

Antipasti

Bruschetta Pomodoro (V)

Toasted bread with tomatoes, mascarpone, onion, olive oil and basil
125 kr. (parma ham +25 kr.)

Insalata Caprese

Salad with cherry tomatoes, onion, buffalo mozzarella, basil, olive oil and balsamico pearls
135 kr.

Scampi

Gratinated lobster with grilled lemon, salad and bread
145 kr. / 275 kr.

Tartare di Tonno

Tuna tartare with chives, lemon, shallots, olive oil and chips
150 kr.

Carpaccio di Manzo

Slices of beef with parmesan mayo, arugula, pine nuts, olive oil and parmesan
150 kr.

Salumi Misti

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

Pasta e Risotto

All of our pasta is homemade

Conchiglie Verdure (V)

Conchiglie pasta with corn, carrots, peas, asparagus, lemon, butter and white wine
145 kr.

Conchiglie con Gamberi

Conchiglie pasta with roasted tiger prawns, pointed cabbage, chili, garlic and basil in spicy tomato sauce
170 kr.

Rigatoni Carbonara

Rigatoni pasta with roasted Guanciale, egg yolk, freshly grinded black pepper, shallots and parmesan
160 kr.

Lasagna della Casa

Lasagna with beef ragú, béchamel sauce and parmesan
150 kr.

Rigatoni Vitello

Rigatoni pasta with braised veal shank, peas, asparagus, parsley and Bianca sauce
155 kr.

Risotto Tartufo

Risotto with summer truffle, mushrooms, crispy ham, parmesan, white wine and truffle butter
185 kr.

Secondi

Ribeye 250 gr.

With asparagus, small carrots, potato croquette with thyme and red wine sauce
345 kr.

Lunch Menu

Choose 2 or 3 courses
(Always starts with Salumi Misti)

Salumi Misti - Pasta/Pizza - Dolce

2 courses 250 kr. per person
3 courses 300 kr. per person

Pizza

Our tomato sauce is made from San Marzano DOP tomatoes

Margherita

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

Quattro Stagioni

Tomato sauce, mozzarella, portobello 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, onion and olives
160 kr.

Parma e Rucola

Tomato sauce, mozzarella, parma ham, arugula, cherry tomatoes, parmesan and pesto
165 kr.

Gorgonzola

Tomato sauce, mozzarella, spicy salami, bell pepper and gorgonzola
160 kr.

Pancetta e uova

Tomato sauce, mozzarella, pancetta, fried egg and parsley
145 kr.

Quattro Formaggi Bianca (V)

Mozzarella, mascarpone, parmesan, gorgonzola, bell pepper and basil
150 kr.

Verdure (V)

Tomato sauce, mozzarella, peas, onion, cherry tomatoes and spinach
145 kr.

Pizza of the month

Ask the waiter
165 kr.

Menu con Bistecca

Starter

Optional Antipasti

Main Course

Ribeye 250 gr.
With asparagus, small carrots, potato croquette with thyme and red wine sauce

395 kr. per person

Wine Menu

2 glasses of suitable wine
incl. Waseen water
195 kr.

Dolci

Tiramisu (V)

Famous Italian mascarpone dessert with lady fingers, strong coffee, Marsala and cocoa
95 kr.

Cioccolato Al Vaniglia (V)

Dark chocolate cake with vanilla ice cream and salted almonds
95 kr.

Contorni

Polenta Fries

Grappa's polenta fries with truffle mayo
50 kr.

Pane Grigliato

Gratinated bread with mozzarella, garlic and pesto
65 kr.

Pane

Stone oven bread with Pesto Genovese basket for two people
30 kr.

Aperitivi

Bellini
Peach, lemon and prosecco
/ 90 kr.

Italicus Sour
Italicus, egg white and lemon
/ 95 kr.

Limontonica
Limoncello and tonic
/ 90 kr.

Snacks
Italian olives 45 kr.
Homemade salted almonds 45 kr.

Cold drinks

Draft beer

Royal Organic Pilsner 30/40 cl. 52/68 kr.
Royal Organic Classic 30/40 cl. 52/68 kr.

Birra Moretti 30/40 cl. 68/90 kr.
Italiensk Lager with humle

Schiøtz Bloody Weizen 30/40 cl. 68/90 kr.
Fresh wheat beer with notes of blood orange

Schiøtz New England IPA 30/40 cl. 68/90 kr.
Creamy IPA with strong hops and fruit character

Bottled beer

Peroni 33 cl. 70 kr.
Anarkist Brown Ale 50 cl. 90 kr.
Tourtel (non-alcoholic) 33 cl. 68 kr.
Anarkist Hazy IPA (non-alcoholic) 50 cl. 85 kr.

Soft drinks

Lemonade of the week 55 kr.
Soft drinks 30/40 cl. 44/58 kr.
Pepsi, Pepsi Max, Mirinda orange, Mirinda lemon, Faxe Kondi free
Anton's organic juices 58 kr.
Elderflower, Ginger Ale, Rhubarb
Adelhart Organic Orange Juice 58 kr.
Cold pressed apple juice from Æblemøsteriet 58 kr.
Organic Egekilde lemon 48 kr.
Waseen water still/sparkling 37,5 cl. 30 kr.
Waseen water still/sparkling 75 cl. 50 kr.

Hot drinks

French press coffee (5 cups) 100 kr.
Americano 45 kr.
Espresso 25/35 kr.
Cortado 48 kr.
Caffe Latte 54/60 kr.
Cappucino 54/60 kr.

Iced Latte 55 kr.
Caffe Mocha 60 kr.
Espresso, hot chocolate and whipped cream
Caffé Corretto 58 kr.
Espresso and grappa
Coffee Syrup 5 kr.
Vanilla, Caramel or Chocolate
Hot chocolate with whipped cream 60 kr.

Homemade Chai Latte 60 kr.

Tea from A.C. Perch's 58 kr.
Keemun Earl Grey, Green lemon/ginger, White temple

All coffees can be made
decaf- and lactose free

Vini

Vini Spumanti

NV Rosato 'Fulvio Beo', Ca' Rugate, Veneto 100/575 kr.
NV 'Fulvio Beo', Ca' Rugate, Veneto 100/575 kr.
NV 'Alma' Gran Cuvee, Brut, Bellavista 140/700 kr.
2016 'Teatro alla Scala' Brut, Bellavista 800 kr.

Vini Bianchi

Friuli Venezia Giulia
2022 Sauvignon Bianco, Ermacora 90/450 kr.
Toscana
2022 Vermentino, Le Colonne 85/425 kr.
2020 Toscana Bianco, 'Ambrae', Poliziano 100/500 kr.
Veneto
2021 Soave 'San Michele', Ca' Rugate 85/425 kr.
2021 'Monte Alto', Soave, Ca' Rugate 115/575 kr.
Alto Adige
2022 Pinot Grigio, Colterenzio 90/450 kr.
2023 Chardonnay, 'Altkirch', Colterenzio 90/450 kr.
2022 Gewürztraminer, Hofstätter, 100/500 kr.
Lombardiet
2017 Convento Bianco, Bellavista Curtefranca 150/750 kr.

Vini Dolci

Piemonte
2021 Brachetto, Angelo Negro 325 kr.
2022 Moscato d'Asti, Albino Rocca 70/450 kr.
Sicilia
2007 Marsala 'Targa', Florio 65/425 kr.

Vini Rosati

Toscana
2021 Rosato, Le Due Arbie 75/375 kr.
Marche
2022 Komaros, Garofoli 425 kr.
Trentino/Alto Adige
2021 'La Rosé di Manincor', Tenuta Manincor 600 kr.

Vini Rossi

Piemonte
2021 Barbera 'Trevigne', Domenico Clerico 100/500 kr.
2022 Nebbiolo 'Capisme', Clerico 120/600 kr.
2018 Barolo, Domenico Clerico 160/800 kr.
Veneto
2022 Valpolicella, 'Rio Albo', Ca' Rugate 100/500 kr.
2021 Ripasso, 'Campo Bastiglia', Ca' Rugate 120/600 kr.
2015 Amarone 'Punta 470', Ca' Rugate 175/875 kr.
Abruzzo
2018 Montepulciano 'Indio', Bove 85/425 kr.
Trentino/Alto Adige
2022 Pinot Nero, Colterenzio 100/500 kr.
Toscana
2021 Chianti Superiore, Le Due Arbie 80/400 kr.
2019 Rosso Toscana Sangiovese, Mocali 80/400 kr.
2022 Rosso di Montepulciano, Poliziano 90/450 kr.
2021 'Hebo', Petra 90/450 kr.
2020 Nobile di Montepulciano, Poliziano 110/575 kr.
Sardegna
2022 Monica di Sardegna Antigua, Santadi 75/375 kr.
Puglia
2020 Primitivo "Terragnolo" Apollonio 90/450 kr.

Enjoy our Italian bubbles
NV 'Alma' Gran Cuvee, Brut, Bellavista
glass 140 kr. // bottle 700 kr.

WIFI PASSWORD
86 12 33 43

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

Are you hosting a party, a private gathering or business meeting?

Book a table at Grappa Restaurant & Vinbar
or at Grappa Piccolo at Åboulevarden in Aarhus C, Aarhus Ø or in Risskov.



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.