

# Piccolo

Grappa

## ANTIPASTI

### Focaccia Salmone | 135 kr.

focaccia, smoked salmon, tomato, pesto, salad

### Focaccia Prosciutto | 135 kr.

focaccia, parma ham, tomato, pesto, salad, parmesan

### Bruschetta Pomodoro (V) | 135 kr.

toasted focaccia, cherry tomatoes, shallots, sherry vinegar, olive oil, garlic, basil, mascarpone

### Bruschetta al Salmone | 155 kr.

toasted focaccia, cold smoked salmon, herb ricotta, garlic

### Insalata di Pollo | 145 kr.

chicken, mini romaine, cherry tomato, radicchio, smoked almonds, parmesan, croutons

### Cavolfiore Gratino (V) | 135 kr.

cauliflower, parmesan sauce, walnuts, parsley, truffle salsa

### Vitello Tonnato | 135 kr.

slow-roasted veal, tuna mayo, capers, arugula and preserved lemon

### Gamberi | 155 kr.

tiger prawns, confit garlic, shallots, chili, capers, parsley, white wine and cherry tomato

### Polpette al Sugo | 115 kr.

meatballs in tomato sauce, olive oil, garlic, parsley, pankò

### Salumi Misti | 145 / 250 kr.

Italian hams, salami and sausages, Italian cheeses, specialities, bread, pesto

## PASTA E RISOTTO

Our pasta is made in our pasta workshop.

### Aglia Olio con Asparagi (V) | 135 kr.

casarecce, asparagus, chili, lemon, garlic, parsley, olive oil, parmesan

### Casarecce Gamberi | 170 kr.

casarecce, tiger prawns, confit garlic, shallots, chili, capers, parsley, white wine, cherry tomatoes

### Rigatoni Zozzona | 165 kr.

tomato sauce, parmesan, salsiccia, guanciale, nduja, egg yolk, black pepper

### Ravioli | 170 kr.

salmon, ricotta, burro acido, spinach, fennel

### Risotto Verde (V) | 155 kr.

spinach, asparagus, herbs, stracciatella, lemon, garlic

## PIZZA

Our tomato sauce is made from San Marzano D.O.P. tomatoes.

### Margherita (V) | 135 kr.

tomato sauce, mozzarella, burratina, olive oil, basil (with burratina +15 kr.)

### Diavola | 165 kr.

tomato sauce, mozzarella, spicy salami, red onion, olives

### Parma e Rucola | 170 kr.

tomato sauce, mozzarella, parma ham, cherry tomato, arugula, parmesan, pesto

### Capriciosa | 160 kr.

tomato sauce, mozzarella, boiled ham, portobello, artichokes

### Salsiccia Bianca | 160 kr.

mozzarella, mascarpone, salsiccia, potato, red onion, rosemary oil

### Caprese (V) | 160 kr.

mozzarella di bufala, tomatoes, garlic, olive oil, basil

### Mortadella e Pistacchio | 165 kr.

mascarpone, mozzarella, mortadella, pistachio, stracciatella, olive oil, basil

### Crust Dip | 10 kr.

pesto, chili oil, garlic oil or truffle mayo

## DOLCI

### Tiramisu | 95 kr.

mascarpone, lady fingers, espresso, cocoa and marsala

### Affogato | 65 kr.

espresso with vanilla ice cream

### Semifreddo | 95 kr.

vanilla, rhubarb, crumble

## PRANZO MENU

Four cicchetti, small Italian dishes to share | 250 kr.

Ask the waiter for the menu.

### 1. servering

two cold cicchetti

### 2. servering

two warm cicchetti

# Piccolo Grappa

## BIRRA | BEER

<b>Royal draft beer</b> Organic Pilsner, Organic Classic 30 / 40 cl.....	54 / 70 kr.
<b>Special draft beer</b> Anarkist New England IPA, Royal Blanche 30 / 40 cl.....	68 / 90 kr.
<b>Bottled beer</b> Peroni, Birra Moretti, Nastro Azzuro (non-alcoholic) 33 cl.....	68 kr.
<b>Special cider</b> Nørrebro Apple Cider Organic (gluten free) 33 cl.....	90 kr.
<b>Beer of the month</b> ask the waiter 30 / 40 cl.....	68 / 90 kr.

## VINI BIANCHI

<b>2025 Vermentino 'Solais'</b> , Santadi, Sardegna.....	90 / 425 kr.
<b>2024 San Michele</b> , Ca' Rugate, Veneto.....	95 / 450 kr.
<b>2024 Pinot Grigio</b> , Colterenzio, Alto Adige.....	95 / 450 kr.
<b>2024 Sauvignon Bianco</b> , Ermacora, Friuli.....	95 / 450 kr.
<b>2025 Chardonnay, 'Altkirch'</b> , Colterenzio, Alto Adige.....	95 / 450 kr.
<b>2024 Soave Classico</b> , Pieropan, Veneto.....	100 / 475 kr.
<b>2024 Gewürztraminer</b> , Arenis, Alto Adige.....	115 / 550 kr.

## VINI ROSATI

<b>2023 Rosato</b> , Le Due Arbie, Tuscany.....	85 / 400 kr.
<b>2023 Rosato</b> , 'Rosa di Frati', Lugana, Lombardy.....	550 kr.

## VINI ROSSI

<b>2024 Rio Albo Valpolicella</b> , Ca' Rugate, Veneto.....	100 / 475 kr.
<b>2022 Rosso di Montalcino</b> , Poggio Landi, Tuscany.....	105 / 500 kr.
<b>2024 Pinot Nero</b> , Colterenzio, Alto Adige.....	110 / 525 kr.
<b>2022 Barbera 'Tre Vigne'</b> , Clerico, Piedmont.....	115 / 550 kr.
<b>2021 Vino Nobile di Montepulciano</b> , Poliziano, Tuscany.....	125 / 600 kr.
<b>2024 Capisme</b> , Clerico, Piedmont.....	130 / 625 kr.

## VINI NON-ALCOHOLIC

<b>NV Van Nahmen</b> , Rhabarbernectar, Rhinland, Germany.....	85 / 400 kr.
<b>2024 Goldatzel</b> , Riesling, Rheingau, Germany.....	95 / 450 kr.

## ACQUA | WATER

<b>Soda</b> Pepsi, Pepsi Max, Faxe Kondi Free 30 / 40 cl.....	45 / 60 kr.
<b>Lemonade</b> ask the waiter about this week's variant.....	55 kr.
<b>Waseen water</b> with/without soda, ad libitum, per person.....	25 kr.
<b>Organic Egekilde Lemon</b> .....	48 kr.

## CAFFE | COFFEE

<b>Espresso</b> single / doppio.....	25 / 35 kr.
<b>Caffè latte</b> single / doppio.....	54 / 60 kr.
<b>Cappuccino</b> single / doppio.....	54 / 60 kr.
<b>Americano</b> .....	45 kr.
<b>Flat white</b> .....	45 kr.
<b>Cortado</b> doppio.....	48 kr.
<b>Caffè corretto</b> (espresso with grappa).....	58 kr.
<b>Hot chocolate</b> with whipped cream.....	60 kr.
<b>Tea from A.C. Perch's</b> ask the waiter for selection.....	60 kr.

*All coffees can be made decaf- and lactose free.*



**DET  
KÆRLIGE  
MÅLTID**

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.