

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 or pizza

FREDDI | COLD

Burratina

burrata, aubergine caramelized in balsamico and honey with smoked ham / 85 kr.

Bruschetta Funghi (V)

toasted bread, creamy mushrooms, rucola, walnuts / 80 kr.

Bruschetta al Salmone

toasted bread, smoked salmon, lemon ricotta, arugula / 85 kr.

Prosciutto

18 months parma ham, roasted figs, balsamic glaze, parmesan flakes / 85 kr.

Vitello Tonnato

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

Selezione di Olive (V)

Piccolo's marinated olives / 45 kr.

CALDI | WARM

Gamberi

tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil / 85 kr.

Gnocchi

with bolognese and parmesan cream / 80 kr.

Cavolfiore Gratinato (V)

gratinated cauliflower, parmesan cream, truffle salsa, walnuts, parsley / 75 kr.

Pollo alle Melanzane

chicken confit, baked aubergine, parmesan, mozzarella / 85 kr.

Arancino Tartufo (V)

fried risotto with mozzarella, truffle mayo, parsley, truffle / 85 kr.

Pane (V)

freshly baked bread with pesto Genovese / 30 kr.

MENU LAMBORGHINI - 450 KR.

Wine menu, four glasses of wine and Waseen water - 325 kr.

Snacks

Grissini with truffle mayo

2 Warm Cicchetti

Gamberi, Cavolfiore Gratinato

3 Cold Cicchetti

Vitello Tonnato, Bruschetta Funghi, Prosciutto

Dolce

Tiramisu

MENU FERRARI - 350 KR.

Wine menu, three glasses of wine and Waseen water - 250 kr.

2 Cold Cicchetti

Vitello Tonnato, Bruschetta Funghi

2 Warm Cicchetti

Gamberi, Cavolfiore Gratinato

Dolce

Tiramisu

ANTIPASTI

Insalata Verde

mini romaine, arugula, tomato, onion, cucumber, parmesan, vinaigrette / 110 kr.

Insalata Pollo

chicken, arugula, spinach, sun-dried tomatoes, ricotta, croutons, pomegranate vinaigrette / 140 kr.

Insalata Funghi e Burattina

bulgur, pickled mushrooms, rucola, burattina, apple pureé, walnuts, parmesan mayo / 155 kr.

Salumi Misti

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

PASTA E RISOTTO

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

Casarecce Brasato

braised beef brisket, creamy mushrooms, borettane onions, beef stock / 160 kr.

Classici Spaghetti Carbonara

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

Casarecce Gamberi

tiger prawns, romanesco, chili, tomato sauce, basil / 170 kr.

Ravioli Funghi

mushrooms, gorgonzola, walnuts, parma ham / 165 kr.

Risotto Rosso (V)

creamy risotto with shallots, parmesan, taleggio, burattina, white wine, napoli sauce / 165 kr.

CARNE

Osso Buco

beef, crushed potatoes, roasted root vegetables, red wine sauce, fresh herbs / 235 kr.

CONTORNI

Pane Grigliato

gratinated bread with mozzarella, garlic and pesto / 65 kr.

PIZZA

All pizzas can be made without gluten

Margherita (V)

tomato sauce, mozzarella, olive oil and basil (with burrata +10 kr.) / 135 kr.

Alla Norma (V)

tomato sauce, aubergine, sun-dried tomatoes, garlic, pecorino, chili, basil / 145 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, rucola, parmesan, pesto / 165 kr.

Gorgonzola

tomato sauce, mozzarella, Gorgonzola, grilled bell pepper and spicy salami / 160 kr.

Friarielli e Salsiccia

mozzarella, salsiccia, olives, friarielli, anchovies, chili / 160 kr.

Pizza of the month

ask the waiter / 165 kr.

DOLCI

Tiramisu (V)

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

Affogato (V)

vanilla ice cream with espresso / 45 kr.

Cassata (V)

Sicilian cake with ricotta and orange sauce / 75 kr.

Piccolo

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.

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

Peach Melba Spritz
Sambuca, prosecco, Chambord, creme de peche..... 95 kr.

Fiori di Sambuca Spritz
Fiorente, vermouth, lemon, prosecco..... 95 kr.

Godfather Spritz
Amaretto Disaronno, whiskey, prosecco 95 kr.

Aperol Spritz
Aperol, prosecco 95 kr.

Passion Spritz
Fiorente, prosecco, orange, passion..... 95 kr.

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

Zenzero Spritz
Vermouth rosso, ginger, prosecco 95 kr.

Negroni Spritz
Campari, Malfy Gin, vermouth rosso, prosecco..... 95 kr.

Fragola Spritz
Aperol, strawberry, ginger, prosecco..... 95 kr.

Mango Spritz
Vermouth, mango, prosecco..... 95 kr.

Snacks

Homemade salty almonds 45 kr. / Italian olives 30 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.....	90 / 450 kr.
2022 Sauvignon Bianco, Ermacora, Friuli.....	90 / 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	75 / 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 price

ROSSI

2021 Rosso di Montepulciano, Poliziano, Tuscany.....	90 / 450 kr.
2021 Pinot Nero, Colterenzio, Alto Adige	100 / 500 kr.
2019 Bolgheri Rosso, Le Colonne, Tuscany	100 / 500 kr.
2020 Barbera 'Trevigne', 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

Royal draft beer Organic Pilsner or Organic Classic 30 / 40 cl.	52 / 68 kr.
Special draft beer ask the waiter for variant 30 / 40 cl.	65 / 85 kr.
Bottled beer Peroni, Birra Moretti, Nastro Azzuro or Tourtel (non-alcoholic) 33 cl.....	65 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.	45 kr.
Galvanina soda orange, blood orange, sport, lemon, pomegranate, coke, coke zero	60 kr.
Galvanina ice tea peach 35,5 cl.	60 kr.
Lemonade ask the waiter for this week's variant	55 kr.
Waseen water still / sparkling 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.
Tea from A.C. Perch's ask the waiter for selection	55 kr.



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.