

## CICCHETTI BAR MENU

Cicchetti are small, Italian dishes, you can put together to create a lager meal.  
We recommend 3-4 dishes, which corresponds to a main course. The dishes are continuously sent to the table starting with the cold ones.

### FREDDI - COLD

**Parmigiano Reggiano (V)**  
24 mths. parmesan with aged balsamico  
/ 65 kr.

**Carpaccio di Manzo**  
Beef with lemon, parmesan, pine nuts  
and rocket salad  
/ 80 kr.

**Sardina**  
Marinated sardines, peas, mint and crisp  
/ 65 kr.

**Burrata (V)**  
Burrata, caramelized aubergine,  
balsamico and honey  
/ 85 kr.

**Bruschetta Pomodoro (V)**  
Fresh tomato, toasted bread, onion,  
olive oil and basil  
/ 55 kr.

**Selezione di Olive (V)**  
Piccolo's marinated olives  
/ 45 kr.

**Caprese (V)**  
Fresh tomatoes, buffalo mozzarella, shallots,  
olive oil, crema di balsamico and basil  
/ 65 kr.

**Bruschetta Bologna**  
Mortadella, toasted bread, mascarpone and  
crema di balsamico  
/ 65 kr.

**Pollo**  
Chicken, pointed cabbage, baked bell pepper,  
and lemon-thyme vinaigrette  
/ 65 kr.

**Prosciutto di Parma**  
Parma ham with grissini  
/ 65 kr.

**Verdure Misti (V)**  
Summer greens, herbs, olive oil and  
fresh ricotta  
/ 45 kr.

**Salmone**  
Cold-smoked salmon, fennel, dill  
and lemon cream  
/ 75 kr.

### CALDI - HOT

**Risotto Verde**  
Risotto with white fish, asparagus, peas,  
spinach and bottarga  
/ 75 kr.

**Polenta (V)**  
Fried polenta, corn and chili  
/ 50 kr.

**Scampi**  
Gratinated langoustine, salad,  
vinaigrette and toasted bread  
/ 95 kr.

**Arancino (V)**  
Fried risotto with bell pepper and  
pesto Genovese  
/ 70 kr.

**Pomodoro (V)**  
Fresh pasta, tomatoes, onion,  
buffalo mozzarella, olive oil and basil  
/ 75 kr.

**Scaloppine di Vitello**  
Veal with polenta, white wine and lemon  
/ 80 kr.

**Gamberi**  
Tiger prawns with San Marzano D.O.P.  
tomato, olive oil, parsley and garlic  
/ 75 kr.

**Salsiccia**  
Salsiccia, broccoli, white wine, butter and sage  
/ 65 kr.

### CONTORNI - SIDE ORDERS

**Pane (V)**  
Freshly baked stone oven bread  
with pesto Genovese  
/ 25 kr.

**Grissini e Mandorle (V)**  
Grissini and salted almonds  
/ 45 kr.

**Insalate Verde (V)**  
Crispy salads with vinaigrette  
/ 35 kr.

### MENUES

Choose a cicchetti menu, selected by the chef

**Fiat**  
Two cold and one hot cicchetti  
/ 200 kr.

**Fiat Vino**  
Two glasses of wine and Thoreau water  
/ 175 kr.

**Ferrari**  
Two cold, two hot cicchetti and one dolci  
/ 325 kr.

**Ferrari Vino**  
Three glasses of wine and Thoreau water  
/ 225 kr.

### PICCOLO

Are you hosting a party, private gathering,  
reception or business aperitivi?

Book Restaurant Piccolo in the heart of Aarhus  
or our CANTINA in Risskov.

### DOLCI - DESSERTS

**Tiramisu (V)**  
Italian classic with mascarpone,  
lady fingers, Marsala, coffee and cocoa  
/ 50 kr.

**Semifreddo (V)**  
Italian ice cream dessert with strawberry  
and white chocolate  
/ 50 kr.

**Affogato (V)**  
Vanilla ice cream from Palermo  
with espresso  
/ 35 kr.

**Visaversa (V)**  
Dark chocolate ice cream from Palermo,  
orange and crisp  
/ 50 kr.

# Piccolo

## SPUMANTI

NV 'Fulvio Beo'  
Ca' Rugate, Veneto  
95 / 550 kr.

NV Rosato, 'Fulvio Beo'  
Ca' Rugate, Veneto  
95 / 550 kr.

NV 'Alma' Gran Cuvee, Brut  
Bellavista, Lombardiet  
140 / 700 kr.

2016 'Teatro alla Scala' Brut  
Bellavista, Lombardiet  
800 kr.

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

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

## SPRITZ

### Zenzero Spritz

Cucielo Rosso, ginger beer, prosecco ..... 90 kr.

### Aperol Spritz

Aperol, prosecco ..... 90 kr.

### Fragola Spritz

Aperol, strawberry, ginger beer, prosecco ..... 90 kr.

### Limonata Rosa Spritz

Gin Malfy Rosa, grape fruit, lemon, prosecco ..... 95 kr.

### Rabarbaro Spritz

Aperol, rhubarb, ginger beer, prosecco ..... 95 kr.

### Fiorente Spritz

Fiorente, Cucielo Bianco, lemon, prosecco ..... 95 kr.

### Passion Spritz

Fiorente, passion fruit, orange, prosecco ..... 95 kr.

### Limoncello Spritz

Limoncello, Fiorente, prosecco ..... 95 kr.

### Mango Spritz

Fiero Martini, mango, lemon, prosecco ..... 95 kr.

### Bergamotto Spritz

Italicus, lemon, prosecco ..... 95 kr.

### Agrumi Spritz

Gin Malfy Con Aranciata, grape fruit, orange, prosecco ..... 95 kr.

### Rosmarino Spritz

Gin Malfy Con Limone, rosmarin, tonic, prosecco ..... 100 kr.

## VINI

### BIANCHI

2021 Chardonnay, 'Altkirch', Colterenzio, Alto Adige ..... 80 / 400 kr.

2021 Pinot Grigio, Colterenzio, Alto Adige ..... 80 / 400 kr.

2019 Vermentino, Le Colonne, Tuscany ..... 80 / 400 kr.

2021 Soave, 'San Michele', Ca' Rugate, Veneto ..... 80 / 400 kr.

2020 Sauvignon Bianco, Ermacora, Friuli ..... 90 / 450 kr.

2020 Gewürztraminer, Hofstätter, Alto Adige ..... 100 / 500 kr.

2018 'Monte Alto', Soave, Ca' Rugate, Veneto ..... 100 / 500 kr.

2019 Sauvignon Bianco, 'Lafao', Colterenzio, Alto Adige ..... 650 kr.

2019 Chardonnay, 'Lafao', Colterenzio, Alto Adige ..... 700 kr.

### ROSATI

2020 Rosato, Le Due Arbie, Tuscany ..... 75 / 375 kr.

### DOLCI

2020 Brachetto, Angelo Negro ..... 325 kr.

2006 Marsala 'Targa', Florio, Sicily ..... 65 / 425 kr.

2018 Moscato di Asti, Barale, Piemonte ..... 70 / 450 kr.

### ROSSI

2019 Chianti Superiore, Le Due Arbie, Tuscany ..... 80 / 400 kr.

2020 Rosso di Montepulciano, Poliziano, Tuscany ..... 85 / 425 kr.

2020 Valpolicella, 'Rio Albo', Ca' Rugate, Veneto ..... 85 / 425 kr.

2018 Terragnolo, Primitivo Apollonio, Apulien ..... 90 / 450 kr.

2020 Pinot Nero, Colterenzio, Alto Adige ..... 100 / 500 kr.

2019 Bolgheri Rosso, Le Colonne, Tuscany ..... 100 / 500 kr.

2020 Ripasso, 'Campo Bastiglia', Ca' Rugate, Veneto ..... 100 / 500 kr.

2017 Barbera 'Tre Vigne', Domenico Clerico, Piemonte ..... 100 / 500 kr.

2017 Vino Nobile di Montepulciano, Poliziano, Tuscany ..... 110 / 550 kr.

2018 Barolo, Domenico Clerico, Piemonte ..... 800 kr.

2018 'Asinone', Vino Nobile, Tuscany ..... 800 kr.

### Cora wine

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

## BEVANDE

### BIRRA

Royal draft beer Organic Pilsner or Organic Classic 30 / 40 cl. .... 50 / 65 kr.

Royal draft beer Organic IPA or Pift Citrus 30 / 40 cl. .... 65 / 85 kr.

Anarkist American Haze draft beer 30 / 40 cl. .... 65 / 85 kr.

Kissmeyer Old Friends draft beer 30 / 40 cl. .... 65 / 85 kr.

Bottled beer Peroni, Menabrea or Nastro Azzuro 33 cl. .... 60 kr.

### ACQUA

Soda Pepsi, Pepsi Max, Faxe Kondi 30 / 40 cl. .... 42 / 55 kr.

Galvanina Soda orange, blood orange, mandarin, grape fruit, lemon,  
ginger or cola 33,5 cl. .... 60 kr.

Galvanina Ice tea peach or lemon 33,5 cl. .... 60 kr.

Lemonade please ask you waiter for this week's variant ..... 50 kr.

Organic Egekilde citrus ..... 42 kr.

Waseen water still/sparkling 37,5 / 75 cl. .... 30 / 50 kr.

### CAFFÉ

Espresso single / doppio ..... 25 / 35 kr.

Caffe latte single / doppio ..... 48 / 52 kr.

Cappuccino single / doppio ..... 48 / 52 kr.

Macchiato single / doppio ..... 30 / 35 kr.

Americano ..... 40 kr.

Cortado doppio ..... 40 kr.

Hot chocolate with whipped cream ..... 52 kr.

Tea from A.C. Perchs Earl grey, Green lemon & ginger, White temple ..... 52 kr.

Coffee syrup vanilla, chocolate or caramel ..... 5 kr.

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



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.