

# Piccolo

Grappa

## PRANZO | LUNCH 11.00 A.M. - 5.00 P.M.

### INSALATA

<b>Pollo</b> chicken, arugula, spinach, cherry tomato, ricotta, pomegranate vinaigrette, croutons.....	140 kr.
<b>Funghi e Burattina</b> bulgur, pickled mushrooms, rucola, burattina, apple pureé, walnuts, parmesan mayo.....	155 kr.
<b>Verde</b> mini romaine, arugula, tomato, onion, cucumber, parmesan, vinaigrette.....	110 kr.

### ANTIPASTI

<b>Gamberi</b> tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil.....	155 kr.
<b>Vitello Tonnato</b> slow-roasted veal, tuna mayo, bottarga, capers, arugula and salt lemon.....	135 kr.
<b>Bruschetta Funghi (V)</b> toasted bread, creamy mushrooms, rucola, walnuts.....	140 kr.
<b>Salumi Misti</b> 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

<b>Casarecce Brasato</b> braised beef brisket, creamy mushrooms, borettane onions, beef stock.....	160 kr.
<b>Casarecce Gamberi</b> tiger prawns, romanesco, chili, tomato sauce, basil.....	170 kr.
<b>Classici Spaghetti Carbonara</b> guanciale con pepe, egg yolk, pecorino, parmesan, pepper.....	155 kr.
<b>Risotto Rosso (V)</b> creamy risotto with shallots, parmesan, taleggio, burattina, white wine, napoli sauce.....	165 kr.

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

<b>Margherita (V)</b> tomato sauce, mozzarella, olive oil and basil (with burrata +10 kr.).....	135 kr.
<b>Alla Norma (V)</b> tomato sauce, aubergine, sun-dried tomatoes, garlic, pecorino, chili, basil.....	145 kr.
<b>Parma e Rucola</b> tomato sauce, mozzarella, parma ham, tomato, arugula, parmesan, pesto.....	165 kr.
<b>Salsiccia Bianca</b> mozzarella, mascarpone, salsiccia, potatoes, red onion, rosemary oil.....	160 kr.
<b>Diavola</b> tomato sauce, mozzarella, spicy salami, red onion and olives.....	160 kr.
<b>Cotto</b> tomato sauce, mozzarella, ham, portobello mushrooms.....	155 kr.
<b>Pizza of the month</b> ask the waiter.....	165 kr.

All pizzas can be made without gluten

### DOLCI

<b>Tiramisu (V)</b> Italian classic with mascarpone, lady fingers, marsala, coffee and cocoa.....	75 kr.
<b>Cassata (V)</b> Sicilian cake with ricotta and orange sauce.....	75 kr.
<b>Cake of the day</b> ask the waiter.....	45 kr.

## CANTINA

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

Book our cozy CANTINA. Ask your waiter for more information.

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## BEVANDE

### BIRRA | BEER

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

### VINI BIANCHI

<b>2021 San Michele</b> , Ca' Rugate, Veneto.....	85 / 425 kr.
<b>2022 Pinot Grigio</b> , Colterenzio, Alto Adige.....	90 / 450 kr.
<b>2022 Chardonnay, 'Altkirch'</b> , Colterenzio, Alto Adige.....	90 / 450 kr.
<b>2022 Sauvignon Bianco</b> , Ermacora, Friuli.....	90 / 450 kr.
<b>2022 Gewürztraminer</b> , Hofstätter, Alto Adige.....	100 / 500 kr.
<b>2019 'Monte Alto'</b> , Soave, Ca' Rugate, Veneto.....	115 / 575 kr.

### VINI ROSATI

<b>2021 Rosato</b> , Le Due Arbie, Tuscany.....	75 / 375 kr.
<b>2021 Rosato</b> , 'Rosa di Frati', Lugana, Lombardy.....	550 kr.

### VINI ROSSI

<b>2021 Rosso di Montepulciano</b> , Poliziano, Tuscany.....	85 / 425 kr.
<b>2021 Pinot Nero</b> , Colterenzio, Alto Adige.....	100 / 500 kr.
<b>2019 Bolgheri Rosso</b> , Le Colonne, Tuscany.....	100 / 500 kr.
<b>2020 Barbera 'Trevigne'</b> , Clerico, Piemonte.....	100 / 500 kr.
<b>2021 Capisme</b> , Clerico, Piemonte.....	110 / 550 kr.
<b>2021 Rio Albo Valpolicella</b> , Ca' Rugate, Veneto.....	110 / 550 kr.
<b>2019 Vino Nobile di Montepulciano</b> , Poliziano, Tuscany.....	115 / 575 kr.
<b>2020 Campo Bastiglia Ripasso</b> , Ca' Rugate, Veneto.....	120 / 600 kr.

### ACQUA | WATER

<b>Bottled soda</b> Pepsi, Pepsi Max 25 cl.....	45 kr.
<b>Galvanina Bio Soda</b> orange, blood orange, sport, lemon, pomegranate, coke, coke zero 35,5 cl.....	60 kr.
<b>Galvanina Bio Ice Tea</b> peach 35,5 cl.....	60 kr.
<b>Lemonade</b> ask the waiter about this week's variant.....	55 kr.
<b>Fresh orange juice</b> from Aarhus Frugt & Grønt.....	50 kr.
<b>Waseen water</b> still / sparkling 37,5 / 75 cl.....	30 / 50 kr.

### CAFFE | COFFEE

<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.



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.