



O F F E R T A  
u n o

*Menu*

Bruschetta classica all' isolana  
*Italian toast with garlic, tomato and basil.*

Fesa di vitello al gorgonzola  
*Rump of veal with gorgonzola-sauce.*

Semifreddo all' Amaretto  
*Homemade semi-frozen ice-cake with Amaretto.*

*All meat dishes are served with potato  
and vegetables of the day !*

Pris: kr. 289,00

*Min. 2 Pers.*

O F F E R T A  
d u e

*Menu*

Carpaccio di manzo marinato  
con sedano e grana  
*Thin slices of raw marinated loin of beef  
served on a bed of rucola, with stalks of celery  
and flakes of parmesan cheese.*

Bistecca di vitello al tartufo  
*Steak of veal in sauce of truffles.*

Tirami sù  
*Home-made Italian crème-cake.*

*All meat dishes are served with potato  
and vegetables of the day !*

Pris: kr. 339,00

*Min. 2 Pers.*

O F F E R T A  
t r e

*Menu*

Antipasto Rufo Ruffo  
*A variety of Italian specialties.*

Tagliata di filetto al balsamico  
*Slices of roast of beef loin with  
rucola, parmesan cheese and balsamico.*

Cassata Siciliana  
*Ice-cake with fruits.*

*All meat dishes are served with potato  
and vegetables of the day !*

Pris: kr. 369,00

*Min. 2 Pers.*

O F F E R T A  
q u a t t r o

*Menu*

Gamberoni gratinati alla Siciliana  
*Fried Tiger-prawns with garlic, chili,  
cherry tomatoes and white-wine.*

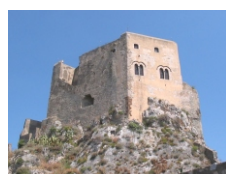
Ravioli agli asparagi  
*Pasta parcels stuffed with asparagus in butter,  
sage, cherry tomatoes and parmesan cheese.*

Filetto di manzo al pepe verde  
*Loin of beef flamed in brandy with pepper-sauce.*

*All meat dishes are served with potato  
and vegetables of the day !*

Pris: kr. 389,00

*Min. 2 Pers.*



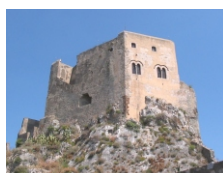


*Antipasti:*

*Appetizers*

*Kr.*

- |   |   |        |
|---|---|--------|
| 1 | Antipasto Rufo Ruffo<br><i>Selection of different Italian specialties.</i>  | 149,00 |
| 2 | Carpaccio di manzo marinato con sedano e grana<br><i>Thin slices of raw marinated loin of beef with rucola, stalks of celery and flakes of parmasan cheese.</i> | 109,00 |
| 3 | Gamberoni gratinati alla siciliana<br><i>King prawns baked in oven (grilled) with cherry tomatos, garlic, chili and white-wine.</i>                             | 129,00 |
| 4 | Cozze alla messinese<br><i>Fresh mussels with tomato, chili and white-wine.</i>   | 119,00 |
| 5 | Bruchetta classica all'isolana<br><i>Toast with tomatoes, garlic and basil.</i>   | 65,00  |
| 6 | Bruschettoni in triologia<br><i>Plate of 3 toast varieties.</i>   | 79,00  |
| 7 | Insalata Caprese<br><i>Tomatoes, basil and buffalo-mozzarella cheese.</i>   | 109,00 |
|   | Insalate tradizionale<br><i>Traditional salad, ask your waiter !</i>  | .....  |





*Zuppe:*

Soup

8 Zuppa del giorno

*Soup of the day, ask your waiter !*

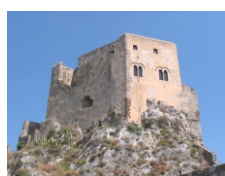
*Kr.*

.....

*Le paste:*

Pasta Dishes

- |   |        |
|---|--------|
| 9 Pappardelle dello chef  | 129,00 |
| <i>Band pasta with strips of beef loin in a gorgonzola-sauce.</i>                         |        |
| 10 Tagliatelle al ragú di pollo   | 129,00 |
| <i>Band pasta with chicken, sundried tomatoes and thyme in cream-sauce.</i>               |        |
| 11 Penne alla matriciana  | 129,00 |
| <i>Pasta tubes with bacon, onion, chili and white-wine in tomato-sauce.</i>               |        |
| 12 Spaghetti chitarra allo scoglio  | 149,00 |
| <i>Spaghetti with " All good from the sea".</i>   |        |
| 13 Rigatoni al ragú di vitello a tartufo  | 139,00 |
| <i>Big pasta tubes with meat of veal and forest-mushrooms in truffle-sauce.</i>           |        |
| 14 Ravioli agli asparagi  | 139,00 |
| <i>Stuffed pasta with asparagus in butter, sage, cherry tomatoes and parmesan cheese.</i> |        |





*Le carni:*

*Steak Dishes*

*Kr.*

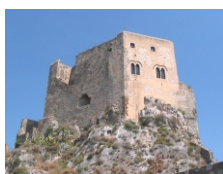
- |    |   |        |
|----|---|--------|
| 15 | Fesa di vitello al gorgonzola<br><i>Veal rump with gorgonzola-sauce.</i>  | 189,00 |
| 16 | Faraona farcita al marsala<br><i>Guinea-fowl stuffed with truffle and olive-creme, with marsala-sauce.</i>        | 198,00 |
| 17 | Bistecca di vitello al tartufo<br><i>Steak of veal fillet with forest-mushrooms in truffle-sauce.</i>             | 229,00 |
| 18 | Carré d'agnello alla griglia<br><i>Grilled crown of lamb with home-made spicy dressing.</i>                       | 219,00 |
| 19 | Tagliata di filetto al balsamico<br><i>Roast of beef lion, sliced with rucola, parmesan cheese and balsamico.</i> | 239,00 |
| 20 | Filetto di manzo al pepe verde<br><i>Loin of beef flame in brandy with pepper-sauce.</i>                          | 259,00 |

**All meat dishes are being served with garniture of the day !**

*Il Pesce:*

*Fish Dishes*

- |    |  |        |
|----|--|--------|
| 21 | Sogliola mari e monti<br><i>Sole fillet with king prawns, mushrooms and white-wine in creme-sauce.</i> | 179,00 |
| 22 | Pesce del giorno<br><i>Fish of the day, ask your waiter !</i>  | .....  |





*Formaggi:*  
Cheese

- |   | <i>Kr.</i> |
|---|------------|
| 23 Formaggio misto<br><i>Mix of a variety of Italian cheeses.</i> | 109,00     |

*I dolci:*  
Desserts

- |  |       |
|--|-------|
| 24 Cassata siciliana<br><i>Ice-cake with fruits.</i>                 | 72,00 |
| 25 Semifreddo all' amaretto<br><i>Soft-ice-cookie with amaretto.</i> | 72,00 |
| 26 Tortino di cioccolato<br><i>Hot chocolate tarte.</i>              | 79,00 |
| 27 Tiramisù<br><i>Home-made Italian crème-cake.</i>                  | 79,00 |
| 28 Semifreddo al tartufo<br><i>Truffle Ice.</i>                      | 72,00 |
| 29 Gelato co. frutta<br><i>Variety of ice-cream with fruit.</i>      | 75,00 |

*Caffé:*  
Coffee

- |                               |       |
|-------------------------------|-------|
| Espresso                      | 25,00 |
| Cappuccino                    | 28,00 |
| Caffé Latte                   | 36,00 |
| Caffé Danese <i>in Danish</i> | 25,00 |
| The                           | 25,00 |
| Irish Coffee                  | 45,00 |
| Doppio Espresso               | 38,00 |

