

ANTIPASTI

Frittata al Salmone | 155 kr.

omelette, smoked salmon, tomatoes, pesto, small salad

Frittata al Prosciutto | 155 kr.

omelette, parma ham, tomatoes, pesto, small salad

Bruschetta Caprese (V) | 135 kr.

toasted bread, tomatoes, buffalo mozzarella, basil, balsamic glaze

Bruschetta al Salmone | 155 kr.

toasted bread, smoked salmon, asparagus cream, asparagus crudite

Insalata Pollo | 145 kr.

chicken, heart salad, cherry tomatoes, peas, vinaigrette

Asparago (V) | 135 kr.

asparagus, parmesan, mascarpone, orange, sauce

Vitello Tonnato | 135 kr.

veal, tuna mayo, bottarga, capers, arugula and preserved lemon

Gamberi | 155 kr.

tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil

Cozze | 145 kr.

white wine steamed mussels, dill, spring onion, butter

Salumi Misti | 145 / 250 kr.

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

PASTA

Our pasta is made in our pasta workshop.

Spaghetti Bolognese | 155 kr.

beef ragú napoli sauce, basil, green pesto

Casarecce Gamberi | 170 kr.

casarecce pasta, tiger prawns, asparagus, chili, tomato sauce, basil

Classici Spaghetti Carbonara | 155 kr.

spaghetti pasta with guanciale con pepe, egg yolk, parmesan

Ravioli Spinaci | 165 kr.

spinach, peas, asparagus, tomatoes, white wine, butter

Risotto alle Sepia | 190 kr.

creamy risotto with fried squid, lobster stock, shallots, white wine, parsley

PIZZA

Our tomato sauce is made from San Marzano

Diavola | 160 kr.

tomato sauce, mozzarella, spicy salami, red onion and olives

Parma e Rucola | 165 kr.

tomato sauce, mozzarella, parma ham, tomato, rucola, parmesan, pesto

Salsiccia Bianca | 160 kr.

mozzarella, mascarpone, salsiccia, potato, red onion and rosemary oil

Quattro Stagioni | 150 kr.

tomato sauce, mozzarella, mushrooms, boiled ham, artichoke and olives

Margherita (V) | 135 kr.

tomato sauce, mozzarella, olive oil and basil
(with burrata +10 kr.)

DOLCI

Tiramisu (V) | 85 kr.

mascarpone, lady fingers, Marsala and coffee

Torta al Lemone (V) | 85 kr.

sour mascarpone, olive oil and poppy seeds

Pannacotta (V) | 85 kr.

cream, vanilla and rhubarb

MENU FERRARI

four cichetti, small Italian dishes to share | 250 kr.

ask the waiter for the menu

1. serving

2 cold cicchetti

2. serving

2 warm cicchetti

3. serving

tiramisu (add on +50 kr.)

Piccolo Grappa

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.



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.