

Piccolo

Grappa

PRANZO | LUNCH SATURDAY - SUNDAY 11.00 A.M. - 5.00 P.M.

INSALATA

Pollo chicken, arugula, spinach, sun-dried tomatoes, ricotta, pomegranate vinaigrette, croutons.....	140 kr.
Funghi e Burattina bulgur, pickled mushrooms, rucola, burattina, apple pureé, walnuts, parmesan mayo	155 kr.
Verde mini romaine, arugula, tomato, onion, cucumber, parmesan, vinaigrette.....	110 kr.

ANTIPASTI

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

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

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

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

All pizzas can be made without gluten

DOLCI

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

ITALIAN ATMOSPHERE FOR ANY OCCASION

Are you hosting a birthday party, business aperitivo or another festive occasion?
At Piccolo we are ready to give you and your guests a special and authentic Italian culinary experience.
Book a table or learn more about our catering options.

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BEVANDE

BIRRA | BEER

Draft beer Royal Pilsner, Organic Classic 30 / 40 cl.	54 / 70 kr.
Special draft beer Anarkist New England IPA, Affligem Double 30 / 40 cl.	68 / 90 kr.
Bottled beer Peroni, Birra Moretti, Nastro Azzuro or Tourtel (non-alcoholic) 33 cl.	65 kr.
Bottled beer Anarkist Hazy IPA (non-alcoholic) 50 cl.	85 kr.
Special bottled beer Volpina Rossa Red Ale or Gradisca Pale Italian Lager 50 cl.	85 kr.

VINI BIANCHI

2022 Pinot Grigio , Colterenzio, Alto Adige.	90 / 450 kr.
2021 San Michele , Ca' Rugate, Veneto.	85 / 425 kr.
2022 Chardonnay , 'Altkirch', Colterenzio, Alto Adige.	95 / 450 kr.
2022 Sauvignon Bianco , Ermacora, Friuli.	95 / 450 kr.
2022 Gewürztraminer , Hofstätter, Alto Adige.	100 / 500 kr.
2019 'Monte Alto' , Soave, Ca' Rugate, Veneto.	115 / 575 kr.

VINI ROSATI

2021 Rosato , Le Due Arbie, Tuscany.	80 / 375 kr.
2021 Rosato , 'Rosa di Frati', Lugana, Lombardy.	550 kr.

VINI ROSSI

2021 Rosso di Montepulciano , Poliziano, Tuscany.	95 / 425 kr.
2021 Pinot Nero , Colterenzio, Alto Adige.	100 / 500 kr.
2019 Bolgheri Rosso , Le Colonne, Tuscany.	100 / 500 kr.
2020 Barbera 'Tre Vigne' , Clerico, Piemonte.	100 / 500 kr.
2021 Capisme , Clerico, Piemonte.	110 / 550 kr.
2021 Rio Albo Valpolicella , Ca' Rugate, Veneto.	110 / 550 kr.
2019 Vino Nobile di Montepulciano , Poliziano, Tuscany.	115 / 575 kr.
2020 Campo Bastiglia Ripasso , Ca' Rugate, Veneto.	120 / 600 kr.

ACQUA | WATER

Soda Pepsi, Pepsi Max, Faxe Kondi free 30 / 40 cl.	45 / 60 kr.
Bottled soda Mirinda orange, Mirinda lemon 25 cl.	45 kr.
Galvanina Soda orange, blood orange, sport, lemon, cola, cola zero 35,5 cl.	60 kr.
Galvanina Bio Ice Tea peach 35,5 cl.	60 kr.
Lemonade ask the waiter about this week's variant.	55 kr.
Fresh orange juice from Aarhus Frugt & Grønt.	50 kr.
Waseen water still / sparkling 37,5 / 75 cl.	30 / 50 kr.

CAFFE | COFFEE

Espresso single / doppio.	25 / 35 kr.
Caffè latte single / doppio.	50 / 55 kr.
Cappuccino single / doppio.	48 / 52 kr.
Macchiato single / doppio.	25 / 35 kr.
Americano	40 kr.
Cortado doppio.	40 kr.
Caffè corretto (espresso with grappa).	45 kr.
French press (4-5 cups).	95 kr.
Hot chocolate with whipped cream.	55 kr.
Tea from A.C. Perch's ask the waiter for selection.	55 kr.



Det Kærlige Måltid

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.