

Bemvenuto!


SPUNTINO

Focaccia tre delizie // 89,-
Vår egen focaccia servert med tre hjemmelagde dip-sauser. *Our own focaccia served with three home-made dips.* M, G, Hv, E, N, S, Su


Bruschetta Classica // 89,-
Stekt landbrød med hvitløk. *Toasted garlic bread.* G, M

Olive Condite // 79,-
En skål med grønne og sorte oliven marinert i chili, hvitløk, persille og hvitvinseddik. *A bowl of green and black olives marinated in chili pepper, garlic, parsley and white-wine vinegar.* Se, Su

Paniere // 49,-  Vegan
Vår egen focaccia. *Our own homemade focaccia.* G, Hv

Noccioline miste // 69,-  Vegan
Ristede blandede nøtter. *Roasted mixed nuts.* N, Pe

ANTIPASTI

Bruschetta Caprese // 159,- 
Stekt brød med friske tomater og mozzarella. Toppet med olivenolje, balsamico-krem og basilikum. *Toasted bread with fresh tomatoes and mozzarella cheese, topped with olive oil, balsamico cream and basil.* G, M, Su


Bruschetta prosciutto crudo e truffe mascarpone // 169,-
Ristet landbrød, mascarpone-trøffelkrem, prosciutto crudo di Parma, agurk, basilikum og ristet solsikkekjerne. *Toasted bread with mascarpone-truffle cream, prosciutto crudo di Parma, cucumber, basil and roasted sunflower seeds.* G, M, Su


Antipasto Misto // 234,-
Ekstra fyll +89,-
Et utvalg av italienske spesialiteter. *A selection of Italian specialties.* G, M, N

Piatto di crudo Toscano // 199,-
Famileprodusert unik skinke crudo (sgambato di fossanera). *Family produced unique prosciutto from Toscana.*

Tris di Fromaggi // 178,-
Et utvalg av oster fra Italia. Topp valgt fra Team Eataly. *A Unique selection of cheeses from Italy.* M, Su, N

INSALATE

Insalata mista // 69,-  Vegan
Mikset salat med agurk, gulrot, rødløk, cherrytomat, blandet med vinagrette. *Mixed salad with cucumber, carrots, red onions and cherry tomatoes with a vinaigrette dressing.* S, Se, Su

Insalata Cardini // 234,- 
Romanosalat og brødsmler vendt i aioli. Pancetta Magrella, kylling og grana padano. *Romaine lettuce and bread crumbs tossed in aioli with Pancetta Magrella, chicken and Grana Padano cheese.* G, E, M, S, Su, Se

Insalata di frutta // 208,-  Vegan
Smakfull vegansk rett, med blandet salat, frukt, granateple, ertesalsa, solsikkekjerne, balsamico, olivenolje, grapefrukt juice, basilikum. *Fresh vegan dish, with mixed salad, fruit, pomegranate, pea salsa, sunflower seeds, balsamic vinegar, olive oil, grapefruit juice and basil.* Su


Insalata di Burrata prosciutto crudo // 224,-
Prosciutto crudo sgambato di fossanera, Burrata, blandet salat, basilikum, olivenolje, balsamico og focaccia. *Burrata Prosciutto crudo sgambato di fossanera, mixed lettuce, basil, olive oil, balsamic vinegar and focaccia.* M, Su, G

PIZZE CLASSICHE

Margherita classica // 189,-
Tomatsaus og revet mozzarella. *Tomato sauce and grated mozzarella cheese.* G, M

Prosciutto e funghi // 199,-
Tomatsaus, revet mozzarella, skinke og sjampinjong. *Tomato sauce, grated mozzarella cheese, ham and Champignon.* G, M

Peperoni // 206,-
Tomatsaus, revet mozzarella og pepperoni. *Tomato sauce, grated mozzarella cheese and pepperoni.* G, M, Se, S

Diavola // 229,- 
Tomatsaus, mozzarella, chili, løk, paprika og ventrecine picante. *Tomato sauce, mozzarella, chili, red pepper and ventrecine picante.* G, M, Su


Parma Bianca // 254,-
Crème fraîche og revet mozzarella. Toppet med rucola, parmaskinke og høvlet Grana Padano parmesan. *Crème fraîche and grated mozzarella. Topped with arugula salad, Parma ham and Grana Padano parmesan cheese.* G, E, M

Eataly // 252,-
Tomatsaus, revet mozzarella, indrefilet, gorgonzola, rødløk og oregano. *Tomatosauce, shredded mozzarella, tenderloin, gorgonzola and red onions.* G, M, Su


Cinque fromaggi // 234,-
Crème fraîche, mozzarella, gorgonzola, pecorino og taleggio. Toppet med høvlet Grana Padano og oregano. *Crème fraîche, mozzarella, gorgonzola, pecorino and taleggio. Topped with høvlet Grana Padano and oregano.* G, M

PIZZE SPECIALI

Firenze // 245,-
Crème fraîche, mozzarella, fennikel salami og radicchio. *Crème fraîche, mozzarella, fennel salami and radicchio.* M, G, Su

Friarielli // 219,-  Vegan
Tomatsaus, chili, paprika, løk, rucola, friarielli, solsikkekjerne, olivenolje og limesaft. *Vegetarian pizza with tomato sauce, chili, red pepper, onion, rucola, friarielli, olive oil, and sunflower seeds.* G, Su, N

Mortedellina e tartufo // 229,-
Krem av mascarpone og trøffelsalsa, sopp, trøffelmortadella og pistasj. *Cream of mascarpone and truffle salsa, mushrooms, Truffel mortadella and pistachio.* G, M, N

Vegi // 224,- 
Krem av mascarpone og trøffelsalsa, squash, rucola, semi-tørkede tomater og artisjokker. *Cream of mascarpone and truffle salsa, courgette, arugula, semi-dried tomatoes and artichokes.* M, G, Su, Se

Pizza Campania // 239,-
Krem av friarielli fra Napoli og fresh spinat, revet mozzarella, spianata piccante (krydret kalabrisk salami), toppet med høvlet Grana padano. *Cream with friarielli from Napoli and fresh spinach, grated mozzarella, spianata piccante (spicy salami from Calabria), topped with Grana padano flakes.* G, M, E, Su

Burrata e crudo Toscano // 279,-
Premium pizza med steinsopp krem, revet mozzarella, toppet med prosciutto crudo sgambato di fossanera, fersk burrata og balsamico perler. *Premium pizza with porcini mushroom cream, grated mozzarella, topped with prosciutto crudo sgambato di fossanera, fresh burrata and balsamic pearls.* G, M, Su


Perfetta Estate ventitre // 264,-
Krem av mascarpone og trøffelpuré, tynne skiver av zucchini, toppet med prosciutto crudo sgambato di fossanera, fersk mozzarella, cherry tomater, basilikum og balsamico krem. *Mascarpone cream and truffle salsa, thin slices of zucchini, topped with Prosciutto sgambato di fossanera, fersk mozzarella, cherry tomatoes, basil and balsamico krem.* G, M, Su

PIZZE DEL VINCITORE

Margherita Regina d' Italia // 209,- 
Vår norske utgave av Napoletana, som fikk 3. plass i Pizza-VM 2016. Råvarene til denne pizzaen er DOP-sertifisert, et kvalitetsstempel som sikrer opprinnelse, eksklusivitet og autentisitet av råvarene. *All ingredients in this pizza are PDO-certified. (Protected Designation of Origin) Our Norwegian version of Napoletana, which reached 3rd place in the Pizza World Championship 2016.* Pomodoro buffalo mozzarella, basilikum og San Marzano tomater. *Pomodoro buffalo mozzarella, basil and San Marzano tomatoes.* G, M


Carpaccio e tartufo // 339,-
Norges beste pizza 2014-2016. Europamester i 2015 og 3. plass i Pizza-VM 2015. *The winner of Norway's best pizza award in 2014-2016. European Champion in 2015 and a 3rd place in the Pizza World Championship 2015.* Shitakesaus, bøffelmozzarella og shitakesopp. Toppet med rucola, carpaccio av indrefilet, pecorino og syltet trøffel. *Shiitake sauce, buffalo mozzarella and shiitake mushrooms, topped with rocket lettuce, beef tenderloin carpaccio, pecorino cheese and pickled truffles.* G, M

PRIMI PIATTI

Linguine allo scoglio // 249,- 
En bestselger hos Eataly. Smal båndspagetti vendt med muslinger, blåskjell, sjøkreps, ASC-scampi og en saus av tomat, kapers, oliven og hvitløk. Toppes med persille. *A best seller at Eataly. Linguine tossed with clams, mussels, ASC-scampi and a tomato, capers, olive and garlic sauce. Topped with parsley.* G, F, Sk, Bl

Paccheri alla Carbonara // 239,-
Guanciale di amatrice (IGP), Paccheri napoletani, egg, toppet med pecorino ost og sort pepper. *Guanciale di amatrice (IGP), Paccheri napoletani, egg, topped with pecorino cheese and sort pepper.* G, E, N

Tagliatelle scampi // 242,- 
Bred båndpasta vendt med villreke fra Argentina, purreløk, cherrytomater, hvitløk, kapers og oliven. Retten toppes med fersk persille. *Tagliatelle tossed with fresh scampi, leeks, cherry tomatoes, garlic, capers and olives. Topped with parsley.* G, E, N

Tortelloni porcini e tartufo // 259,- 
Fersk eggpasta tortelloni fylt med steinsopp og Asiago-ost, sautert i panne med steinsoppkrem, smør og grana padano-ost, toppet med trøffelskiver. *Fresh egg pasta tortelloni filled with porcini mushrooms and Asiago cheese, sautéed in a pan with porcini cream, butter and grana padano cheese, topped with truffle slices.* G, E, M

Linguine Ortolana // 199,-  Vegan
Linguine pasta med krem av friarielli fra Napoli og fresh spinat, toppet med stekt mini-plommetomat, rød chilipepper, rødløk, hvitløk, aubergin, squash, paprika, fresh basilikum og ristede solsikkekjerne. *Linguine pasta with cream of friarielli from Naples and fresh spinach, topped with cooked mini plum tomatoes, red chili pepper, red onion, garlic, aubergine, squash, paprika, fresh basil, and roasted sunflower seeds.* G

Linguine Bolognese // 199,-
En klassiker fra Bologna. Smal båndspagetti vendt med kjøttssaus laget av storfe, toppet med Grana Padano og persille. *A classic from Bologna. Linguine tossed with a beef meat sauce, topped with Grana Padano cheese and parsley.* G, E, M, Su, Se

Tagliatelle filetto di manzo con crema ai funghi // 274,-
Bred båndpasta og indrefilet av okse i en kremet saus av sjampinjong, portobello og steinsopp. Toppet med Grana Padano og persille. *Tagliatelle with tenderloin in a creamy sauce of mushrooms, portobello and porcini. Topped with Grana Padano cheese and parsley.* G, E, M

DRESSING

Aioli M, E, S // 29,- 

Hjemmesyltet chili // 29,- 
Home-pickled chili peppers

Yoghurt Crème Fraîche // 29,- 
Yoghurt and Crème Fraîche dressing M

Parmesan-krem // 29,-
Parmesan cream M

Grønn pesto // 29,-
Green pesto M, N

Rød pesto // 29,-
Red pesto M, N

Mascarpone trøffelkrem // 39,-
Mascarpone truffle creme M, F, Bl

Eataly
R I S T O R A N T E 

ALLERGENER: M (melk) / F (fisk) / Sk (skaldyr) / G (gluten) / Hv (hvete) / B (bygg) / R (Rug) / E (egg) / Pn (peanøtter) / N (nøtter) / Sm (sesam) / So (soya) / Se (selleri) / S (sennep) / Su (sulfitt) / L (Lupin) / Bl (bløtdyr)



APERTIVO

{APERITIF / APÉRITIFS}

Aperol/Lambrusco nero/ Limoncello Spritz Su	152,-
Bellini Su	132,-
Prosecco Su	123,-
GT Perfetto	164,-
Negroni	148,-
Moscow Mule	149,-

BIRRA E SIDRO

{ØL / BEER / CIDER}

Carlsberg Pilsner på fat / on tap Danmark 4,5% Pilsner, light golden color with floating foam, fragrant notes of straw, hazelnut and forest acid. G,B	0,25 54,- 0,5 114,-
Peroni Nastro Azzurro på fat / on tap Italia 5,1% An Italian pilsner, characterised by its light, golden colour, with a fine aroma of grain, malt, flowers, spices and bouillon. Fresh on the palate, light-bodied, with a fine hint of bitterness towards the end. G,B	0,3 109,-
IPA EC Dahl på fat / on tap Norge 6,9% Bolt IPA is a classic american west coast IPA, brewed with a mixture of Bravo and Amarillo hops. A balanced beer offering loads of flavour. G,B	0,3 139,-
Peroni senza gluten / Gluten free Italia 4,5%	33cl 109,-
Ginger Joe England 4% Ginger Joe is a fresh sparkling drink that's good to all occasions - especially when served on ice. Su	33cl 109,-
Baladin Isaac Italia 5% Intense head. It is made with coriander and orange peel from pesticide-free Tuscan oranges, providing a balance in yeast aromas with flavours of citrus and spices. G,Hv,B	33cl 134,-
Baladin Nazionale senza Gluten Italia 6,5% The first Italian beer with 100% Italian ingredients. A light and fruity beer spiced with bergamot and coriander. Gluten free. B	33cl 139,-
Baladin Metodo Classico Brut Italia, Piemonte, Barolo 11% A strong beer brewed in the classical champagne method and aged in oak. G,B	75cl 559,-
Galipette B.io Apple cider Frankrike 4%	33cl 104,-

VINI ROSATI

{ROSÉVIN / ROSÉ WINE}

Alle viner inneholder sulfitt.

Dal nostro giardino rosato Piemonte / Winehouse Araldica Delicate with a clear pink colour. A beautiful, fresh and fruity palate with hints of red berries and flowers. Good and long-lasting intensity.	129,- 648,-
B.io Nero d'Avola rosato Sicilia-100% Nero d'Avola øko Scents of roses, dried flowers, citrus. Fresh taste of red fruits, orange peel and long mineral finish.	728,-

SPUMANTI

{MUSSERENDE VIN / SPARKLING WINE}

Alle viner inneholder sulfitt.

Prosecco Anna spinato DOC Vento / Anna Spinato Foamy with fine and persistent. A wonderful smell of peaches and almonds.	123,- 619,-
B.io Lambrusco Nero Emilia-Romagna / Cevico Ruby red to pink in appearance. A fresh aroma of cranberries and wild strawberries with a hint of green grass. B.io is uses a balance of nature where even the insects play an important role in the ecosystem.	123,- 619,-
Prosecco Anna spinato rosè Vento / Anna Spinato Straw yellow with a tinge of green. Foamy with fine and persistent. A wonderful smell of peaches and almonds.	123,- 619,-
Alta Langa Brut (limited edition) Piemonte / Fontanafredda Aromas of citrus fruit, white peach and honey. A fruity full-bodied dry sparkling wine with good mousse and fresh acidity.	149,- 699,-
Banfi brut Metodo Tradizionale Classico Piemonte / Castello Banfi Second fermentation in the bottle following the traditional champagne method. Pale yellow in color with small, fine bubbles. A dry yet well balanced, flavourful finish.	859,-

VINI BIANCHI

{HVITVIN / WHITE WINE}

Alle viner inneholder sulfitt.

Gorgo Pinot Grigio Sicilia / MGM Mondo del Vino Aromas of grapefruit and apples. Fresh and fruity with a well balanced aftertaste.	129,- 639,-
Fumaio Toscana / Castello Banfi A bouquet of tropical fruits, citrus and dried apricot. Fresh taste of apple, pineapple and honey.	130,- 645,-
Roero Arnie Pradalupo Piemonte / Fontanafredda Rich in flavour with good body, great fruit and freshness. Long aftertaste with a touch of spices.	133,- 665,-
Gavi di Gavi Piemonte / Fontanafredda A delicate aroma of flowers, vanilla, citrus and apple. Fruity and balanced.	139,- 689,-
La Pettegola Vermentino Toscana / Castello Banfi Fruity with a hint of apricot and grapefruit. Flora with tunes of spices. Well balanced with good acidity, freshness and a long aftertaste.	145,- 725,-
B.io Cataratto Chardonnay IGT Sicilia Sicilia / Cevico b.io B.io are using a balance of nature where even the insects play an important role in the eco system.	144,- 719,-
Elena Walch Pinot grigio Alto Adige / Elena Walch Invitingly subtle bouquet is characterized by elegant floral notes of pear and herbs, a hint of white pepper. Lots of minerals and acidity.	849,-
Marin Langhe Riesling Piemonte / Fontanafredda Fresh aroma with hints of peach, citrus and rosemary.	920,-

VINI ROSSI

{RØDVIN / RED WINE}

Alle viner inneholder sulfitt.

Barbera d'Asti Piemonte / Ricossa Antica Casa Youthful and fruity with a trace of red berries. Hints of flowers, herbs and oak. Soft tannins and a long aftertaste.	128,- 639,-
Valpolicella Classico Veneto / Antiche terre A fruity aroma with cherry and spices. Fresh to the mouth. A typical Valpolicella with fruity characteristics.	132,- 659,-
Dolcetto d'Alba Piemonte / Rèva Light red berries, cherries and red flowers. A fresh and juicy unoaked wine.	152,- 756,-
Ripasso Superiore DOC Veneto / Antiche Terre Fruity elegant wine with an aroma of cherries and dark chocolate on the finish. Well rounded tannin and a balanced acidity.	152,- 759,-
Barbera d'Alba Superiore Piemonte / Rèva An aroma filled with sweet and sour dark berries, tobacco, liquorish and wood. This wine has a long finish.	167,- 848,-
Chianti classico DOCG Toscana / Castello Banfi Cherries, blackberries and red berries on the nose, which together give a complex and intense bouquet. Soft and fresh on the tongue with long and clear finish.	199,- 998,-
Borgogno No Name (Barolo) Piemonte / Giacomo Borgogno & Figli Delicate floral aromas with a hint of tar. Full-bodied and lightly acidic wine with good fruit in the mouth, nice length and a tight, dry finish. A typical Barolo!	1148,-
Le volte Toscana / Ornellaia Elegant aroma with exotic elements of ripe berries, sices and leather. Well balanced and fresh wine with soft tannins and long aftertaste.	1398,-
Quintarelli Amarone Valpolicella Classico DOC 2013 Veneto / G. Quintarelli - Alc 16,5% Giuseppe 'Bepi' Quintarelli (1927-2012) known for being Amaronens father. Has a warm, and harmonious flavor with balanced tannins. Long and persistent with notes of tar. Powerful and intense with hints of red fruit, bitter almonds and cherry.	3299,-

NON ALCOHOL

{ALKOHOLFRITT}

Carlsberg Non alco. G,B	33cl 94,-
1664 Non alco. G,Hv,B	33cl 92,-
Galipette Non alco. G,B	33cl 92,-
Galipette Non Alc er en fransk alkoholfri cider gjort på 100% ren juice fra håndplukkede ciderepler fra de beste eplegårdene i Nordvest-Frankrike, Bretagne og Normandie Galipette Non Alc is a French non-alcoholic cider made from 100% pure juice from hand-picked cider apples from the best apple orchards in northwestern France, Brittany and Normandy.	

TE FREDDO

{ISTE / ICED TEA}

Iste fra Galvanina Økologisk All iste er økologisk, ingen kunstige farger, ingen kunstige aromaer, ingen konserveringsmidler. Kvalitetste fra Italia med håndplukkede teblader og naturlig mineralvann. Iced tea from Galvanina. All of our iced tea is organic with no artificial flavouring, no artificial aromas, no preservatives, hand-picked tea leaves and natural mineral water. Quality tea from Italy.	
Fersken Peach	35cl 64,-
Sitron Lemon	35cl 64,-
Organic - carbonated	

BEVANDE

{MINERALVANN / SODA}

Søbogaard Økologisk Når man ønsker det beste innen saft og juice. Alle produkter er økologiske og laget med stolthet. Velg mellom Hylleblomst, Appelsinjuice og Eplemost Choose Between Elderflower, Orange or Apple.	25cl 52,-
Coca Cola	33cl 58,-
Cola Cola Zero	33cl 58,-
Fanta Orange	33cl 58,-
Sprite	33cl 58,-
Kvalitetsbrus fra San Pellegrino Italiensk - naturlig kullsyre - Høy andel av frukt. San Pellegrinos brus betraktes som frisk fremfor søt. Quality carbonated beverages from San Pellegrino Italian - Natural carbonation - High percentage of fruit. San Pellegrino's carbonated beverages are regarded as fresh rather than sweet.	
San Pellegrino	25cl 48,- 75cl 89,-
Aranciata Rossa	56,-
Aranciata	56,-
Lemonade	56,-



#eatyristorante #akerbrygge #oslo
@eatyristorante @akerbrygge

Med forbehold om prisendringer og trykkfeil. Februar 2023.