

# 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 | KOLDE

- Burratina**  
burrata, aubergine caramelized in balsamico and honey with smoked ham / 85 kr.
- Bruschetta Caprese (V)**  
toasted bread, tomatoes, buffalo mozzarella, basil, balsamic glaze / 80 kr.
- Bruschetta al Salmone**  
toasted bread, smoked salmon, broccolini cream, pickled radishes / 85 kr.
- Insalata Pollo**  
chicken, heart salad, cherry tomatoes, peas, parmesan, croutons, vinaigrette / 75 kr.
- Prosciutto**  
18 mdr. parma ham, melon, balsamic glaze, parmesan flakes / 85 kr.
- Vitello Tonnato**  
slow-roasted veal, tuna mayo, bottarga, capers, arugula, preserved lemon / 75 kr.
- Tatar**  
okse, syltet svampe, sennep, chilimayo / 85 kr.
- Selezione di Olive (V)**  
Piccolos marinated olives / 45 kr.

### CALDI | VARME

- Gnocchi (V)**  
with zucchini, walnuts, lime, taleggio sauce / 80 kr.
- Broccolini (V)**  
broccolini, parmesan, mascarpone, orange, sauce / 75 kr.
- Gamberi**  
tiger prawns, pointed cabbage, broccolini, tomato sauce, garlic, chili, basil / 85 kr.
- Cozze**  
white wine steamed mussels, dill, spring onion, butter / 75 kr.
- Involti de Zucchini**  
fried zucchini, smoked ham, mozzarella, basil pesto / 85 kr.
- Arancino**  
fried risotto with ham, safran, mozzarella, peas, thyme mayo / 85 kr.
- Bistecca**  
green beans, spinach, crisp potato, marsala-truffle sauce / 95 kr.
- Pane (V)**  
freshly baked bread with pesto Genovese / 30 kr.

### MENU FERRARI - 350 KR.

- Vitello Tonnato** | veal, tuna mayo, bottarga, capers, arugula, lemon  
**Bruchetta Caprese** | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze  
**Gamberi** | tiger prawns, pointed cabbage, broccolini, tomato sauce, garlic, chili, basil  
**Broccolini (V)** | broccolini, parmesan, mascarpone, orange, sauce  
**Tiramisu** | mascarpone, ladyfingers, Marsala, coffee

### MENU LAMBORGHINI - 450 KR.

- Grissini** | with truffle mayo  
**Vitello Tonnato** | veal, tuna mayo, bottarga, capers, arugula, lemon  
**Bruchetta Caprese** | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze  
**Prosciutto** | 18 mdr. parma ham, melon, balsamic glaze, parmesan flakes  
**Gamberi** | tiger prawns, pointed cabbage, broccolini, tomato sauce, garlic, chili, basil  
**Broccolini (V)** | broccolini, parmesan, mascarpone, orange, sauce  
**Tiramisu** | mascarpone, ladyfingers, Marsala, coffee

## PASTA E RISOTTO

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

- Spaghetti Bolognese**  
spaghetti pasta, beef ragú, napoli sauce, basil, green parmesan / 155 kr.
- Classici Spaghetti Carbonara**  
spaghetti pasta with guanciale con pepe, egg yolk, parmesan, / 155 kr.
- Casarecce Gamberi**  
casarecce pasta, tiger prawns, basil, broccolini, chili, tomato sauce, / 170 kr.
- Ravioli Spinaci (V)**  
spinach, peas, broccolini, tomatoes, white wine, butter / 165 kr.
- Risotto alle Sepia**  
creamy risotto with fried squid, lobster stock, shallots, white wine, parsley / 190 kr.

## SALUMI

- Salumi Misti**  
Italian hams, salami and sausages, Italian cheeses, specialities, bread and pesto / 145 / 250 kr.

## CARNE

- Ribeye**  
potato rosti, confit garlic, green beans, 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, peas, zucchini, cherry tomatoes / 150 kr.
- Quattro Stagioni**  
tomato sauce, mozzarella, mushrooms, boiled ham, artichoke and olives / 150 kr.
- Salsiccia Bianca**  
mozzarella, mascarpone, salsiccia, potato, red onion and 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.
- 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.
- Tartufo**  
potato, mascarpone, smoked ham, fresh truffle / 180 kr.
- Månedens Pizza**  
ask the waiter / 165 kr.

## DOLCI

- Tiramisu (V)**  
mascarpone, lady fingers, Marsala and coffee / 85 kr.
- Gelato Misto (V)**  
3 variation of ice cream with berries and crisp / 85 kr.
- Torta al Lemone (V)**  
sour mascarpone, olive oil and poppy seeds / 85 kr.
- Pannacotta (V)**  
cream, vanilla and rhubarb / 85 kr.

For information about allergene ingredients please ask your waiter.  
Mobilephones and tablets on the tables are at your own responsibility.

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## SPUMANTI

**NV 'Fulvio Beo'**  
Ca' Rugate, Veneto  
100 / 575 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

Hjemmelavede saltmandler 45 kr. / Italienske oliven 45 kr.

## BIANCHI

**2022 Vermentino**, Le Colonne..... 90 / 425 kr.

**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.

**2020 Toscana Bianco, 'Ambræ'**, Poliziano ..... 100 / 475 kr.

**2023 Gewürztraminer**, Hofstätter, Alto Adige ..... 115 / 550 kr.

**2021 'Monte Alto'**, Soave, Ca' Rugate, Veneto ..... 115 / 550 kr.

**2022 Chardonnay, 'Altkirch'**, Colterenzio, Alto Adige..... 475 kr.

**2021 Cai dei Frati**, Lugana, Lombardiet ..... 550 kr.

**2022 Tenuta della Terre**, Etna Bianco, Sicilien..... 550 kr.

**2021 Sauvignon Bianco, 'Lafœa'**, Colterenzio, Alto Adige ..... 725 kr.

**2021 Chardonnay, 'Lafœa'**, Colterenzio, Alto Adige..... 725 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

Prøv også vores coravin med modne kældervine på glas.  
Spørg din tjener for udvalg og priser

## 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.

**2021 Campo Bastiglia Ripasso**, Ca' Rugate, Veneto ..... 125 / 600 kr.

**2020 Bolgheri Rosso**, Le Colonne, Toscana ..... 125 / 600 kr.

**2021 Vino Nobile di Montepulciano**, Poliziano, Toscana ..... 125 / 600 kr.

**2022 Capisme**, Clerico, Piemonte ..... 130 / 625 kr.

**2022 Rosso di Montalcino**, Brizio, Toscana ..... 500 kr.

**2021 Pinot Nero, 'St. Daniel Riserva'**, Colterenzio, Alto Adige..... 600 kr.

**2018 Quercegobbe**, Petra, Toscana ..... 700 kr.

**2019 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.

**2019 Amarone 'Punta 470'**, Ca' Rugate, Veneto..... 900 kr.

**2017 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.

## BEVANDE

## BIRRA

**Royal Draft beer** organic pilsner or organic classic 30 / 40 cl..... 54 / 70 kr.

**Special Draft beer** ask the waiter about this week's variant 30 / 40 cl ..... 68 / 90 kr.

**Bootled beer** Peroni, Birra Moretti, Nastro Azzuro eller Tourtel (alkoholfri) 33 cl..... 65 kr.

**Special bootled beer** Volpina Rossa Red Ale, Gradisca Pale Italian Lager 50 cl..... 85 kr.

## ACQUA

**Soda** Pepsi, Pepsi Max, Faxe Kondi Free 30/40 cl..... 45 / 60 kr.

**Galvanina Bio Soda** orange, blood orange, sport, lemon, pomegranate,  
coke, coke zero 35,5 cl..... 60 kr.

**Galvanina Bio Isthe** peach 35,5 cl. .... 60 kr.

**Lemonade** ask the waiter about this week's variant..... 55 kr.

**Waseen vand** still / sparkeling 37,5 / 75 cl..... 30 / 50 kr.

## 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 med grappa)..... 58 kr.

**Stempelkande** (4-5 kopper) ..... 100 kr.

**Varm chokolade** med flødeskum ..... 60 kr.

**The fra A.C. Perch's** spørg tjeneren om udvalg ..... 60 kr.



Jakobsen & Co støtter Det Kærlige Måltid, hvor frivillige unge laver sunde måltider med en uddannet kok til akut alvorligt syge og deres familier. Måltiderne leveres med en personlig hilsen fra de unge og giver ny energi i en svær tid.