

LUNCH BAR

Monday–Saturday • 09:00–15:00

HANDMADE ITALIAN FOCACCIA

Our focaccia is handmade from a traditional Italian recipe learned by Johnny Danielsen during his time in Italy and refined over more than 10 years at Johnny's Lunch Bar. Since founding and opening the Lunch Bar, Johnny has made Italian food and authentic flavours an important part of its identity. Every focaccia is prepared by hand and slowly fermented for 30 hours, resulting in a light, airy and deeply flavourful focaccia that brings a true taste of Italian tradition to Kirkenes.

SERRANO

149 NOK

Focaccia with Serrano ham, mozzarella, lettuce, tomato and salsa.

Allergens: Gluten (wheat); milk

BACON

149 NOK

Focaccia with provolone, bacon, lettuce, tomato and salsa.

Allergens: Gluten (wheat); milk

FRITTATA

149 NOK

Focaccia with frittata (omelette with squash), lettuce, tomato and salsa.

Allergens: Gluten (wheat); milk; egg

SALAME

149 NOK

Focaccia with mozzarella, Spianata calabra, lettuce, tomato and salsa verde.

Allergens: Gluten (wheat); milk; fish

CAPRESE

149 NOK

Focaccia with tomato, mozzarella, lettuce and salsa.

Allergens: Gluten (wheat); milk

STUFFED FOCACCIA

149 NOK

Focaccia filled with ricotta and spinach.

Allergens: Gluten (wheat); milk

CHICKEN

159 NOK

Focaccia with chicken, mozzarella, lettuce, tomato and salsa verde.

Allergens: Gluten (wheat); milk; fish

CHICKEN WITH BACON

169 NOK

Focaccia with chicken, provolone, bacon, lettuce, tomato and salsa verde.

Allergens: Gluten (wheat); milk; fish

LA NOSTRA SPECIALITÀ

169 NOK

Focaccia with frittata, provolone, bacon, lettuce and salsa.

Allergens: Gluten (wheat); milk; egg

MORTADELLA

169 NOK

Focaccia with mortadella, lettuce, tomato and salsa.

Allergens: Gluten (wheat); milk; pistachio; mustard

WARM FOCACCIA

SALSICCIA

179 NOK

Warm focaccia with Italian sausage, provolone, salad and salsa.

Allergens: Gluten (wheat); milk

LUNCH & SALADS

SALAD WITH CHICKEN AND FOCACCIA

195 NOK

Chicken salad served with focaccia.

Allergens: Gluten (wheat); milk; lactose; fish

LASAGNE WITH SALAD AND FOCACCIA

259 NOK

Lasagne served with salad and focaccia.

Allergens: Gluten (wheat); celery; milk; lactose

PIZZA TAKEAWAY

Monday–Saturday • 15:00–20:00 • Sunday • 12:00–19:00

TRADITIONAL ITALIAN PIZZA

The only traditional Italian pizza in Sør-Varanger.

Our pizza dough is handmade and fermented for 32 hours using a traditional Italian method. From the flour to the toppings, we use carefully selected, high-quality ingredients imported from Italy, creating pizzas with balanced flavours and their own distinctive character.

At Johnny's Lunch Bar, Chef Jonathan brings authentic Italian recipes, techniques and passion to every pizza.

Authentic Italian pizza. Handmade in Kirkenes.

MARINARA

205 NOK

Tomato sauce, garlic, oregano, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat)

MARGHERITA

225 NOK

Tomato sauce, fior di latte, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat); milk

ORTOLANA

235 NOK

Zucchini cream, roasted aubergine, sweet cherry tomatoes, Taggiasche olives, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat)

CALABRESE

285 NOK

Tomato sauce, smoked provola, spianata calabra, 'nduja, sweet red onion, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat); milk

MORTADELLA

295 NOK

Stracciatella, mortadella, sweet cherry tomatoes, pistachio granules, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat); tree nuts (pistachio)

PARMA

315 NOK

Tomato sauce, prosciutto di Parma, bufala, rocket, fresh basil and extra virgin olive oil.

Allergens: Gluten (wheat); milk

GOLOSA

245 NOK

Hazelnut cream, almond flakes and Maldon sea salt.

Allergens: Gluten (wheat); tree nuts (hazelnut, almond)

ITALIAN SHOP

Available all day

ITALIAN SPECIALITIES

A carefully curated selection of Italian cheeses, cured meats and speciality products, imported from Italy and chosen for their quality, authenticity and character. Bring the flavours and traditions of Italy into your home.

PIZZA KIT

179 NOK

Take home our 250 g pizza dough ball, made with the same 32-hour fermented dough used for our takeaway pizzas, plus 90 g of our tomato sauce and 100 g of fior di latte mozzarella. Everything you need to make an authentic Margherita-style pizza at home, using the same quality ingredients we use in our kitchen.

Allergens: Gluten (wheat); milk

ITALIAN CHEESES

Provolone Dolce — 49 NOK / hg

Pecorino with Truffle — 79 NOK / hg

Roquefort — 79 NOK / hg

Gorgonzola — 55 NOK / hg

Pecorino Romano — 65 NOK / hg

Pecorino Scodellato — 55 NOK / hg

Blue Stilton — 79 NOK / hg

Montagnolo — 75 NOK / hg

CURED MEATS & SPECIALITIES

Pancetta — 65 NOK / hg

Serrano — 79 NOK / hg

'Nduja — 59 NOK / hg

Salame Cinghiale — 59 NOK / hg

Mortadella — 55 NOK / hg

Guanciale — 79 NOK / hg

Coppa di Parma — 79 NOK / hg

Rosette de Lyon — 59 NOK / hg

Salame Spianata Piccante — 55 NOK / hg

DESSERTS

Available all day

HANDMADE DESSERTS

Handmade and freshly prepared every day, our desserts bring quality, tradition and indulgence to every bite.

CINNAMON ROLL

69 NOK

Soft cinnamon roll with cinnamon and sweet glaze.

Allergens: Gluten (wheat); milk; egg

TIRAMISÙ

149 NOK

Classic Italian tiramisù made with savoiardi, mascarpone, eggs, sugar, espresso and Marsala, finished with unsweetened cocoa.

Allergens: Gluten (wheat); milk; egg

DRINKS

Available all day

COFFEE & HOT DRINKS

Italian coffee, hot drinks and a selection of refreshing Italian and classic beverages.

Coffee	39 NOK
Caffè Americano Espresso with hot water.	49 NOK
Espresso	45 NOK
Espresso Double	49 NOK
Cappuccino Espresso with steamed milk and milk foam. <i>Allergens: Milk</i>	55 NOK
Cappuccino Double Double espresso with steamed milk and milk foam. <i>Allergens: Milk</i>	61 NOK
Caffè Latte Espresso with steamed milk. <i>Allergens: Milk</i>	65 NOK
Caffè Latte Double Double espresso with steamed milk. <i>Allergens: Milk</i>	72 NOK
Cortado Espresso with a small amount of steamed milk. <i>Allergens: Milk</i>	59 NOK
Hot Chocolate <i>Allergens: Milk</i>	69 NOK
Tea	39 NOK
Pumpkin Spice Latte Espresso, steamed milk, pumpkin purée, maple syrup, vanilla/pumpkin syrup and cinnamon/pumpkin spice, topped with sweet whipped cream. <i>Allergens: Milk</i>	69 NOK

COLD DRINKS

Soda Soft drink.	39 NOK
Juice	39 NOK
Italian Drink – San Pellegrino Italian soft drink from San Pellegrino.	45 NOK
Organic Drink – Galvanina Organic Italian soft drink from Galvanina.	49 NOK

PIZZA ART

From dough to dinner — you make it, you bake it, you eat it.

THE ITALIAN PIZZA EXPERIENCE

The only authentic Italian Pizza Experience in Finnmark.

An exclusive Italian experience created around authentic pizza, Italian traditions, exceptional ingredients and the pleasure of sharing good food together. Designed for 4–8 guests, this private 3-hour experience is perfect for families, couples, friends, celebrations and groups looking for something truly different.

The experience begins around one shared table with a traditional Italian aperitivo featuring bruschetta, Italian cheeses and cured meats, complemented by a selection of carefully chosen accompaniments. Water, a soft drink and two glasses of Ferrari Trento Brut (Trentodoc) are included.

As you enjoy the aperitivo, Chef Jonathan introduces you to the history, culture and traditions behind Italian pizza before guiding you through the complete process of making our dough.

Each guest has their own personal workstation, complete with a working board, mixing bowl and apron. Together with Chef Jonathan, you will prepare your own dough, learning the recipe used in our kitchen, the ingredients and proportions, fermentation and the techniques behind a traditional Italian pizza dough. Your dough will then become part of your Pizza Kit to take home.

Next comes the fun part. Using a perfectly fermented dough ball prepared by Chef Jonathan, each guest will learn how to stretch and shape their pizza, choose their toppings and create their own combination of flavours. With Chef Jonathan's guidance, you will then take your pizza to the kitchen, bake it in the pizza oven and enjoy the pizza you created yourself.

The experience continues with our traditional Italian Tiramisù, followed by coffee, tea or herbal tea.

Before leaving, take a piece of the experience home with you: your Pizza Kit, containing the dough you prepared yourself, our tomato sauce and Italian fior di latte — everything you need to recreate a little piece of the experience at home.

A private and exclusive Italian experience — created to share, learn, taste and enjoy together.

4–8 guests

Approximately 3 hours

1,490 NOK / PERSON

For bookings and information: +47 929 408 44 (Jonathan)