

Nonna Lina





Nonna Lina was established in 2018 and named after the founder's Italian grandmother, Nonna Lina.

Our vision has always been to share authentic Italian cuisine in a warm, family-style atmosphere, a vision that continue to guide us today.

Our team welcomes you to relax, dine, and enjoy your time at Nonna Lina.

Benvenuti e buon appetito!
Grazie!

STARTERS

COLD

CARPACCIO DI BRESAOLA

Bresaola Carpaccio topped with fresh rucola, shaved parmesan and a drizzle of lemon vinaigrette.

Allergens: M, CI

225,-

BRUSCETTA

Toasted bread topped with marinated cherry tomatoes, mozzarella and house-made basil pesto.

Allergens: GL, M

145,-

ANTIPASTO DELLA CASA

Selection of Italian charcuterie and cheeses served with olives, sun-dried tomatoes and jam. Serves 2 people.

Allergens: GL, M,N,CI, SE

295,-

PROSCIUTTO E MELONE

Sweet melon wrapped in thinly sliced Parma ham, topped with tarallini.

Allergens: M, MU, SS, SO

185,-

SALADS

POLLO

Mixed salad with chicken fillet, parmesan, olives, cherry tomatoes and balsamic dressing.

Allergens: M, SU

265,-

INSALATA ALL'ITALIANA

Burrata with fresh tomatoes, Parma ham and house-made basil pesto.

Allergens: M, N

265,-

Allergens:

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STARTERS

HOT

IMPEPATA DI COZZE

Mussels steamed in white wine with garlic, cherry tomatoes, parsley, finished with ground black pepper and lemon.

Allergens: SU, MO,SUCI

195,-

GAMBERONI

Tiger prawns cooked in garlic butter, served on a bed of crispy salad with a lime and pink peppercorn mayonnaise.

Allergens: CR, M, E,SU,CI

225,-

SALT & PEPPER CALAMARI FRITI

Crispy calamari served with a fragrant herb mayonnaise and lemon wedge.

Allergens: GL, MO, E, M,SU,CI

149,-

SUPPLÌ

Fried risotto balls filled with Bolognese ragù and smoked scamorza.

Allergens: GL, M, E, SE, SU

149,-

SIDES

NDUJA MAJO

House-made spicy 'nduja mayonnaise.

Allergens: E, M, SU

35,-

LIME MAJO

Creamy lime mayonnaise.

Allergens: E, M, CI

35,-

SALSAVERDE MAJO

Herb mayonnaise with parsley, capers and anchovies.

Allergens: E, M, F

35,-

GARLIC AIOLI

House-made garlic aioli.

Allergens: E, M

35,-

SIDE SALAD

House side salad.

Allergens: SU

55,-

PATATINE FRITTE

French fries.

Allergens: GL

55,-

FOCACCIA BREAD

One piece of freshly baked Italian focaccia bread.

Allergens: GL

35,-

GARLIC «FOCACCIA PIZZA»

For multiple people to share.

Allergens: GL

145,-

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PASTA

Ask for gluten free alternative

CARBONARA

Bucatini pasta in a silky emulsion with egg, pecorino and black pepper, topped with crispy guanciale.

Allergens: GL, M, E

295,-

PAPPARDELLE SPECIALI

Pappardelle pasta in a creamy mushroom and truffle sauce, topped with sliced bresaola and aged parmesan.

Allergens: GL, M, E

295,-

BOLOGNESE

Pappardelle pasta with traditional Bolognese ragù, topped with aged parmesan.

Allergens: GL, M, E, SE, SU

285,-

PACCHERI COZZE E GAMBERI

Paccheri pasta with mussels and prawns in a tomato sauce with garlic, parsley and cherry tomatoes.

Allergens: GL, MO, CR

295,-

AMATRICIANA

Bucatini pasta in a rich tomato sauce, cooked with red wine and guanciale, topped with pecorino.

Allergens: GL, M, SU

295,-

LASAGNE DELLA CASA

Traditional Italian lasagna layered with slow-cooked meat ragù, béchamel sauce and parmesan.

Allergens: GL, M, E, SE, SU

295,-

GNOCCHI AL PESTO

Gnocchi in a creamy house-made basil pesto, topped with fresh stracciatella.

Allergens: GL, M, E, SE, SU

265,-

CHILDREN'S PASTA

(age 11 and under)

Pasta with tomato sauce or butter sauce.

Allergens: GL, M

159,-

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MAIN COURSES

PORCHETTA

Traditional Italian pork roast served with salsa verde, oven-baked vegetables and potatoes.

Allergens: F, SU, CI

385,-

BACCALÀ FRITTO

Deep-fried local baccalà served with cold tomato sauce, peppers, potatoes, black olives and homemade croutons.

Allergens: GL, F

385,-

FILETTO DI MANZO

240 g beef tenderloin served with seasonal root vegetables, potatoes and a creamy peppercorn sauce. *Optional truffle sauce.*

Allergens: M, SU

525,-

BRANZINO

Seabass fillet served with caponata, fried capers and salsa verde.

Allergens: F, SU, CI

385,-

SIDES

FOCACCIA BREAD

One piece of freshly baked Italian focaccia bread.

Allergens: GL **35,-**

GARLIC «FOCACCIA PIZZA»

For multiple people to share.

Allergens: GL **145,-**

GARLIC AIOLI

House-made garlic aioli.

Allergens: E, M **35,-**

SIDE SALAD

House side salad.

Allergens: SU **55,-**

PATATINE FRITTE

French fries.

Allergens: GL **55,-**

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PIZZERIA

Ask for gluten free alternative

LE ROSSE

MARGHERITA

Tomato sauce, mozzarella, basil and extra virgin olive oil.

Allergens: GL, M **225,-**

DIAVOLA

Tomato sauce, mozzarella, spicy salami, 'nduja and red onions.

Allergens: GL, M, SU **295,-**

VEGETARIANA

Tomato sauce, mozzarella, roasted peppers, roasted eggplant and olives.

Allergens: GL, M, SU **245,-**

CAPRICCIOSA

Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and olives.

Allergens: GL, M **295,-**

MS. ITALIA

Tomato sauce, mozzarella, rucola, Parma ham and parmesan.

Allergens: GL, M **295,-**

REGINA

Tomato sauce, mozzarella, mushrooms, cooked ham and guanciale.

Allergens: GL, M **295,-**

PIZZA FILETTO

Tomato sauce, mozzarella, beef tenderloin, red onions and oregano.

Allergens: GL, M **295,-**

PORCHETTA & PATATE

Tomato sauce, mozzarella, porchetta, baked potatoes and parmesan.

Allergens: GL, M **295,-**

PUGLIESE

Tomato sauce, mozzarella, local salsiccia, 'nduja and roasted eggplant.

Allergens: GL, M, SU **295,-**

AMATRICE

Tomato sauce, guanciale, red onion, burrata and basil.

Allergens: GL, M **295,-**

PROSCIUTTO

Tomato sauce, mozzarella and cooked ham.

Allergens: GL, M **275,-**

CHILDREN'S PIZZA

(age 11 and under)
Margherita base with optional cooked ham or spicy salami.

Allergens: GL, M **165,-**

NONNA LINA

HALF 'N HALF: SPICY AND MILD

Tomato sauce, mozzarella.
Half spicy salami and 'nduja. Half scamorza, cooked ham and roasted peppers.

Allergens: GL, M **295,-**

PIZZERIA

Ask for gluten free alternative

LE BIANCHE

QUATTRO FORMAGGI

Mozzarella, scamorza, Gorgonzola and parmesan.

Allergens: GL, M **285,-**

MR. ÅLESUND

Mozzarella, Norwegian salted cod, 'nduja, garlic, roasted peppers and olives.

Allergens: GL, M, F, SU **295,-**

TARTUFATA

Mozzarella, rucola, truffle salami, truffle cream and parmesan.

Allergens: GL, M **295,-**

BURRATA

Mozzarella, rucola, bresaola, burrata and balsamic glaze.

Allergens: GL, M **305,-**

VESUVIO

Mozzarella, local salsiccia, garlic, friarielli, scamorza and chili flakes.

Allergens: GL, M **285,-**

PIZZERIA

CALZONE VEGETARIAN

Tomato sauce, mozzarella, scamorza, roasted eggplant and roasted peppers.

Allergens: GL, M **245,-**

CALZONE CLASSIC

Tomato sauce, mozzarella, spicy salami, cooked ham and mushrooms.

Allergens: GL, M **275,-**

EXTRAS

AIOLI Allergens: E, M **35,-**

GLUTEN FREE **60,-**

BEEF **90,-**

CURED MEAT **70,-**

CHEESES **40,-**

BURRATA **90,-**

Did you know...?

We let our dough ferment for up to 48 hours, a slow process that brings out depth and character in every bite!

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DESSERT

TIRAMISÙ

Classic Italian tiramisù with savoiardi dipped in espresso, topped with house-made mascarpone cream and finished with cocoa powder.

Allergens: GL, M, E, SO

145,-

TIRAMISÙ DELLO CHEF

Our classic tiramisù, served with a scoop of chocolate ice cream.

Allergens: GL, M, E, SO, N

195,-

ICE CREAM & SORBET

Vanilla, Chocolate, Raspberry sorbet.
Price per scoop.

Allergens: M, E, N, SO

65,- / 105,- / 135,-

COPPA BAILEYS (18+)

Vanilla and chocolate ice cream topped with baileys.

Allergies: M, N, SO

165,-

PANNA COTTA

House-made vanilla panna cotta topped with red fruit compote.

Allergens: M, CI

135,-

MERINGATA

Meringue topped with mascarpone and fresh seasonal fruit.

Allergens: CI, M, E

145,-

AFFOGATO

Vanilla ice cream topped with espresso.

Allergens: M

115,-

VINSANTO DEL CHIANTI (18+)

Dessert wine.

Glass

115,-

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COFFEE & TEA

BLACK COFFEE

39,-

AMERICANO

42,-

ESPRESSO

42,-

MACCHIATO (Milk)

44,-

CAPPUCCINO (Milk)

52,-

LATTE (Milk)

55,-

TEA

45,-

IRISH COFFEE (18+)

159,-

BAILEYS COFFEE (18+)

159,-

CAFFÈ CORRETTO (20+)

99,-

Sambuca / Grappa / Amaretto

EXTRA ESPRESSO SHOT

+10,-

SOFT DRINKS

ITALIAN SODA 27,5 cl
Orange, Red orange, Lemon

62,-

SPARKLING WATER 33cl
Artic water, Artic lemon

59,-

CLASSIC SODAS 33cl
Coca-Cola, Coca-Cola Zero, Fanta, Sprite

59,-

SPARKLING WATER (IT) 33cl
Ferrarelle natural

59,-

ICE TEA 33cl

59,-

SPARKLING WATER (IT) 75cl
Ferrarelle natural

59,-

APPLE JUICE 33cl

59,-

ALCOHOL FREE

MENABREA LAGER (IT) 33cl
Alcohol free Italian beer, 0%

92,-

BROOKLYN SP. EFFECTS 33cl
Alcohol free beer, 0.4%

92,-

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www.nonnalina.no