

# 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 (V)**  
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, broccolini, tomato sauce, garlic, chili, basil / 85 kr.
- Calamari ragout**  
calamari, carrots, potatoes, leek, spicy salami, parsley / 75 kr.
- Guance di Maiale**  
slow cooked pork cheeks, 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**  
ribeye, carrots, spinach, crushed 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  
**Bruschetta Pomodoro (V)** | toasted focaccia, tomatoes, garlic, basil, olive oil
- Gamberi** | tiger prawns, cabbage, broccolini, 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 chili 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, cabbage, broccolini, 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.

- Spaghetti Bolognese**  
spaghetti pasta, beef ragú, napoli sauce, basil, parmesan / 155 kr.
- Classici Spaghetti Carbonara**  
spaghetti pasta with egg yolk, guanciale con pepe, parmesan, pecorino / 155 kr.
- Casarecce Gamberi**  
casarecce pasta, tiger prawns, basil, broccolini, garlic, cabbage, chili, tomato sauce / 170 kr.
- Ravioli Salsiccia e Finferli**  
salsiccia, ricotta, chanterelles, butter, white wine, sunflower seeds / 165 kr.
- Risotto Funghi e Porro (V)**  
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, 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.
- Salami e Rucola**  
tomato, mozzarella, salami Milano, salami Napoli, chili, rucola, pickled greens, balsamico / 180 kr.
- Pizza of the month**  
ask the waiter / 165 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.

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

# 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, lemon, prosecco..... 95 kr.  
**Aperol Spritz**  
Aperol, prosecco..... 95 kr.  
**Limonata Rosa Spritz**  
Malfy Rosa Gin, grape, lemon, prosecco..... 95 kr.  
**Passion Spritz**  
Fiorente, prosecco, orange, passion..... 95 kr.

**Limoncello Spritz**  
Limoncello, Fiorente, prosecco..... 95 kr.  
**Zenzero Spritz**  
Vermouth rosso, ginger, prosecco..... 95 kr.  
**Negroni Spritz**  
Campari, Malfy Gin, vermouth rosso, prosecco..... 95 kr.  
**Fragola Spritz**  
Aperol, strawberry, ginger, 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..... 85 / 425 kr.  
2022 Vermentino, Le Colonne..... 90 / 425 kr.  
2022 Pinot Grigio, Colterenzio, Alto Adige..... 90 / 450 kr.  
2023 Sauvignon Bianco, Ermacora, Friuli..... 95 / 450 kr.  
2020 Toscana Bianco, 'Ambrae', Poliziano..... 100 / 475 kr.  
2023 Gewürztraminer, Hofstätter, Alto Adige..... 100 / 500 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 cora wine - cellar wines on glass.

## VINI

## ROSSI

2022 Rosso di Montepulciano, Poliziano, Toscana..... 95 / 450 kr.  
2022 Pinot Nero, Colterenzio, Alto Adige..... 110 / 525 kr.  
2022 Rio Albo Valpolicella, Ca' Rugate, Veneto..... 110 / 550 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..... 450 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.  
2015 Amarone 'Punta 470', Ca' Rugate, Veneto..... 875 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.  
Bootled beer Peroni, Birra Moretti, Nastro Azzuro eller Tourtel (alkoholfri) 33 cl..... 68 kr.  
Special bootled beer Volpina Rossa Red Ale, Gradisca Pale Italian Lager 50 cl..... 85 kr.

## ACQUA

Bottled Soda Pepsi, Pepsi Max, Faxe Kondi Free 25 cl..... 45 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 water 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 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 for selections..... 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.