



Oriana Tavern

B = Barley, CEL = Celery, E = Egg, F = Fish, GF = Gluten free,
H = Oat, L = Lactose, LU = Lupin, M = Mustard, MO = Mollusk,
N = Nuts, P = Peanuts, R = Rye, S = Soya, SE = Sesame,
SF = Shellfish, SP = Spelt, SU = Sulfite, W = Wheat

Prices subject to change. All prices in NOK, tax inclusive.

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
Fever Tree Ginger Beer	75
Lofoten water still / sparkling 0,90	110
Lofoten Water still / sparkling 0,45	60

Juices

Safteriet (rhubarb, apple and blueberry)	68
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Spirits

Nuet Dry Aquavit	160
Grappa Poli	135
Sambuca	119
Baileys	85
Bareksten Gin	145
Malfy Gin Lemon	130
Limoncello	119
Amaro Montenegro	105

Pizza

Margherita

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

W, L 225

Diavola

Tomato, mozzarella, spicy Spianata Calabrese, olives and fresh basil.

W, L, SU 305

Parma

Tomato, mozzarella, Parma ham, rocket, cherry tomatoes, Parmesan and fresh basil.

W, L, SU 325

Viola

Marinated purple potatoes, mozzarella, crisp speck, pear, Gorgonzola, walnuts, basil.

W, L, N, SU 295

Quattro Formaggi

Mozzarella, Gorgonzola, Parmigiano Reggiano and Pecorino with crispy onions and basil.

W, L 275

Sottobosco

Seasonal wild mushrooms, mozzarella & Parmesan, artichoke cream, fresh parsley and basil.

W, L 275

Acciuga

Tomato, anchovies, creamy stracciatella, yellow cherry tomatoes, 'nduja, lemon zest and fresh basil.

W, L, F, SU 305

Contadina

Yellow cherry tomato cream, marinated grilled vegetables, crispy breadcrumbs, fresh basil and lemon oil.

W 255

Extra

Garlic Sauce 45

Burrata 175

Truffle salami 60

Spicy salami 60

Gluten free pizza available.

Dessert

Tiramisù

The Italian classic with espresso-soaked Savoiardi, mascarpone cream and cocoa.

W, L, E 155

Cheesecake

Chocolate-hazelnut cream cheesecake on a buttery biscuit base.

W, L, S, N 155

Wine by the Glass

Prosecco	120
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Red

Tenuta Santori, Rosso Piceno Superiore	160
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Mauro Molino, Barbera d'Alba	150
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White

Feudi Di San Gregorio, Falanghina	175
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Tenuta Santori, Offida Passerina	160
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Rosé

Feudi San Gregorio, Ros'Aura	140
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By the Bottle

Red

Ca' del Baio, Barbaresco Autinbej	1300
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Il Poggione, Brunello di Montalcino	1450
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White

Graci, Etna Bianco	1300
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Paolo Scavino, Langhe Bianco Sorriso	1250
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Beers

LofotPils 0,5 0,3	140 105
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Trollfjord	109
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Peroni (Gluten Free)	115
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Aga Lagmann Cider 0,2 0,7	115 570
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Non-Alcoholic Beer

Peroni 0%	85
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Cocktails

Negroni	165
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Aperitivo Spritz	160
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Spagliato	150
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Mocktail

Italian Spritz	120
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Starter

Caprese

Fresh mozzarella, ripe tomatoes, extra virgin olive oil, basil & balsamic.

L, SU	145
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Insalata di Tonno

Tuna, mixed leaves, cherry tomatoes and Taggiasca olives with vinaigrette, extra virgin olive oil, basil & lemon zest.

F, L, SU	175
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Le tre Focacce

Three focaccia variations, prepared according to the Chef's daily inspiration.

W, L	205
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Please ask your server about additional allergens.

Focaccia All'aglio

Warm focaccia with garlic, parsley and herb plant-based butter.

W, L, S	175
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Snacks

Olives SU	50
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Chips	50
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