

Starters / Snacks

Olives 🌿	69 NOK
Focaccia with dip 🌿 - allergy: gluten, egg, milk	175 NOK
Minestrone di zuppa 🌿 served with homemade focaccia - allergy: gluten, garlic, celery	225 NOK
Vitello Tonnato served with thinly sliced veal topped with a creamy, mayonnaise-style sauce flavored with tuna - allergy: milk, egg, fisk	249 NOK
Capesante Scallops served with carrot puree and nut sauce - allergy: gluten, egg, milk	305 NOK
Pizza Bread crispy pizza bread with olive oil, chilli oil, oregano, salt and parmesan - allergy: nuts, milk, soy and shellfish	195 NOK

Pasta

Pasta Trofie 🌿 with fresh pesto, pomodoro, garlic and parmesan - allergy: gluten, egg, milk	345 NOK
Tagliatelle alla Toscana with beef ragu - allergy: egg, milk, celery, gluten	365 NOK
Pasta Cremosa ala pancetta with cream sauce with garlic, white wine and crispy pancetta, topped with parmesan and fresh parsley - allergy: egg, milk, gluten	395 NOK
Spaghetti Frutti di Mare with squid, mussels, prawns, scallops and tomatoes - allergy: egg, molluscs, sulphite, gluten	395 NOK
Ravioli al Tartufo Nero homemade ravioli filled with mushrooms and ricotta, served with creamy truffle sauce and grated black truffle - allergy: egg, milk, gluten	395 NOK

TUTTO FATTO IN CASA

CASA MONTAGNA

RISTORANTE ITALIANO

Three Course Menu

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

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

dinner is available from 4 p.m.

Dessert

Bunet a piedmontese custard dessert with amaretto and cocoa powder - allergy: milk, gluten, egg, sulphite	205 NOK
Chocolate Fondant served with raspberry sauce - allergy: gluten, egg, milk	215 NOK
Tiramisu - allergy: egg, milk, gluten, sulphite	195 NOK

Homemade Gelato

1 scoop	59 NOK	Gelato topping	20 NOK
2 scoops	99 NOK	Marshmallows	Chocolate syrup
3 scoops	139 NOK	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	Parmesan	55 NOK
Aioli	Extra ham	

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.



RISTORANTE ITALIANO

CASA MONTAGNA

menu