

Piccolo

CICCHETTI

Cicchetti is the name of small Italian dishes that can be served as appetizers or put together as a whole meal in combination with our homemade pasta, pizza or carne.

FREDDI | COLD

Burratina

bell pepper purée, chili, basil pesto, pine nuts / 85 kr.

Bruschetta Pomodoro (V)

toasted focaccia, tomatoes, garlic, basil, olive oil / 80 kr.

Bruschetta al Salmone

toasted focaccia, smoked salmon, horseradish cream, dill / 85 kr.

Insalata Pollo

chicken, heart salad, cherry tomatoes, radicchio, parmesan, grape, focaccia / 75 kr.

Involti de Bresaola

bresaola, rucola, parmesan flakes, lemon vinaigrette / 85 kr.

Vitello Tonnato

slow-roasted veal, tuna mayo, bottarga, capers, arugula, preserved lemon / 75 kr.

Bruschetta Tatar

toasted focaccia, beef, shallots, parsley, gherkins, capers, horseradish, mustard / 85 kr.

Selezione di Olive (V)

Piccolos marinated olives / 45 kr.

CALDI | WARM

Gnocchi

browned butter, sage, lemon, parmesan (salsiccia +30kr.) / 80 kr.

Baby Carrots (V)

roasted carrots, honey, carrot pesto, pine nuts / 75 kr.

Gamberi

tiger prawns, pointed cabbage, tomato sauce, garlic, chili, basil / 85 kr.

Calamari ragout

calamari, carrots, potatoes, leek, spicy salami, parsley / 75 kr.

Guance di Maiale

slow cooked pork, polenta, mushrooms, borettane onions, parsley, red wine sauce / 85 kr.

Arancino a la Norma (V)

fried risotto with tomato sauce, zucchini, mozzarella, basil pesto / 85 kr.

Bistecca

carrots, spinach, crushed potato, marsala-truffle sauce / 95 kr.

Pane (V)

freshly baked bread, pesto Genovese/ 30 kr.

MENU FERRARI - 350 KR.

Vitello Tonnato | veal, tuna mayo, bottarga, capers, arugula, lemon

Bruschetta Pomodoro (V) | toasted focaccia, tomatoes, garlic, basil, olive oil

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

Arancino a la Norma (V) | fried risotto with tomato, zucchini, mozzarella, pesto

Tiramisu | mascarpone, ladyfingers, Marsala, coffee

MENU LAMBORGHINI - 450 KR.

Grissini | with truffle mayo

Vitello Tonnato | veal, tuna mayo, bottarga, capers, arugula, lemon

Bruschetta Pomodoro (V) | toasted focaccia, tomatoes, garlic, basil, olive oil

Involti de Bresaola | bresaola, rucola, parmesan flakes, lemon vinaigrette

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

Arancino a la Norma (V) | fried risotto with tomato, zucchini, mozzarella, pesto

Tiramisu | mascarpone, ladyfingers, Marsala, coffee

PASTA E RISOTTO

Our pasta is made in our pasta workshop. Ask for gluten free alternatives.

Campanelle Bolognese

beef ragú, napoli sauce, basil, parmesan / 155 kr.

Casarecce Gamberi

tiger prawns, broccolini, garlic, chili, tomato sauce, basil / 170 kr.

Ravioli Salsiccia e Finferli

salsiccia, ricotta, chanterelles, butter, white wine, sunflower seeds / 165 kr.

Risotto Funghi e Porro

creamy risotto with mushrooms, leek, parmesan, white wine, truffle oil / 190 kr.

SALUMI

Salumi Misti

Italian hams, salami and sausages, Italian cheeses, specialities, bread and pesto / 145 / 250 kr.

CARNE

Ribeye

crushed potato, confit garlic, carrots, spinach, truffle-marsala sauce / 295 kr.

PIZZA

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

All pizzas can be made without gluten

Margherita (V)

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

Verdure (V)

tomato sauce, mozzarella, spring onion, sugar snap peas, cherry tomatoes / 150 kr.

Diavola

tomato sauce, mozzarella, spicy salami, red onion and olives / 160 kr.

Cotto

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

Parma e Rucola

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

Gorgonzola

tomato sauce, mozzarella, Gorgonzola, grilled bell pepper and spicy salami / 160 kr.

DOLCI

Tiramisu (V)

mascarpone, lady fingers, Marsala and coffee / 85 kr.

Affogato e Pistachio (V)

espresso with pistachio ice cream, cream and roasted pistachio nuts / 85 kr.

Torta al Lemone (V)

sour mascarpone, olive oil and poppy seeds / 85 kr.

Pannacotta (V)

cream, vanilla and rhubarb / 85 kr.

Piccolo grappa

SPUMANTI

NV 'Fulvio Beo'
Ca' Rugate, Veneto
100 / 625 kr.

NV Rosato, 'Fulvio Beo'
Ca' Rugate, Veneto
100 / 625 kr.

NV 'Alma'
Bellavista, Lombardiet
140 / 700 kr.

NV Brut Premier
Louis Roederer, Champagne
950 kr.

2008 Cristal
Louis Roederer, Champagne
3300 kr.

NV Fulvio Beo Jeroboam
Ca' Rugate, Veneto 2200 kr.

NV Fulvio Beo Rosato Jeroboam
Ca' Rugate, Veneto 2200 kr.

SPRITZ

Peach Melba Spritz
Sambuca, prosecco, Chambord, creme de peche..... 95 kr.
Fiori di Sambucca Spritz
Fiorente, vermouth, citron, prosecco 95 kr.
Aperol Spritz
Aperol, prosecco 95 kr.
Limonata Rosa Spritz
Malfy Rosa Gin, grape, citron, prosecco 95 kr.
Passion Spritz
Fiorente, prosecco, appelsin, passion..... 95 kr.

Limoncello Spritz
Limoncello, Fiorente, prosecco 95 kr.
Zenzero Spritz
Vermouth rosso, ingefær, prosecco..... 95 kr.
Negroni Spritz
Campari, Malfy Gin, vermouth rosso, prosecco..... 95 kr.
Fragola Spritz
Aperol, jordbær, ingefær, prosecco 95 kr.
Mango Spritz
Vermouth, mango, prosecco 95 kr.

Snacks

Homemade salted almonds 45 kr. / Italian olives 45 kr.

BIANCHI

2021 San Michele, Ca' Rugate, Veneto 95 / 450 kr.
2022 Pinot Grigio, Colterenzio, Alto Adige..... 95 / 450 kr.
2023 Sauvignon Bianco, Ermacora, Friuli..... 95 / 450 kr.
2023 Chardonnay, 'Altkirch', Colterenzio 95 / 450 kr.
2023 Gewürztraminer, Hofstätter, Alto Adige 115 / 550 kr.
2021 'Monte Alto', Soave, Ca' Rugate, Veneto 115 / 550 kr.
2021 Cai dei Frati, Lugana, Lombardiet 550 kr.
2022 Tenuta della Terre, Etna Bianco, Sicilien..... 550 kr.
2021 Sauvignon Bianco, 'Lafoa', Colterenzio, Alto Adige 650 kr.
2021 Chardonnay, 'Lafoa', Colterenzio, Alto Adige..... 700 kr.
2019 Pinot Grigio, Vie di Romans, Dessimis, Friuli 750 kr.
2021 Chardonnay, Vie di Romans, Friuli 750 kr.
2020 Sauvignon Bianco, Vie di Romans 750 kr.
2016 Vistamare, Gaja, Toscana..... 950 kr.

ROSATI

2021 Rosato, Le Due Arbie, Toscana..... 85 / 400 kr.
2021 Rosato, 'Rosa di Frati', Lugana, Lombardiet..... 550 kr.

DOLCI

2007 Marsala 'Targa', Florio, Sicilien 65 / 425 kr.
NV 'Ambar', Florio, Sicilien 65 / 425 kr.
2021 Moscato d'Asti, Albino Rocca, Piemonte..... 70 / 450 kr.

CORAVIN

Try our cellar wine
Ask your waiter for the selection and price

VINI

ROSSI

2022 Rosso di Montepulciano, Poliziano, Toscana..... 95 / 450 kr.
2022 Rio Albo Valpolicella, Ca' Rugate, Veneto 100 / 475 kr.
2022 Pinot Nero, Colterenzio, Alto Adige 110 / 525 kr.
2021 Barbera 'Tre Vigne', Clerico, Piemonte 115 / 550 kr.
2020 Bolgheri Rosso, Le Colonne, Toscana 125 / 600 kr.
2021 Vino Nobile di Montepulciano, Poliziano, Toscana 125 / 600 kr.
2021 Campo Bastiglia Ripasso, Ca' Rugate, Veneto 125 / 600 kr.
2022 Capisme, Clerico, Piemonte 130 / 625 kr.
2018 Rosso di Montalcino, Brizio, Toscana 450 kr.
2019 Pinot Nero, 'St. Daniel Riserva', Colterenzio, Alto Adige..... 600 kr.
2018 Quercegobbe, Petra, Toscana 700 kr.
2018 Poliziano 'Asinone', Vino Nobile, Toscana 800 kr.
2020 Ca' Marcanda, Promis, Gaja, Piemonte 800 kr.
2018 Barolo, Clerico, Piemonte..... 800 kr.
2015 Le Stanze, Poliziano, Toscana..... 800 kr.
2012 Colle Nottolo, Bellafonte, Sagrantino di Montefalco 800 kr.
2018 Cifra, Duemani, Toscana 875 kr.
2015 Amarone 'Punta 470', Ca' Rugate, Veneto..... 875 kr.
2015 Petra, Petra, Toscana..... 900 kr.
2017 Ca' Marcanda, Magari, Gaja, Toscana..... 1100 kr.
2013 Brunello di Montalcino, Brizio, Toscana..... 1200 kr.
2015 Tenuta di Valgiano, Toscana 1200 kr.
2017 Pieve di Santa Restituta Brunello, Gaja, Toscana 1200 kr.
2014 Barolo Pajana, Clerico, Piemonte..... 1300 kr.
2014 Barolo 'Aeroplanservaj', Clerico, Piemonte 1400 kr.
2015 Darmagi, Gaja, Piemonte 3000 kr.

BIRRA

Tap beer Royal Pilsner, Royal Organic Classic 30 / 40 cl. 54 / 70 kr.
Special tap beer New England IPA, Affligem Double, Royal Blanche 30 / 40 cl. .. 68 / 90 kr.
Bottle beer Peroni, Birra Moretti, Nastro Azzuro eller Tourtel (alkoholfri) 33 cl. 68 kr.
Beer of the month ask the waiter 30 / 40 cl 68 / 90 kr.

ACQUA

Soda Pepsi, Pepsi Max, Faxe Kondi Free 30/40 cl. 45 / 60 kr.
Lemonade ask the waiter 55 kr.
Waseen water ad libitum..... 25 kr.

BEVANDE

CAFFE

Espresso single / doppio 25 / 35 kr.
Caffè latte single / doppio 54 / 60 kr.
Cappuccino single / doppio..... 54 / 60 kr.
Americano 45 kr.
Cortado doppio 48 kr.
Caffè corretto (espresso with grappa) 58 kr.
French press (4-5 cups) 100 kr.
Warm chocolate with whipped cream..... 60 kr.
Tea from A.C. Perch's ask the waiter..... 60 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.