piedmontese custard dessert with amaretto and cocoa powder
- allergy: milk, gluten, egg, sulphite

Wine pairing: Recioto della Valpolicella

dinner is available from 4 p.m.

Dessert

Bunet 205 NOK
a piedmontese custard dessert with amaretto and cocoa powder
- allergy: milk, gluten, egg, sulphite

Chocolate Fondant 215 NOK
served with raspberry sauce
- allergy: gluten, egg, milk

Tiramisu 195 NOK
- allergy: egg, milk, gluten, sulphite

Homemade Gelato

1 scoop	59 NOK
2 scoops	99 NOK
3 scoops	139 NOK

Gelato topping **20 NOK**
Marshmallows, Chocolate syrup, Chocolate bites, Caramel syrup, Whipped cream

EVERYTHING HOMEMADE

Main Course

Minestrone di zuppa 385 NOK
with tomatoes, celery, garlic, pasta, carrot. Served with homemade focaccia.
- allergy: gluten, garlic, celery

Beef filet 565 NOK
with amandine potatoes, cauliflower puree, carrot, broccolini, red onion marmelade and pepper sauce
- allergy: egg, milk, celery, gluten

Turbot 555 NOK
with chorizo foam, seasonal vegetables, cauliflower puree and slow cooked fennel
- allergy: fish, milk, garlic, sulphite

Pizza

Margherita 265 NOK
with mozzarella, basil and tomato sauce
- allergy: milk, gluten

Capricciosa bianca 365 NOK
with mozzarella, white sauce, artichokes, parmesan, mushrooms and prosciutto cotto
- allergy: milk, gluten

Bianca Salmon 365 NOK
with mozzarella, smoked salmon, parmesan, white sauce, red onion and ruccola
- allergy: milk, gluten

Stracciatella di buffala 315 NOK
with mozzarella, pesto, slow-cooked tomatoes, stracciatella and tomato sauce
- allergy: milk, gluten, peanuts

Diavola 295 NOK
with mozzarella, spicy salami and tomato sauce
- allergy: milk, gluten, sulphite

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

Prosciutto di Parma 295 NOK
with mozzarella, parma, ruccola, asparagus, parmesan and tomato sauce
- allergy: milk, gluten

Vegetariana 275 NOK
with mozzarella, mushrooms, olives, artichokes and tomato sauce
- allergy: milk, gluten

Pizza add-ons

Chili oil, Aioli, Parmesan, Extra ham **55 NOK**

ALT HJEMMELAGET

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	90 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.

POST A REVIEW

RISTORANTE ITALIANO

Casa Montagna

menu