

Antipasti

Bruschetta Funghi (V)
Toasted bread, mushrooms,
garlic and mascarpone
135 kr.

Insalata Pollo
Crispy chicken, baked root vegetables,
mixed salad and vinaigrette
145 kr.

Frittata Prosciutto
Omelette, spinach, parma ham
and crisp salad with vinaigrette
155 kr.

Tartare di Tonno
Tuna tartare, chives, lemon mayo,
shallots, olive oil and chips
150 kr.

Carpaccio di Manzo
Slices of beef, 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

Campanelle Verdure (V)
Campanelle pasta, root vegetables, lemon, butter,
sun-dried tomato, bell pepper purée and white wine
145 kr.

Casarecce con Gamberi
Casarecce pasta, roasted tiger prawns, pointed
cabbage, chili, garlic and basil in spiced tomato sauce
170 kr.

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

Lasagna della Casa
Lasagna, beef ragú, béchamel sauce
and parmesan
150 kr.

Campanelle di Manzo
Campanelle pasta, brisket, béchamel,
root vegetables, butter and gorgonzola
155 kr.

Risotto Peperonata
Risotto, sun-dried tomato, crispy parma ham,
white wine, parmesan and bell pepper purée
165 kr.

Secondi

Ribeye 250 gr.
Baked Jerusalem artichokes, pickled onions, potato croquettes 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, 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,
rucola, parmesan and pesto
165 kr.

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

Cotto
Tomato sauce, mozzarella, ham
and portobello mushrooms
145 kr.

Quattro Formaggi Bianca (V)
Mozzarella, mascarpone, parmesan,
gorgonzola, bell pepper and basil
150 kr.

Verdure (V)
Tomato sauce, mozzarella, spinach, onion
and baked jerusalem artichokes
145 kr.

Pizza of the month
Ask the waiter
165 kr.

Menu con Bistecca

Starter
Optional Antipasti

Main Course
Ribeye 250 gr.
Baked Jerusalem artichokes, pickled onions,
potato croquettes 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,
lady fingers, strong coffee, Marsala and cocoa
95 kr.

Cioccolato Al Vaniglia (V)
Dark chocolate cake, vanilla ice cream
and salted almonds
95 kr.

Contorni

Polenta Fries
Grappa's polenta fries, truffle mayo
50 kr.

Pane Grigliato
Gratinated bread, mozzarella, garlic and pesto
65 kr.

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

Insalata Contorni
Mixed salad with honey vinaigrette
40 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. 54/70 kr.
Royal Organic Classic 30/40 cl. 54/70 kr.

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

Royal Blanche 30/40 cl. 68/90 kr.
Fresh wheat beer with notes of citrus

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

Bottled beer

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

Soft drinks

Lemonade of the week 55 kr.
Soft drinks 30/40 cl. 45/60 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 ad libitum 25 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.
Coffee Syrup 5 kr.
Vanilla, Caramel or Chocolate
Caffe Mocha 60 kr.
Espresso, hot chocolate and whipped cream
Caffé Corretto 58 kr.
Espresso and grappa
Hot chocolate with whipped cream 60 kr.

Homemade Chai Latte 60 kr.

Tea from A.C. Perch's 60 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 100/625 kr.
NV 'Fulvio Beo', Ca' Rugate, Veneto 100/625 kr.
NV 'Alma' Gran Cuvee, Brut, Bellavista 140/700 kr.
2016 'Teatro alla Scala' Brut, Bellavista 800 kr.

Vini Bianchi

Friuli Venezia Giulia
2023 Sauvignon Bianco, Ermacora 100/475 kr.
Toscana
2022 Vermentino, Le Colonne 90/425 kr.
Veneto
2023 Soave 'San Michele', Ca' Rugate 95/450 kr.
2021 'Monte Alto', Soave, Ca' Rugate 115/550 kr.
Alto Adige
2022 Pinot Grigio, Colterenzio 95/450 kr.
2023 Chardonnay, 'Altkirch', Colterenzio 95/450 kr.
2023 Gewürztraminer, Hofstätter, 115/550 kr.
Lombardiet
2017 Convento Bianco, Bellavista Curtefranca 150/725 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 85/400 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 115/550 kr.
2022 Nebbiolo 'Capisme', Clerico 130/625 kr.
2019 Barolo, Domenico Clerico 165/800 kr.
Veneto
2022 Valpolicella, 'Rio Albo', Ca' Rugate 100/475 kr.
2021 Ripasso, 'Campo Bastiglia', Ca' Rugate 125/600 kr.
2019 Amarone 'Punta 470', Ca' Rugate 175/850 kr.
Abruzzo
2018 Montepulciano 'Indio', Bove 90/425 kr.
Trentino/Alto Adige
2022 Pinot Nero, Colterenzio 110/525 kr.
Toscana
2021 Chianti Superiore, Le Due Arbie 85/400 kr.
2019 Rosso Toscana Sangiovese, Mocali 85/400 kr.
2022 Rosso di Montepulciano, Poliziano 95/450 kr.
2021 'Hebo', Petra 110/525 kr.
2020 Nobile di Montepulciano, Poliziano 125/600 kr.
Sardegna
2022 Monica di Sardegna Antigua, Santadi 80/375 kr.
Puglia
2020 Primitivo "Terragnolo" Apollonio 95/450 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 constant
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.