

## 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 and pizza

### FREDDI | COLD

#### Burrata (V)

Italian mozzarella cream, caramelized eggplant, balsamico and honey / 85 kr.

#### Sardina

marinated sardine, peas, preserved lemon, mint and crispy focaccia / 85 kr.

#### Bruschetta Pomodoro (V)

fresh tomatoes, focaccia, shallots, olive oil, balsamico, garlic and basil / 70 kr.

#### Bruschetta Alto Adige

smoked ham, buffalo Taleggio, focaccia, fresh fig and rocket salad / 70 kr.

#### Vitello Tonnato

slow-roasted veal, tuna mayo, bottarga, capers, rocket salad and preserved lemon / 75 kr.

#### Selezione di Olive (V)

Piccolo's marinated olives / 45 kr.

### CALDI | WARM

#### Gamberi

tiger prawns, spinach, pine nuts, shallots and garlic / 85 kr.

#### Polpo

fried octopus with tomato, pickled green chili and garlic / 85 kr.

#### Zucchine Fritte (V)

fried zucchini, garlic mayo and tomato / 75 kr.

#### Manzo

beef, fava beans, rocket salad and preserved lemon / 85 kr.

#### Arancino Tricolore (V)

fried tomato risotto with mozzarella stuffing and pesto Genovese / 75 kr.

#### Pane (V)

freshly baked bread with pesto Genovese / 25 kr.

## MENU

Choose a cicchetti menu, selected by the chef

#### Fiat

two cold and one warm cicchetti  
/ 200 kr.

#### Ferrari

two cold, two warm cicchetti and one dolci  
/ 350 kr.

#### Fiat Vino

two glasses of wine and water / 175 kr.

#### Ferrari Vino

three glasses of wine and water / 225 kr.

## CANTINA

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

Book our new and cosy CANTINA

## ANTIPASTI

#### Verde (V)

green salad, fresh tomato,  
vinaigrette and parmesan  
/ 35 kr.

#### Insalata Pollo

chicken, rocket salad,  
spinach, tomato, ricotta and  
pomegranate vinaigrette  
/ 130 kr.

#### Insalata Caprese (V)

fresh and pickled tomatoes,  
burrata, shallots, basil, olive oil,  
balsamico and crispy focaccia  
/ 145 kr.

#### Salumi Misti

Italian hams, salami and sausages,  
Italian cheeses, specialities,  
bread and pesto  
145 / 225 kr.

## PASTA E RISOTTO

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

#### Spaghetti Puttanesca (V)

spaghetti pasta with tomato, olives,  
capers, parsley, garlic and chili  
/ 135 kr.

#### Classici Spaghetti Carbonara

spaghetti pasta with guanciale con  
pepe, egg yolk, parmesan,  
pecorino and pepper  
/ 155 kr.

#### Mafaldine Cozze

mafaldine pasta with mussels, fennel,  
tomato, preserved lemon, white wine,  
butter and bottarga  
/ 145 kr.

#### Risotto Scampi

creamy risotto with langoustine,  
fennel, salicornia and parmesan  
/ 175 kr.

## PIZZA

All pizzas can be made without gluten

#### Margherita (V)

tomato sauce, burrata, olive oil and basil / 135 kr.

#### Verdure (V)

tomato sauce, mozzarella, asparagus, peas, spinach and red onion / 140 kr.

#### Quattro Stagioni

tomato sauce, mozzarella, broccoli, boiled ham, artichoke and olives / 145 kr.

#### Salsiccia Bianca

mozzarella, mascarpone, salsiccia, potato, red onion and rosemary oil / 150 kr.

#### Diavola

tomato sauce, mozzarella, spicy salami, red onion and olives / 150 kr.

#### Salmone

tomato sauce, mozzarella, cold-smoked Faroese salmon, asparagus and spinach / 160 kr.

#### Parma e Rucola

tomato sauce, mozzarella, parma ham, fresh tomato, rocket salad, parmesan and pesto / 155 kr.

#### Gorgonzola

tomato sauce, mozzarella, gorgonzola, grilled bell pepper and spicy salami / 150 kr.

#### Cotto Bianca

mozzarella, boiled ham, artichoke and mascarpone / 145 kr.

#### Pizza of the month

ask the waiter / 155 kr.

## PESCE

#### Merluzzo al Cartoccio

baked cod with asparagus, capers, lemon  
and browned butter  
/ 265 kr.

## DOLCI

#### Tiramisu (V)

Italian classic with mascarpone,  
lady fingers, marsala, coffee and cocoa  
/ 75 kr.

#### Affogato (V)

vanilla ice cream with espresso  
/ 35 kr.

#### Viceversa (V)

Italian ice cream from Palermo with crisp  
/ 75 kr.

# Piccolo

## SPUMANTI

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

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

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

**2013 'Teatro'**  
Bellavista, Lombardiet  
850 kr.

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

**2008 Cristal**  
Louis Roederer, Champagne  
2750 kr.

## SPRITZ

<b>Peach Melba Spritz</b> Sambuca, prosecco, Chambord, creme de peche.....	95 kr.
<b>Fiori di Sambucca Spritz</b> Fiorente, 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> Fiorente, 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 30 kr.

## VINI

### BIANCHI

2020 Chardonnay, 'Altkirch', Colterenzio, Alto Adige.....	80 / 400 kr.
2020 Pinot Grigio, Colterenzio, Alto Adige .....	80 / 400 kr.
2019 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.
2020 Cai dei Frati, Lugana, Lombardy.....	550 kr.
2020 Tenuta della Terre, Etna Bianco, Sicily.....	550 kr.
2018 Sauvignon Bianco, 'Lafao', Colterenzio, Alto Adige .....	650 kr.
2018 Chardonnay, 'Lafao', Colterenzio, Alto Adige.....	700 kr.
2019 Pinot Grigio, Vie di Romans, Dessimis, Friuli .....	750 kr.
2019 Chardonnay, Vie di Romans, Friuli.....	750 kr.
2018 Sauvignon Bianco, Vie di Romans.....	750 kr.
2016 Vistamare, Gaja, Tuscany.....	950 kr.

### ROSATI

2020 Rosato, Le Due Arbie, Tuscany.....	75 / 375 kr.
2020 Rosato, 'Rosa di Frati', Lugana, Lombardy .....	550 kr.

### DOLCI

2007 Marsala 'Targa', Florio, Sicily.....	65 / 425 kr.
NV 'Ambar', Florio, Sicily.....	65 / 425 kr.
2020 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

2020 Rosso di Montepulciano, Poliziano, Tuscany.....	85 / 425 kr.
2019 Rio Albo Valpolicella, Ca' Rugate, Veneto .....	85 / 425 kr.
2018 Rosso di Montalcino, Brizio, Tuscany.....	450 kr.
2020 Pinot Nero, Colterenzio, Alto Adige.....	100 / 500 kr.
2019 Bolgheri Rosso, Le Colonne, Tuscany.....	100 / 500 kr.
2017 Barbera 'Tre Vigne', Clerico, Piemonte.....	100 / 500 kr.
2018 Campo Bastiglia Ripasso, Ca' Rugate, Veneto .....	100 / 500 kr.
2017 Vino Nobile di Montepulciano, Poliziano, Tuscany.....	110 / 550 kr.
2019 Capisme, Clerico, Piemonte .....	110 / 550 kr.
2017 Pinot Nero, 'St. Daniel Riserva', Colterenzio, Alto Adige.....	600 kr.
2016 Quercegobbe, Petra, Tuscany.....	700 kr.
2018 Poliziano 'Asinone', Vino Nobile, Tuscany.....	800 kr.
2019 Ca' Marcanda, Promis, Gaja, Piemonte .....	800 kr.
2014 Barolo, Clerico, Piemonte .....	800 kr.
2015 Le Stanze, Poliziano, Tuscany .....	800 kr.
2013 Colle Nottolo, Bellafonte, Sagrantino di Montefalco.....	800 kr.
2016 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.
2014 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

Royal draft beer Organic Pilsner or Organic Classic 30 / 40 cl. ....	50 / 65 kr.
Special draft beer 30 / 40 cl. ....	65 / 85 kr.
Bottled beer Peroni, Birra Moretti, Nastro Azzuro or Tourtel (non-alcoholic) 33 cl.....	60 kr.
Special bottled beer Volpina Rossa Red Ale or Gradisca Pale Italian Lager 50 cl. ....	85 kr.

### ACQUA

Bottled soda Pepsi, Pepsi Max 25 cl. ....	40 kr.
Galvanina soda orange, blood orange, sport, lemon, pomegranate, coke, coke zero ....	55 kr.
Galvanina ice tea peach 35,5 cl. ....	55 kr.
Lemonade ask the waiter about the week's variant.....	55 kr.
Waseen water with / without sparkles 37,5 / 75 cl. ....	30 / 50 kr.

### CAFFE

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

Our Waseen water is filtered, cooled and bottled from our own system to secure constant taste and perfectly temperate water for all guests. Simultaneously we avoid transporting bottles from far away - for example 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.