

CICCHETTI

Cicchetti are small, Italian dishes, you can put together to create a full meal or work as an appetizer with our Pasta, Pizza or Carne.

FREDDI | COLD

Burratina

burratina, aubergine caramelized in balsamico, honey and 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 salted lemon / 75 kr.

Selezione di Olive (V)

Piccolo's marinated olives / 45 kr.

CALDI | HOT

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 stone oven 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 Burratina

bulgur, pickled mushrooms, rucola, burrata, apple puree, walnuts, parmesan mayo / 155 kr.

Salumi Misti

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

PASTA E RISOTTO

Our pasta is homemade. Ask for gluten free alternatives.

Casarecce Brasato

braised beef brisket, creamy mushrooms, borettane onions, beef stock / 160 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, burrata, 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

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

Margherita (V)

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

Parma e Rucola

tomato sauce, mozzarella, parma ham, rucola, pesto / 165 kr.

Diavola

tomato sauce, mozzarella, spicy salami, red onion and pickled green chili / 160 kr.

Verdure (V)

tomato sauce, mozzarella, eggplant, bell pepper, red onion / 145 kr.

Gorgonzola

tomato sauce, mozzarella, bell pepper, spicy salami, gorgonzola / 155 kr.

Cotto

tomato sauce, mozzarella, boiled ham, portobello mushrooms / 155 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.

SPUMANTI

NV 'Fulvio Beo' Ca' Rugate, Veneto 100 / 575 kr.	NV Rosato, 'Fulvio Beo' Ca' Rugate, Veneto 100 / 575 kr.	NV 'Alma' Gran Cuvee, Brut Bellavista, Lombardy 140 / 700 kr.
NV Fulvio Beo Jeroboam Ca' Rugate, Veneto 2200 kr.	NV Fulvio Beo Rosato Jeroboam Ca' Rugate, Veneto 2200 kr.	2016 'Teatro alla Scala' Brut Bellavista, Lombardy 800 kr.

SPRITZ

Zenzero Spritz Cucielo Rosso, ginger beer, prosecco 90 kr.	Passion Spritz Fiorente, passion, orange, prosecco..... 95 kr.
Aperol Spritz Aperol, prosecco 90 kr.	Limoncello Spritz Limoncello, Fiorente, prosecco 95 kr.
Fragola Spritz Aperol, strawberry, ginger beer, prosecco 90 kr.	Mango Spritz Fiero Martini, mango, lemon, prosecco 95 kr.
Peach Melba Spritz Sambuca, Chambord, creme de peche, prosecco..... 95 kr.	Agrumi Spritz Gin Malfy Con Aranciata, grapefruit, orange, prosecco 95 kr.
Limonata Rosa Spritz Gin Malfy Rosa, grapefruit, lemon, prosecco..... 95 kr.	Bergamotto Spritz Italicus, lemon, prosecco 95 kr.
Fiorente Spritz Fiorente, Cucielo Bianco, lemon, prosecco 95 kr.	Fiero Spritz Martini Fiero, tonic, prosecco..... 95 kr.

VINI

BIANCHI

2022 Vermentino, Le Colonne, Tuscany.....85 / 425 kr.
2021 Soave, 'San Michele', Ca' Rugate, Veneto.....85 / 425 kr.
2022 Pinot Grigio, Colterenzio, Alto Adige90 / 450 kr.
2022 Chardonnay, 'Altkirch', Colterenzio, Alto Adige.....90 / 450 kr.
2022 Sauvignon Bianco, Ermacora, Friuli90 / 450 kr.
2022 Gewürztraminer, Hofstätter, Alto Adige100 / 500 kr.
2019 'Monte Alto', Soave, Ca' Rugate, Veneto115 / 575 kr.
2021 Sauvignon Bianco, 'Lafoa', Colterenzio, Alto Adige650 kr.
2019 Chardonnay, 'Lafoa', Colterenzio, Alto Adige.....700 kr.

ROSATI

2021 Rosato, Le Due Arbie, Tuscany.....75 / 375 kr.

DOLCI

2021 Brachetto, Angelo Negro.....325 kr.
2007 Marsala 'Targa', Florio, Sicily.....65 / 425 kr.
2021 Moscato di Asti, Albino Rocca, Piemonte70 / 450 kr.

ROSSI

2021 Chianti Superiore, Le Due Arbie, Tuscany.....80 / 400 kr.
2021 Rosso di Montepulciano, Poliziano, Tuscany.....90 / 450 kr.
2020 Terragnolo, Primitivo Apollonio, Apulia90 / 450 kr.
2022 Pinot Nero, Colterenzio, Alto Adige.....100 / 500 kr.
2019 Bolgheri Rosso, Le Colonne, Tuscany100 / 500 kr.
2021 Barbera 'Tre Vigne', Domenico Clerico, Piemonte100 / 500 kr.
2021 Valpolicella, 'Rio Albo', Ca' Rugate, Veneto100 / 500 kr.
2019 Vino Nobile di Montepulciano, Poliziano, Tuscany.....115 / 575 kr.
2021 Ripasso, 'Campo Bastiglia', Ca' Rugate, Veneto120 / 600 kr.
2018 Barolo, Domenico Clerico, Piemonte.....800 kr.
2018 'Asinone', Vino Nobile, Tuscany.....800 kr.
2016 'Vigna di Sessina', Chianti Classico, Tuscany850 kr.

CORA WINE

Try our cora wine - cellar wines on glass
Please ask your waiter about our selection and prices

BEVANDE

BIRRA

Royal draft beer Organic pilsner or Organic classic 30 / 40 cl.52 / 68 kr.
Beer of the month ask the waiter 30 / 40 cl.68 / 90 kr.
Anarkist New England IPA draft beer 30 / 40 cl.68 / 90 kr.
Anarkist Bloody Weizen draft beer 30 / 40 cl.68 / 90 kr.
Anarkist American Haze draft beer 30 / 40 cl.68 / 90 kr.
Bottled beer Peroni, Menabrea or Nastro Azzuro 33 cl.70 kr.
Bottled beer Tourtel (non-alcoholic) 33 cl.68 kr.

ACQUA

Soda Pepsi, Pepsi Max, Faxe Kondi 30 / 40 cl.44 / 58 kr.
Lemonade Ask your waiter for this week's variant55 kr.
Organic Egekilde citrus.....48 kr.
Waseen water with/without sparkles 37,5 / 75 cl.30 / 50 kr.

CAFFÉ

Espresso single / doppio.....25 / 35 kr.
Caffe latte single / doppio.....54 / 60 kr.
Cappuccino single / doppio.....54 / 60 kr.
Macchiato single / doppio40 / 45 kr.
Americano.....45 kr.
Cortado doppio.....48 kr.
Hot Chocolate with whipped cream55 kr.
Tea from A.C. Perch's earl grey, green lemon & ginger, white temple58 kr.
Coffee syrup vanilla, chocolate, caramel5 kr.

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.

