

Antipasti

Bruschetta Funghi (V)

Toasted bread, mushrooms,
garlic and mascarpone
135 kr.

Insalata Pollo

Crispy chicken, baked root vegetables,
mixed salad and vinaigrette
145 kr.

Zuppa di Pomodoro

Tomato soup made with San Marzano tomatoes,
crisp croutons, parmesan and olive oil
95 kr. / 130 kr.

Tartare di Tonno

Tuna tartare, chives, lemon mayo,
shallots, olive oil and chips
150 kr.

Carpaccio di Manzo

Slices of beef, parmesan mayo, arugula,
pine nuts, olive oil and parmesan
150 kr.

Salumi Misti

Italian ham, salami and sausages,
Italian cheeses, specialities, bread and pesto
145 kr. / 250 kr.

Pasta e Risotto

All of our pasta is homemade

Campanelle di Manzo

Campanelle pasta, veal brisket, béchamel,
root vegetables, butter and gorgonzola
155 kr.

Campanelle Verdure (V)

Campanelle pasta, root vegetables, lemon, butter,
sun-dried tomatoes, white wine and bell pepper purée
145 kr.

Casarecce con Gamberi

Casarecce pasta, roasted tiger prawns, garlic,
pointed cabbage, chili and basil in spiced tomato sauce
170 kr.

Casarecce Carbonara

Casarecce pasta, roasted Guanciale, egg yolk,
freshly grinded black pepper, shallots and parmesan
160 kr.

Ravioli Salsiccia e Formaggi

Ravioli pasta, ricotta, salsiccia, parmesan,
talleggio, spinach and baked bell pepper
175 kr.

Risotto Peperonata

Risotto, sun-dried tomato, crispy parma ham,
white wine, parmesan and bell pepper purée
165 kr.

Secondi

Ribeye 250 gr.

Baked Jerusalem artichokes, pickled onions,
potato croquettes with thyme and red wine sauce
345 kr.

Salmone

Baked Faroese salmon, cabbage,
broccolini, potatoe purée and lemon sauce
275 kr.

Pizza

Our tomato sauce is made from San Marzano DOP tomatoes

Margherita (V)

Tomato sauce, buffalo mozzarella,
olive oil and basil
135 kr. (with burrata +10 kr.)

Quattro Stagioni

Tomato sauce, mozzarella, portobello mushrooms,
boiled ham, artichoke and olives
150 kr.

Salsiccia Bianca

Mozzarella, mascarpone, salsiccia,
potato, onion and rosemary oil
160 kr.

Diavola

Tomato sauce, mozzarella,
spicy salami, onion and olives
160 kr.

Parma e Rucola

Tomato sauce, mozzarella, parma ham,
rucola, parmesan and pesto
165 kr.

Gorgonzola

Tomato sauce, mozzarella, spicy salami,
bell pepper and gorgonzola
160 kr.

Pancetta e Gorgonzola

Tomato sauce, mozzarella, pancetta
and gorgonzola
155 kr.

Quattro Formaggi Bianca (V)

Mozzarella, mascarpone, parmesan,
gorgonzola, bell pepper and basil
150 kr.

Verdure (V)

Tomato sauce, mozzarella, spinach, onion
and baked Jerusalem artichokes
145 kr.

Pizza of the month

Ask the waiter
165 kr.

Dolci

Tiramisú (V)

Famous Italian mascarpone dessert,
lady fingers, strong coffee, Marsala and cocoa
95 kr.

Vanilla Panna Cotta (V)

Pickled sea buckthorn, buckthorn sorbet and crisp
95 kr.

Cioccolato Al Vaniglia (V)

Dark chocolate cake, vanilla ice cream
and salted almonds
95 kr.

Gelato Misto (V)

3 types of ice cream with crisp
85 kr.

3 Course Menu

Select you own menu. You choose:

Antipasti - Pasta or Pizza - Dolci

325 kr. per person

Wine menu

3 glasses of suitable wine
incl. Waseen water
275 kr.

Menu della Casa

Antipasti

Optional

Secondi

Salmone or Ribeye

Dolci

Optional

Salmone 395 kr. per person

Ribeye 465 kr. per person

Wine menu

3 glasses of suitable wine
incl. Waseen water
275 kr.

Contorni

Polenta Fries

Grappa's polenta fries, truffle mayo
50 kr.

Pane Grigliato

Gratinated bread, mozzarella, garlic and pesto
65 kr.

Pane

Stone oven bread, Pesto Genovese
basket for two people
30 kr.

Insalata Contorni

Mixed salad with honey vinaigrette
40 kr.

Aperitivi

Bellini
Peach, lemon and prosecco
/ 90 kr.

Italicus Sour
Italicus, egg white and lemon
/ 95 kr.

Limontonica
Limoncello and tonic
/ 90 kr.

Snacks
Italian olives 45 kr.
Homemade salted almonds 45 kr.

Cold drinks

Draft beer

Royal Organic Pilsner 30/40 cl. 54/70 kr.
Royal Organic Classic 30/40 cl. 54/70 kr.

Birra Moretti 30/40 cl. 68/90 kr.
Italian Lager with humle

Royal X-mas 30/40 cl. 54/70 kr.
Rich and sweet full Christmas beer with bitterness

Santas Fruit IPA 30/40 cl. 68/90 kr.
Creamy IPA with notes of lemon and mandarins

Bottled beer

Peroni 33 cl. 68 kr.
Anarkist Brown Ale 50 cl. 90 kr.
Tourtel (non-alcoholic) 33 cl. 68 kr.

Soft drinks

Lemonade of the week 55 kr.
Soft drinks 30/40 cl. 45/60 kr.
*Pepsi, Pepsi Max, Mirinda orange,
Mirinda lemon, Faxe Kondi free*
Anton's organic juices 58 kr.
Elderflower or Ginger Ale
Adelhardt Organic Orange Juice or Rhubarb 58 kr.
Cold pressed apple juice from Æblemøsteriet 58 kr.
Organic Egekilde lemon 48 kr.
Waseen water ad libitum 25 kr.

GLÖGG & CHRISTMAS CAKE
Homemade white glögg & Italian christmas cake
110 kr.

Vini Spumanti

NV Rosato 'Fulvio Beo', Ca' Rugate, Veneto 100/625 kr.
NV 'Fulvio Beo', Ca' Rugate, Veneto 100/625 kr.
NV 'Alma' Gran Cuvee, Brut, Bellavista 140/700 kr.
2016 'Teatro alla Scala' Brut, Bellavista 800 kr.

Vini Bianchi

Friuli Venezia Giulia
2023 Sauvignon Bianco, Ermacora 100/475 kr.
Toscana
2022 Vermentino, Le Colonne 90/425 kr.
Veneto
2023 Soave 'San Michele', Ca' Rugate 95/450 kr.
2021 'Monte Alto', Soave, Ca' Rugate 115/550 kr.
Alto Adige
2023 Pinot Grigio, Colterenzio 95/450 kr.
2023 Chardonnay, 'Altkirch', Colterenzio 95/450 kr.
2023 Gewürztraminer, Hofstätter, 115/550 kr.
Lombardiet
2017 Convento Bianco, Bellavista Curtefranca 150/725 kr.

Vini Dolci

Piemonte
2021 Brachetto, Angelo Negro 325 kr.
2022 Moscato d'Asti, Albino Rocca 70/450 kr.
Sicilia
2007 Marsala 'Targa', Florio 65/425 kr.

Vini

Vini Rosati

Toscana
2021 Rosato, Le Due Arbie 85/400 kr.
Marche
2022 Komaros, Garofoli 425 kr.
Trentino/Alto Adige
2021 'La Rosé di Manincor', Tenuta Manincor 600 kr.

Vini Rossi

Piemonte
2022 Barbera 'Trevigne', Domenico Clerico 115/550 kr.
2022 Nebbiolo 'Capisme', Clerico 130/625 kr.
2020 Barolo, Domenico Clerico 165/800 kr.
Veneto
2022 Valpolicella, 'Rio Albo', Ca' Rugate 100/475 kr.
2021 Ripasso, 'Campo Bastiglia', Ca' Rugate 125/600 kr.
2019 Amarone 'Punta 470', Ca' Rugate 175/850 kr.
Abruzzo
2018 Montepulciano 'Indio', Bove 90/425 kr.
Trentino/Alto Adige
2022 Pinot Nero, Colterenzio 110/525 kr.
Toscana
2021 Chianti Superiore, Le Due Arbie 85/400 kr.
2019 Rosso Toscana Sangiovese, Mocali 85/400 kr.
2023 Rosso di Montepulciano, Poliziano 95/450 kr.
2021 'Hebo', Petra 110/525 kr.
2020 Nobile di Montepulciano, Poliziano 125/600 kr.
Sardegna
2022 Monica di Sardegna Antigua, Santadi 80/375 kr.
Puglia
2020 Primitivo "Terragnolo" Apollonio 95/450 kr.

Enjoy our Italian bubbles
NV 'Alma' Gran Cuvee, Brut, Bellavista
glass 140 kr. // bottle 700 kr.

Hot drinks

French press coffee (5 cups) 100 kr.
Americano 45 kr.
Espresso 25/35 kr.
Cortado 48 kr.
Caffe Latte 54/60 kr.
Cappucino 54/60 kr.

Iced Latte 55 kr.
Coffee Syrup 5 kr.
Vanilla, Caramel or Chocolate
Caffe Mocha 60 kr.
Espresso, hot chocolate and whipped cream
Caffé Corretto 58 kr.
Espresso and grappa
Hot chocolate with whipped cream 60 kr.

Homemade Chai Latte 60 kr.
Homemade White Glögg 80 kr.

Tea from A.C. Perch's 60 kr.
*Keemun Earl Grey,
Green lemon/ginger, White temple*

All coffees can be made
decaf- and lactose free

WIFI PASSWORD
86 12 33 43

Our Waseen water is filtered, cooled and bottled from our own water system to ensure consistent taste and perfect temperature for all guests. At the same time we avoid transporting bottles from Italy - an environmental benefit.

Are you hosting a party, a private gathering or business meeting?

Book a table at Grappa Restaurant & Vinbar
or at Grappa Piccolo at Æboulevarden in Aarhus C, Aarhus Ø or in Risskov.



Jakobsen & Co supports Det Kærlige Måltid, where young volunteers make healthy meals with a chef for acute sick people and their families. The meals are delivered with a personal note from the young volunteers and gives new energy in a difficult time.