

# Piccolo

## CICCHETTI

Cicchetti is the name of small Italian dishes that can be served as appetizers or put together as a whole meal in combination with our homemade pasta, pizza or carne.

### FREDDI | KOLDE

- Burratina**  
burrata, aubergine caramelized in balsamico and honey with smoked ham / 85 kr.
- Bruschetta Caprese (V)**  
toasted bread, tomatoes, buffalo mozzarella, basil, balsamic glaze / 80 kr.
- Bruschetta al Salmone**  
toasted bread, smoked salmon, asparagus cream, asparagus crudite / 85 kr.
- Insalata Pollo**  
chicken, heart salad, cherry tomatoes, peas, vinaigrette / 75 kr.
- Prosciutto**  
18 mdr. parma ham, melon, balsamic glaze, parmesan flakes / 85 kr.
- Vitello Tonnato**  
slow-roasted veal, tuna mayo, bottarga, capers, arugula, preserved lemon / 75 kr.
- Tatar**  
okse, syltet svampe, sennep, chilimayo / 85 kr.
- Selezione di Olive (V)**  
Piccolos marinated olives / 45 kr.

### CALDI | VARME

- Gnocchi (V)**  
with zucchini, walnuts, lime, taleggio sauce / 80 kr.
- Asparago (V)**  
asparagus, parmesan, mascarpone, orange, sauce / 75 kr.
- Gamberi**  
tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil / 85 kr.
- Cozze**  
white wine steamed mussels, dill, spring onion, butter / 75 kr.
- Involti de Zucchini**  
fried zucchini, smoked ham, mozzarella, chive pesto / 85 kr.
- Arancino**  
fried risotto with ham, safran, mozzarella, peas, thyme mayo / 85 kr.
- Bistecca**  
green beans, spinach, crisp potato, marsala-truffle sauce / 95 kr.
- Pane (V)**  
freshly baked bread with pesto Genovese / 30 kr.

### MENU FERRARI - 350 KR.

- Vitello Tonnato** | veal, tuna mayo, bottarga, capers, arugula, lemon  
**Bruchetta Caprese** | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze
- Gamberi** | tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil  
**Asparago (V)** | asparagus, parmesan, mascarpone, orange, sauce
- Tiramisu** | mascarpone, ladyfingers, Marsala, coffee

### MENU LAMBORGHINI - 450 KR.

- Grissini** | with truffle mayo
- Vitello Tonnato** | veal, tuna mayo, bottarga, capers, arugula, lemon  
**Bruchetta Caprese** | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze  
**Prosciutto** | 18 mdr. parma ham, melon, balsamic glaze, parmesan flakes
- Gamberi** | tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil  
**Asparago (V)** | asparagus, parmesan, mascarpone, orange, sauce
- Tiramisu** | mascarpone, ladyfingers, Marsala, coffee

## PASTA E RISOTTO

Our pasta is made in our pasta workshop. Ask for gluten free alternatives.

**Spaghetti Bolognese**  
spaghettpasta, beef ragú,  
napoli sauce, basil,  
green pesto  
/ 155 kr.

**Classici Spaghetti Carbonara**  
spaghetti pasta with guanciale con  
pepe, egg yolk, parmesan,  
/ 155 kr.

**Casarecce Gamberi**  
tiger prawns, asparagus, chili,  
tomato sauce, basil  
/ 170 kr.

**Ravioli Spinaci (V)**  
spinach, peas, asparagus,  
tomatoes, white wine, butter  
/ 165 kr.

**Risotto alle Sepia**  
creamy risotto with fried  
squid, lobster stock,  
shallots, white wine, parsley  
/ 190 kr.

## SALUMI

**Salumi Misti**  
Italian hams, salami and sausages,  
Italian cheeses, specialities, bread and pesto  
/ 145 / 250 kr.

## CARNE

**Ribeye**  
potato rosti, confit garlic, green beans,  
spinach, truffle-marsala sauce  
/ 295 kr.

## PIZZA

Our tomato sauce is made from San Marzano D.O.P. tomatoes  
All pizzas can be made without gluten

- Margherita (V)**  
tomato sauce, mozzarella, olive oil and basil (with burrata +10 kr.) / 135 kr.
- Verdure (V)**  
tomato sauce, mozzarella, spring onion, peas, asparagus, cherry tomatoes / 150 kr.
- Quattro Stagioni**  
tomato sauce, mozzarella, mushrooms, boiled ham, artichoke and olives / 150 kr.
- Salsiccia Bianca**  
mozzarella, mascarpone, salsiccia, potato, red onion and rosemary oil / 160 kr.
- Diavola**  
tomato sauce, mozzarella, spicy salami, red onion and olives / 160 kr.

- Cotto**  
tomato sauce, mozzarella, ham, portobello mushrooms / 155 kr.
- Parma e Rucola**  
tomato sauce, mozzarella, parma ham, tomato, rucola, parmesan, pesto / 165 kr.
- Gorgonzola**  
tomato sauce, mozzarella, Gorgonzola, grilled bell pepper and spicy salami / 160 kr.
- Tartufo**  
potato, mascarpone, smoked ham, fresh truffle / 180 kr.
- Månedens Pizza**  
ask the waiter / 165 kr.

## DOLCI

**Tiramisu (V)**  
mascarpone, lady fingers, Marsala  
and coffee  
/ 85 kr.

**Gelato Misto (V)**  
3 variation of ice cream with  
berries and crisp  
/ 85 kr.

**Torta al Lemone (V)**  
sour mascarpone, olive oil and poppy seeds  
/ 85 kr.

**Pannacotta (V)**  
cream, vanilla and rhubarb  
/ 85 kr.

For information about allergene ingredients please ask your waiter.  
Mobilephones and tablets on the tables are at your own responsibility.

## SPUMANTI

**NV 'Fulvio Beo'**  
Ca' Rugate, Veneto  
100 / 575 kr.

**NV Rosato, 'Fulvio Beo'**  
Ca' Rugate, Veneto  
100 / 575 kr.

**NV 'Alma'**  
Bellavista, Lombardy  
140 / 700 kr.

**NV Brut Premier**  
Louis Roederer, Champagne  
950 kr.

**2008 Cristal**  
Louis Roederer, Champagne  
3300 kr.

**NV Fulvio Beo Jeroboam**  
Ca' Rugate, Veneto 2200 kr.

**NV Fulvio Beo Rosato Jeroboam**  
Ca' Rugate, Veneto 2200 kr.

## SPRITZ

<b>Peach Melba Spritz</b> Sambuca, prosecco, Chambord, creme de peche.....	95 kr.
<b>Fiori di Sambucca Spritz</b> Fiorentino, vermouth, lemon, prosecco.....	95 kr.
<b>Godfather Spritz</b> Amaretto Disaronno, whiskey, prosecco .....	95 kr.
<b>Aperol Spritz</b> Aperol, prosecco.....	95 kr.
<b>Limonata Rosa Spritz</b> Malfy Rosa Gin, grape fruit, lemon, prosecco.....	95 kr.

<b>Passion Spritz</b> Fiorentino, prosecco, orange, passion.....	95 kr.
<b>Zenzero Spritz</b> Vermouth rosso, ginger, prosecco .....	95 kr.
<b>Negroni Spritz</b> Campari, Malfy Gin, vermouth rosso, prosecco.....	95 kr.
<b>Fragola Spritz</b> Aperol, strawberry, ginger, prosecco.....	95 kr.
<b>Mango Spritz</b> Vermouth, mango, prosecco .....	95 kr.

### Snacks

Homemade salty almonds 45 kr. / Italian olives 45 kr.

## VINI

### BIANCHI

2021 San Michele, Ca' Rugate, Veneto.....	85 / 425 kr.
2022 Pinot Grigio, Colterenzio, Alto Adige.....	90 / 450 kr.
2022 Chardonnay, 'Altkirch', Colterenzio, Alto Adige.....	95 / 450 kr.
2022 Sauvignon Bianco, Ermacora, Friuli.....	95 / 450 kr.
2022 Gewürztraminer, Hofstätter, Alto Adige.....	100 / 500 kr.
2019 'Monte Alto', Soave, Ca' Rugate, Veneto .....	115 / 575 kr.
2021 Cai dei Frati, Lugana, Lombardiet.....	550 kr.
2022 Tenuta della Terre, Etna Bianco, Sicilien .....	550 kr.
2021 Sauvignon Bianco, 'Lafoa', Colterenzio, Alto Adige.....	650 kr.
2021 Chardonnay, 'Lafoa', Colterenzio, Alto Adige .....	700 kr.
2019 Pinot Grigio, Vie di Romans, Dessimis, Friuli .....	750 kr.
2021 Chardonnay, Vie di Romans, Friuli .....	750 kr.
2020 Sauvignon Bianco, Vie di Romans .....	750 kr.
2016 Vistamare, Gaja, Tuscany .....	950 kr.

### ROSATI

2021 Rosato, Le Due Arbie, Toscana .....	80 / 375 kr.
2021 Rosato, 'Rosa di Frati', Lugana, Lombardiet.....	550 kr.

### DOLCI

2007 Marsala 'Targa', Florio, Sicily.....	65 / 425 kr.
NV 'Ambar', Florio, Sicily.....	65 / 425 kr.
2021 Moscato d'Asti, Albino Rocca, Piemonte .....	70 / 450 kr.

### CORA WINE

Try our cora wine - cellar wines on glass.  
Ask your waiter to hear more about our selection and prices

### ROSSI

2021 Rosso di Montepulciano, Poliziano, Tuscany.....	95 / 450 kr.
2021 Pinot Nero, Colterenzio, Alto Adige .....	100 / 500 kr.
2019 Bolgheri Rosso, Le Colonne, Tuscany .....	100 / 500 kr.
2020 Barbera 'Tre Vigne', Clerico, Piemonte.....	100 / 500 kr.
2021 Rio Albo Valpolicella, Ca' Rugate, Veneto .....	110 / 550 kr.
2021 Capisme, Clerico, Piemonte .....	110 / 550 kr.
2019 Vino Nobile di Montepulciano, Poliziano, Tuscany.....	115 / 575 kr.
2020 Campo Bastiglia Ripasso, Ca' Rugate, Veneto .....	120 / 600 kr.
2018 Rosso di Montalcino, Brizio, Tuscany .....	450 kr.
2019 Pinot Nero, 'St. Daniel Riserva', Colterenzio, Alto Adige .....	600 kr.
2018 Quercegobbe, Petra, Tuscany.....	700 kr.
2018 Poliziano 'Asinone', Vino Nobile, Tuscany.....	800 kr.
2020 Ca' Marcanda, Promis, Gaja, Piemonte.....	800 kr.
2018 Barolo, Clerico, Piemonte .....	800 kr.
2015 Le Stanze, Poliziano, Tuscany .....	800 kr.
2012 Colle Nottolo, Bellafonte, Sagrantino di Montefalco .....	800 kr.
2018 Cifra, Duemani, Tuscany .....	875 kr.
2015 Amarone 'Punta 470', Ca' Rugate, Veneto .....	875 kr.
2015 Petra, Petra, Tuscany .....	900 kr.
2017 Ca' Marcanda, Magari, Gaja, Tuscany.....	1100 kr.
2013 Brunello di Montalcino, Brizio, Tuscany .....	1200 kr.
2015 Tenuta di Valgiano, Tuscany.....	1200 kr.
2017 Pieve di Santa Restituta Brunello, Gaja, Tuscany .....	1200 kr.
2014 Barolo Pajana, Clerico, Piemonte .....	1300 kr.
2014 Barolo 'Aeroplanservaj', Clerico, Piemonte .....	1400 kr.
2015 Darmagi, Gaja, Piemonte .....	3000 kr.

## BEVANDE

### BIRRA

<b>Draft beer</b> Royal Pilsner, Organic Classic 30 / 40 cl.....	54 / 70 kr.
<b>Special draft beer</b> Anarkist New England IPA, Affligem Double 30 / 40 cl .....	68 / 90 kr.
<b>Bottled beer</b> Peroni, Birra Moretti, Nastro Azzuro, Tourtel (non-alcoholic) 33 cl. ....	65 kr.
<b>Bottled beer</b> Anarkist Hazy IPA (non-alcoholic) 50 cl. ....	85 kr.
<b>Special bottled beer</b> Volpina Rossa Red Ale, Gradisca Pale Italian Lager 50 cl. ....	85 kr.

### ACQUA

<b>Soda</b> Pepsi, Pepsi Max, Faxe Kondi Free 30/40 cl.....	45 / 60 kr.
<b>Bottled soda</b> Mirinda orange, Mirinda lemon 25 cl. ....	45 kr.
<b>Galvanina Bio Soda</b> orange, blood orange, sport, lemon, cola, cola zero.....	60 kr.
<b>Galvanina Bio Ice tea</b> peach 35,5 cl. ....	60 kr.
<b>Lemonade</b> ask the waiter for selection.....	55 kr.
<b>Waseen water</b> still / sparkling 37,5 / 75 cl. ....	30 / 50 kr.

### CAFFE

<b>Espresso</b> single / doppio.....	25 / 35 kr.
<b>Caffè latte</b> single / doppio.....	50 / 55 kr.
<b>Cappuccino</b> single / doppio .....	48 / 52 kr.
<b>Macchiato</b> single / doppio .....	25 / 35 kr.
<b>Americano</b> .....	40 kr.
<b>Cortado</b> doppio .....	40 kr.
<b>Caffè corretto</b> (espresso with grappa) .....	45 kr.
<b>French press</b> (4-5 cups) .....	95 kr.
<b>Hot chocolate</b> with whipped cream .....	55 kr.
<b>Tea from A.C. Perch's</b> ask the waiter for selection.....	55 kr.

