



Bemvenuto!



SPUNTINO

Focaccia tre delizie // 94,-
Our own focaccia served with homemade dip on the side (green pesto, red pesto and aioli).
M, G, Wh, E, N, Mu, Su

Garlic bread // 92,- 🌿
Toasted garlic bread. G, M, Wh

Olive Condite // 82,- 🌿 🌶️
Bowl of green and black olives marinated in chili pepper, garlic, parsley and white-wine vinegar. Se, Su

Paniere // 58,- 🌿 **Vegan**
Our own homemade focaccia. G, Wh

Noccioline miste // 72,- 🌿 **Vegan**
Roasted mixed nuts. N, Pe

ANTIPASTI

Bruschetta burrata e pomodori // 168,- 🌿
Toasted bread with burrata, cherry tomatoes, red onion, garlic, topped with balsamico and basil olive oil. G, M, Su, Wh

Bruschetta avocado e scampi // 178,-
Toasted bread with avocado, cream cheese, marinated scampi, lemon juice, topped with salt and pepper. G, M, Sh, Wh

Antipasto Misto // 238,-
Extra fill +92,-
A selection of Italian specialities. G, M, N, Wh

Tris di Formaggi // 178,-
A unique selection of cheeses from Italy.
M, Su, N, G, Wh

INSALATE

Insalata mista // 72,- 🌿 **Vegan**
Mixed salad with cucumber, carrots, red onions and cherry tomatoes with a vinaigrette dressing. Mu, Se, Su

Insalata Cardini // 242,- 🌿
Romaine lettuce and bread crumbs tossed in aioli with pancetta, chicken and grana padano cheese. G, E, M, Mu, Su, Se, Wh

Insalata di Burrata prosciutto // 228,-
Burrata, parma ham, mixed lettuce, basil, olive oil, balsamic vinegar and focaccia.
M, Su, G, Wh

Insalata di quinoa // 228,- 🌿 **Vegan**
Quinoa, potatoes, beetroot, black beans, rapeseed oil, pumpkinseeds, apple cider vinegar, horseradish and mixed salad. Topped with sunflower seeds, pomegranate and red onion. Su, Se



PIZZE CLASSICHE

Margherita classica // 198,- 🌿
Tomato sauce and grated mozzarella cheese. G, M, Wh

Prosciutto // 218,-
Tomato sauce, grated mozzarella cheese and ham. G, M, Wh

Pepperoni // 218,-
Tomato sauce, grated mozzarella cheese and pepperoni. G, M, Se, Mu, Wh

Diavola // 262,- 🌶️
Tomato sauce, mozzarella, chili, red pepper and ventrecine picante. G, M, Su, Wh

Parma Bianca // 262,-
Crème fraîche and grated mozzarella. Topped with rucola, parma ham and grana padano flakes. G, E, M, Wh

Eataly speciale // 286,-
Crème fraîche, mozzarella, leeks, semi-dried tomatoes, chili pepper and beef marinated in thyme and rosemary. G, M, Wh

Cinque formaggi // 242,- 🌿
Crème fraîche, mozzarella, gorgonzola, pecorino, and taleggio. Topped with grana padano flakes and oregano. G, M, E, Wh

Domenico // 252,-
Crème fraîche, marinated chicken, bacon, romano salad, topped with truffle mayonnaise. G, M, Mu, E, Wh

PIZZE SPECIALI

Pizza scampi e pistacchio mango // 264,- 🌿 🌶️
Mascarpone and pistachio cream, thin slices of squash, scampi marinated in lemon oil, chili garlic, parsley, topped with rucola, roasted pistachio and mango. M, N, G, F, Sh, Wh

Friarielli // 228,- 🌿 **Vegan** 🌶️
Vegan pizza with tomato sauce, chili, red pepper, onion, rucola, friarielli, olive oil, and sunflower seeds. G, Su, N, Wh

Mortedellina e tartufo // 248,-
Cream of mascarpone and truffle salsa, mushrooms, truffle mortadella ham and pistachio. G, M, N, Wh

Vegi // 226,- 🌿
Cream of mascarpone and truffle salsa, thin slices of squash, rucola, semi-dried tomatoes and artichokes. M, G, Su, Se, Wh

Pizza Campania // 242,-
Cream with friarielli from Napoli and fresh spinach, grated mozzarella, ventrecine piccante (spicy salami from Calabria), topped with grana padano flakes. G, M, E, Su, Wh

Burrata e parma // 286,-
Premium pizza with porcini mushroom cream, grated mozzarella, topped with parma ham, fresh burrata and balsamic pearls. G, M, Su, Wh

Perfetta Estate ventitre // 278,-
Mascarpone cream and truffle salsa, thin slices of squash, topped with parma ham, fresh mozzarella, cherry tomatoes, basil and balsamico cream. G, M, Su, Wh

PIZZE DEL VINCITORE



Margherita Regina d' Italia // 226,- 🌿
All ingredients in this pizza are PDO-certified. (Protected Designation of Origin) Our Norwegian version of Neapolitana. San Marzano tomato sauce, Pomodoro buffalo mozzarella and basil. G, M, Wh

Carpaccio e tartufo // 342,-
Norway's best pizza 2014-2016. European champion in 2015 and 3rd place in the Pizza WC 2015. Shiitake sauce, buffalo mozzarella and shiitake mushrooms, topped with rucola, beef tenderloin carpaccio, pecorino cheese and pickled truffles. G, M, Su, Wh

Glutenfree pizza/pasta // +20,-

PRIMI PIATTI

Linguine allo scoglio // 278,- 🌿
Linguine tossed with clams, mussels, ASC-scampi, capers, olives and garlic in a tomato-based sauce. Topped with parsley. G, F, Sh, Mo, Su, Wh

Chitarra alla carbonara // 246,-
Chitarra, egg, bacon, topped with pecorino cheese and black pepper. G, E, M, Wh

Cacio pepe e tartufo // 214,- 🌿
Egg spaghetti with pecorino, cream cheese, black pepper and truffle oil. G, E, M, Wh

Gamberetti prosecco // 258,-
Egg tagliolini, creamy prosecco-infused tomato sauce, onion, dill, garlic, chili and Argentinian prawns. G, E, M, Su, Sh, F, Mo, Wh

Linguine all'ortolana // 214,- 🌿 **Vegan** 🌶️
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, Wh

Linguine al ragu bolognese // 204,-
A classic from Bologna. Pasta tossed with a beef meat sauce, topped with grana padano cheese and parsley. G, E, M, Su, Se, Wh

Tagliatelle filetto di manzo // 298,-
Tagliatelle with tenderloin in a creamy portobello, porcini and mushroom sauce. Topped with grana padano cheese and parsley. G, E, M, Wh

DRESSING

(All dressings are home-made)

Aioli // 36,- 🌿
M, E, Mu

Chili aioli // 36,- 🌿 🌶️
M, E, Mu

Yoghurt Crème Fraîche // 36,- 🌿
M

Mascarpone truffle crème // 44,-
M, F, Mo

Green pesto // 36,-
M, N

Red pesto // 36,-
M, N

Pickled chili peppers // 36,- 🌶️

BAMBINI

For children up to 12 years old

Margherita classica // 109,-
G, M, Wh

Prosciutto // 109,-
G, M, Wh

Pepperoni // 109,-
G, M, Se, S, Wh

Bolognese // 104,-
G, E, M, Su, Se, Wh

Carbonara // 124,-
G, E, M, Wh

🌿 Vegetarian 🌶️ Spicy 🌿 Garlic

ALLERGENS: M (milk) / F (fish) / Sh (shellfish) / G (gluten) / Wh (wheat) / B (barley) / R (rye) / E (egg) / Pn (peanuts) / N (nuts) / Sm (sesame) / So (soya) / Se (sellery) / Mu (mustard) / Su (sulfite) / L (Lupine) / Mo (molluscs)
Always consult your waiter if you are allergic.

Eataly

R I S T O R A N T E





Menu delle bevande



APERITIVO

{APERITIF}

Aperol/Limoncello/Sangria spritz Su	168,-
Bellini Su	138,-
Prosecco Su	136,-
GT Perfetto Su	188,-
Negroni Su	166,-
Moscow Mule Su	166,-

VINI BIANCHI

{WHITE WINE}

All wines contain sulfite.

Torre del Falasco Pinot Grigio Veneto / Valpantena	136,-	692,-
Fumaio Toscana / Castello Banfi	138,-	696,-
Roero Arnies Pradalupo Piemonte / Fontanafredda	142,-	708,-
Gavi di Gavi Piemonte / Fontanafredda	144,-	718,-
La Pettegola Vermentino Toscana / Castello Banfi	146,-	726,-
Elena Walch Selezione Chardonnay Alto Adige / Elena Walch	155,-	778,-
Le Vigne di Zamo NO NAME Friuli-Venezia Giulia / Le vigne di Zamo		794,-
Elena Walch Pinot grigio Alto Adige / Elena Walch		898,-
Marin Langhe Riesling Piemonte / Fontanafredda		938,-

NON ALCOHOL

Carlsberg Non alco. G, B	0,33 196,-
1664 Non alco. G, Hv, B	0,33 196,-

TE FREDDO

{ICED TEA}

Organic iced tea with no artificial colors or aromas.

Quality tea from Italy with hand-picked leaves and natural mineral water.

Fersken	0,35 78,-
Sitron	0,35 78,-

BEVANDE

{SODA}

Coca Cola	0,33 58,-
Cola Cola Zero	0,33 58,-
Fanta Orange	0,33 58,-
Sprite	0,33 58,-
Eplemost	0,33 58,-

Quality soda from San Pellegrino Italian - natural carbonation - High proportion of fruit. San Pellegrino soda is considered fresh rather than sweet.

San Pellegrino	0,25 48,-	0,75 118,-
Aranciata Rossa		68,-
Aranciata		68,-
Lemonade		68,-

BIRRA E SIDRO

{BEER/CIDER}

DRAFT

Carlsberg Pilsner Denmark 4,5% G, B	0,25 68,-	0,5 128,-
Peroni Nastro Azzurro Italia 5,1% G, B	0,3 118,-	
IPA EC Dahl Norway 6,9% G, B	0,3 149,-	

BOTTLE

Peroni Nastro Azzurro Capri Italia 5,1% G, B	0,33 118,-
Peroni senza gluten Italia 4,5% Glutenfri	0,33 118,-
Ginger Joe England 4% Su	0,33 118,-
Baladin Isaac Italia 5% G, Hv, B	0,33 142,-
Baladin Nazionale senza Gluten Italia 6,5% B	0,33 148,-
Sommersby apple cider Denmark 4,0% Su	0,33 118,-

SPUMANTI

{SPARKLING WINE}

All wines contain sulfite.

Prosecco Anna spinato DOC Vento / Anna Spinato	132,-	678,-
B.io Lambrusco Nero Emilia-Romagna / Cevico	140,-	704,-
Prosecco Anna spinato rosè Vento / Anna Spinato	136,-	708,-
Alta Langa Brut (limited edition) Piemonte / Fontanafredda	149,-	748,-
Banfi brut Metodo Tradizionale Classico Piemonte / Castello Banfi		868,-

VINI ROSSI

{RED WINE}

All wines contain sulfite.

Barbera d'Asti Piemonte / Ricossa Antica Casa	136,-	692,-
Valpolicella Classico Veneto / Antiche terre	138,-	696,-
Dolcetto d'Alba Piemonte / Rèva	152,-	758,-
Ripasso Superiore DOC Veneto / Antiche Terre	154,-	768,-
Barbera d'Alba Superiore Piemonte / Rèva	174,-	868,-
Chanti classico DOCG Toscana / Castello Banfi	199,-	1048,-
Borgogno No Name (Barolo) Piemonte / Giacomo Borgogno & Figli		1178,-

Quintarelli Amarone Valpolicella Classico
DOC 2013
Veneto / G. Quintarelli - Alc 16,5%

3499,-

VINI ROSATI

{ROSÉ WINE}

All wines contain sulfite.

Dal nostro giardino rosato Piemonte / Winehouse Araldica	136,-	692,-
B.io Nero d'Avola rosato Sicilia-100% Nero d'Avola eco		738,-



#eatalyristorante #akerbrygge #oslo
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Price changes and printing errors can occur. May 2024.