

# *Love Carried by the Sea*

Over a century ago, a three-masted English sailing ship travelled the coasts of Europe. Among her crew was a young sailor from Salten, Norway.

On board was also Oriana, the daughter of the English lord who owned the vessel. During long journeys at sea and moments between ports, the two fell deeply in love. But their union was not the future Oriana's father had imagined for her.

As the tale has been passed down, he opposed their marriage and instead gifted the sailor the ship - already named after Oriana - sending him home to Norway. In time, Oriana arrived in Nordland and later in Nusfjord, where she was purchased by Bernhard Dahl, landlord of Nusfjord.

The vessel went on to carry goods and building materials for the village. In 1908, Oriana was lost to sea near Brønnøysund, but parts of her story survived. Her figurehead and bell were rescued; the figurehead stands in Oriana today.

This restaurant carries her name in honour of the ship, the woman behind it and the story that still lives along the waterfront.

## **Coffee & Tea**

Coffee and cantucci	79
Espresso   Americano	44
Tea	39

## **Soft Drinks**

Coke, Coke Zero, Solo	65
1724 Tonic	75
Lofoten water still / sparkling 0,90	110
Lofoten Water still / sparkling 0,45	60
Fever Tree Ginger Beer	75

## **Juices**

Mikkelhaug apple	105
Mikkelhaug rhubarb	105

## **Spirits**

Nuet Dry Aquavit	160
Grappa Poli	135
Sambuca	119
Baileys	85
Malfy Gin Lemon	130
Limoncello	119
Cocchi Vermouth Rosso	95
Amaro Montenegro	105

## Pizza

### *Margherita*

Tomato sauce base and mozzarella.

W, L 215

### *Parma*

Tomato sauce, rocket, burrata, Parma ham and black pepper.

W, L, SU 315

### *Diavola*

Tomato sauce base, mozzarella, spicy Calabrian salami and onions.

W, L, SU 295

### *Parmigiana*

Tomato sauce, mozzarella, eggplant and parmesan cheese.

W, L 245

### *Rubra*

Red paprika cream, yellow paprika, yellow zucchini, parsley, pine nuts, black olives and garlic.

W, N 245

### *Salina*

Tomato sauce, anchovies, onions, capers and black olives.

W, F, SU 285

## Pizza Bianca

### *Verdea*

Mozzarella, asparagus, garlic, confit cherry tomatoes, parmesan cheese, eggs and black pepper.

W, L, E 265

### *Bosco*

Mozzarella, truffle salami, walnuts, garlic artichokes and mushrooms.

W, L, N, SU 275

## Extra

Garlic sauce 35

Extra burrata 165

Extra truffle salami 50

Extra spicy salami 50

Gluten free pizza available.

## Dessert

### *Tiramisù* (Egg-free)

Mascarpone cream, lady fingers, coffee, whipped cream and sugar.

W, L 145

### *Macedonia*

Mixed seasonal fruit, lemon juice, sugar and fresh mint.

175

### *Focaccia Dolce*

Sweet focaccia with chocolate mousse, fresh fruit and powdered sugar.

W, L, S 195

## Wine by the Glass

Prosecco 120

### Red

Piccini Chianti 130

Terre Nere Etna Rosso 220

### White

Feudi Di San Gregorio, Falanghina 175

Mezzacorona, Pinot Grigio 135

### Rosé

Feudi San Gregorio, Ros'Aura 140

## By the Bottle

### Red

Ca' del Baio, Barbaresco Autinbej 1300

Il Poggione, Brunello di Montalcino 1450

### White

Graci, Etna Bianco 1300

Paolo Scavino, Langhe Bianco Sorriso 1250

## Beers

LofotPils 0,5 | 0,3 130 | 95

Trollfjord 109

Peroni (Gluten Free) 115

Aga Lagmann Cider 0,2 | 0,7 115 | 570

## Non-Alcoholic Beer

Peroni 0% 85

## Cocktails

Negroni 150

Aperitivo Spritz 150

Lemon Spritz 169

## Starter

### *Burrata Salad*

Marinated cherry tomatoes with olive oil, sea salt, basil, burrata and lemon zest.

L 245

### *Tre Focacce*

Three homemade focaccias – Chef's daily selection.

W, L

*Please ask about allergens.* 195

## Snacks

Olives

SU 50

Chips 50