

## 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.

**Frittata Prosciutto**  
Omelette, spinach, parma ham  
and crisp salad with vinaigrette  
155 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 Verdure (V)**  
Campanelle pasta, root vegetables, lemon, butter,  
sun-dried tomato, bell pepper purée and white wine  
145 kr.

**Casarecce con Gamberi**  
Casarecce pasta, roasted tiger prawns, pointed  
cabbage, chili, garlic 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.

**Lasagna della Casa**  
Lasagna, beef ragú, béchamel sauce  
and parmesan  
150 kr.

**Campanelle di Manzo**  
Campanelle pasta, veal brisket, béchamel,  
root vegetables, butter and gorgonzola  
155 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.

## Lunch Menu

Choose 2 or 3 courses  
(Always starts with Salumi Misti)

Salumi Misti - Pasta/Pizza - Dolce

2 courses 250 kr. per person  
3 courses 300 kr. per person

## Pizza

Our tomato sauce is made from San Marzano DOP tomatoes

**Margherita**  
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.

**Cotto**  
Tomato sauce, mozzarella, ham  
and portobello mushrooms  
145 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.

## Menu con Bistecca

### Starter

Optional Antipasti

### Main Course

Ribeye 250 gr.  
Baked Jerusalem artichokes, pickled onions,  
potato croquettes with thyme and red wine sauce

395 kr. per person

### Wine Menu

2 glasses of suitable wine  
incl. Waseen water  
195 kr.

## Dolci

**Tiramisu (V)**  
Famous Italian mascarpone dessert,  
lady fingers, strong coffee, Marsala and cocoa  
95 kr.

**Cioccolato Al Vaniglia (V)**  
Dark chocolate cake, vanilla ice cream  
and salted almonds  
95 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.  
*Italiensk 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, Faxé Kondi free*  
Anton's organic juices 58 kr.  
*Elderflower and 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.

## 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

## Vini

### 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 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.

WIFI PASSWORD  
86 12 33 43

Our Waseen water is filtered, cooled and bottled  
from our own water system to ensure constant  
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 Åboulevarden 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.