

ANTIPASTI

Focaccia Salmone | 135 kr.

focaccia, smoked salmon, tomatoes, pesto, salad

Focaccia Prosciutto | 135 kr.

focaccia, parma ham, tomatoes, pesto, salad

Bruschetta Pomodoro (V) | 135 kr.

toasted focaccia, tomatoes, garlic, basil, olive oil

Bruschetta al Salmone | 155 kr.

toasted focaccia, smoked salmon, horseradish cream, dill

Insalata Pollo | 145 kr.

chicken, heart salad, cherry tomatoes, radicchio, grape, parmesan, focaccia

Baby carrots (V) | 135 kr.

roasted carrots, honey, carrot pesto, pine nuts

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

Calamari ragout | 145 kr.

calamari, carrots, potato, leek, spicy salami, parsley

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.

Campanelle Bolognese | 155 kr.

beef ragú napoli sauce, basil, parmesan

Casarecce Gamberi | 170 kr.

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

Casarecce Verdure | 145 kr.

corn, carrots, sugar snap peas, lemon, butter, white wine

Campanelle Pomodoro (V) | 145 kr.

cherry tomatoes, tomato sauce, basil, parmesan

Risotto funghi e Porro (V) | 190 kr.

creamy risotto with mushrooms, leek, parmesan, white wine, truffle oil

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

Verdure (V) | 150 kr.

tomato sauce, mozzarella, spring onion, sugar snap peas, tomatoes

Cotto | 155 kr.

tomato sauce, mozzarella, ham, portobello mushrooms

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 cicchetti, 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

Royal draft beer organic pilsner or organic classic 30 / 40 cl.....	54 / 70 kr.
Special draft beer Anarkist New England IPA, Affligem Double, Royal Blanche 30 / 40 cl.....	68 / 90 kr.
Bottled beer Peroni, Birra Moretti, Nastro Azzuro or Tourtel (non-alcoholic) 33 cl.....	68 kr.
Beer of the month ask the waiter 30 / 40 cl.....	68 / 90 kr.

VINI BIANCHI

2021 San Michele , Ca' Rugate, Veneto.....	95 / 450 kr.
2023 Sauvignon Bianco , Ermacora, Friuli.....	95 / 450 kr.
2022 Pinot Grigio , Colterenzio, Alto Adige.....	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 / 575 kr.

VINI ROSATI

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

VINI ROSSI

2022 Rosso di Montepulciano , Poliziano, Tuscany.....	95 / 450 kr.
2022 Rio Albo Valpolicella , Ca' Rugate, Veneto.....	100 / 475 kr.
2022 Pinot Nero , Colterenzio, Alto Adige.....	110 / 525 kr.
2021 Barbera 'Trevigne' , Clerico, Piemonte.....	115 / 550 kr.
2020 Bolgheri Rosso , Le Colonne, Tuscany.....	125 / 600 kr.
2021 Vino Nobile di Montepulciano , Poliziano, Tuscany.....	125 / 600 kr.
2021 Campo Bastiglia Ripasso , Ca' Rugate, Veneto.....	125 / 600 kr.
2022 Capisme , Clerico, Piemonte.....	130 / 625 kr.

ACQUA | WATER

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

CAFFE | COFFEE

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.
Hot chocolate with whipped cream.....	60 kr.
Tea from A.C. Perch's ask the waiter for selection.....	60 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.