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## Antipasti

### **Bruschetta Pomodoro (V) | 135 kr.**

Toasted focaccia, cherry tomato, mascarpone, basil, red onion, garlic

### **Insalata Caprese (V) | 135 kr.**

Heirloom tomato, cherry tomato, buffalo mozzarella, basil, balsamico, pine nuts

### **Carpaccio di Manzo | 130 kr.**

Beef thigh, truffle mayo, arugula, pine nuts, olive oil, parmesan

### **Risotto Asparagi | 115 kr.**

Creamy risotto, asparagus and spring onion, homemade stracciatella, tarragon, crispy Parma, lemon

### **Tartare di Tonno | 140 kr.**

Tuna tartare, shallots, chives, lemon mayo, olive oil, chips

### **Scampi 3 pcs. | 185 kr.**

Langoustine, focaccia, lemon mayo, burned lemon, salad

### **Salumi Misti | 145 / 250 kr.**

Italian hams, salami and sausages, Italian cheeses, specialities, stone oven bread, pesto

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## Pizza

### **Margherita (V) | 135 kr.**

Tomato sauce, buffalo mozzarella, olive oil, basil (with burratina +15 kr.)

### **Quattro Stagioni | 150 kr.**

Tomato sauce, mozzarella, portobello mushrooms, boiled ham, artichoke, olives

### **Salsiccia Bianca | 160 kr.**

Mozzarella, mascarpone, salsiccia, potato, red onion, rosemary oil

### **Diavola | 165 kr.**

Tomato sauce, mozzarella, spicy salami, red onion, olives

### **Parma e Rucola | 170 kr.**

Tomato sauce, mozzarella, parma ham, cherry tomato, arugula, parmesan, pesto

### **Ventricina e Gorgonzola | 165 kr.**

Tomato sauce, mozzarella, spicy salami, bell pepper, gorgonzola

### **Nduja e Stracciatella | 165 kr.**

Tomato sauce, mozzarella, spicy nduja, salsiccia, stracciatella, red onion

### **Quattro Formaggi Bianca (V) | 150 kr.**

Mozzarella, stracciatella, parmesan, gorgonzola, bell pepper, basil

### **Pizza Verdure (V) | 155 kr.**

Tomato sauce, mozzarella, asparagus, peas, cherry tomat, pickled red onion, garlic oil

### **Pizza of the Month | 165 kr.**

Ask the waiter

### **Crust Dip | 10 kr.**

Pesto, parmesan mayo, truffle mayo or Napoli sauce

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## Pasta e Risotto

### **Rigatoni alla Nduja | 165 kr.**

Rigatoni pasta, spicy nduja, salsiccia, cream, shallots, vodka, tomato, parsley, parmesan

### **Rigatoni a'la Osso Bucco | 160 kr.**

Rigatoni pasta, beef ragú, creamy parmesan, sautéed spring onions, cherry tomato, asparagus, carrot, parsley, pickled red onion

### **Casarecce Carbonara | 160 kr.**

Casarecce pasta, roasted Guanciale, egg yolk, freshly grinded black pepper, parmesan

### **Casarecce con Gamberi | 170 kr.**

Casarecce pasta, roasted tiger prawns, cabbage, chili, garlic and basil in spicy tomato sauce

### **Ravioli (V) | 155 kr.**

Ravioli pasta, ricotta, spinach, onion oil, roasted pine nuts, pistachio

### **Risotto Asparagi | 155 kr.**

Creamy risotto, asparagus, spring onions, homemade stracciatella, tarragon, crispy Parma ham, lemon

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## Secondi

### **Ribeye 250 g. | 345 kr.**

Pan fried ribeye, red wine sauce, carrot purée, green asparagus, baby potatoes with herbs

### **Salmone | 295 kr.**

Baked Faroese salmon, spinach purée, white asparagus, sauce hollandaise, baby potatoes with herbs

### **Scampi 6 pcs. | 295 kr.**

Langoustine, focaccia, lemon mayo, burned lemon, salad

### **Insalata Contorni | 55 kr.**

Mixed salad, fried artichokes, pine nuts, mustard vinaigrette

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## Dolci

### **Raspberry Panna Cotta | 95 kr.**

Panna Cotta with raspberry, fresh raspberries, crumble

### **Tiramisú | 95 kr.**

Famous Italian mascarpone dessert, lady fingers, strong coffee, Marsala, cocoa

### **Gelato Misto | 85 kr.**

3 types of ice cream with crisp

### **Cioccolato al Vaniglia | 95 kr.**

Dark chocolate cake, vanilla ice cream

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Vini		GL	FL
<b>Vini Spumanti</b>			
NV	Rosato 'Fulvio Beo', Ca' Rugate, Veneto	100	625
NV	'Fulvio Beo', Ca' Rugate, Veneto	100	625
NV	'Alma' Gran Cuvee, Brut, Bellavista	140	700
2016	'Teatro alla Scala' Brut, Bellavista		800
<b>Vini Bianchi</b>			
2025	Vermentino 'Solais', Santadi, Sardegna	90	425
2024	Soave 'San Michele', Ca' Rugate, Veneto	95	450
2024	Pinot Grigio, Colterenzio, Alto Adige	95	450
2025	Chardonnay, 'Altkirch', Colterenzio, Alto Adige	95	450
2024	Sauvignon Bianco, Ermacora, Friuli	100	475
2024	Soave Classico, Pieropan, Veneto	100	475
2024	Arenis, Gewürztraminer	115	550
<b>Vini Dolci</b>			
2024	Marsala, Superiore Riserva Semisecco, Florio, Sicilia	65	425
2024	Moscato d'Asti, Albino Rocca, Piemonte	70	450
<b>Vini Rosati</b>			
2023	Rosato, Le Due Arbie, Toscana	85	400
2024	Komaros, Garofoli, Marche	90	425
<b>Vini Rossi</b>			
2024	Monica di Sardegna Antigua, Santadi, Sardegna	80	375
2022	Rosso Toscana Sangiovese, Mocali, Toscana	85	400
2022	Chianti Superiore, Le Due Arbie, Toscana	85	400
2021	Montepulciano 'Indio', Bove, Abruzzo	90	425
2021	Primotivo "Terragnolo" Apollonio, Puglia	95	450
2022	Rosso di Montalcino, Poggio Landi, Toscana	105	500
2024	Valpolicella, 'Rio Albo', Ca' Rugate, Veneto	100	475
2024	Pinot Nero, Colterenzio, Trentino/Alto Adige	110	525
2024	'Hebo', Petra, Toscana	110	525
2022	Barbera 'Trevigne', Domenico Clerico, Piemonte	115	550
2024	Ripasso, Brigaldara, Veneto	115	550
2021	Nobile di Montepulciano, Poliziano, Toscana	125	600
2024	Nebbiolo 'Capisme', Domenico Clerico, Piemonte	130	625
2021	Barolo, Domenico Clerico, Piemonte	165	800
2021	Amarone 'Punta 470', Ca' Rugate, Veneto	175	850
<b>Non-Alcoholic Vini</b>			
NV	Van Nahmen, Rhabarbernectar, Rhinland, Germania	85	400
2024	Goldatzel, Riesling, Rheingau, Germania	95	450

## Buonasera!

Welcome to Grappa Restaurant & Vinbar.  
At Grappa you experience real Italian atmosphere with a modern twist.  
Enjoy our dishes individually or choose one of our menus.

*Buon appetito!*

## Aperitivo

### Passionata | 95 kr.

Galliano, vodka, passion purée

### Aperol Spritz | 95 kr.

Aperol and prosecco

### Amalfi Sour | 110 kr.

Aperol, Malfy Arancia gin, strawberry

### Italian olives | 50 kr.

### Homemade salted almonds | 50 kr.

### Arancini | 3 pcs. 50 kr.

Mozzarella, mascarpone, parmesan mayo

### Parma ham | 65 kr.

Crostoni, balsamico crema, parmesan, truffle mayo

### Croustades | 3 pcs. 55 kr.

Raw tuna, olive oil, lemon mayo

### Parmesan chips | 50 kr.

Truffle mayo

### Polenta fries | 50 kr.

Grappa's polenta fries, truffle mayo

### Pane Grigliato | 65 kr.

Gratinated bread, mozzarella, garlic, pesto

### Pane | 45 kr.

Stone oven bread, Pesto Genovese (basket for 2 people)