

## ANTIPASTI

### Frittata al Salmone | 155 kr.

omelette, smoked salmon, tomatoes, pesto, salad

### Frittata al Prosciutto | 155 kr.

omelette, 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, cabbage, broccolini, 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.

### Spaghetti Bolognese | 155 kr.

spaghetti pasta, beef ragù napoli sauce, basil, parmesan

### Casarecce Gamberi | 170 kr.

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

### Classici Spaghetti Carbonara | 155 kr.

spaghetti pasta with guanciale con pepe, egg yolk, parmesan

### Ravioli Salsiccia e Finferli | 165 kr.

salsiccia, ricotta, chanterelles, sunflower seeds, white wine, butter

### 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

### 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

### Cake of the day (V) | 45 kr.

ask the waiter for today's cake

## 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

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## BEVANDE

### BIRRA | BEER

<b>Royal draft beer</b> organic pilsner or organic classic 30 / 40 cl.....	54 / 70 kr.
<b>Bottled beer</b> Peroni, Birra Moretti, Nastro Azzuro or Tourtel (non-alcoholic) 33 cl.....	68 kr.
<b>Special bottled beer</b> Volpina Rossa Red Ale or Gradisca Pale Italian Lager 50 cl.....	85 kr.

### VINI BIANCHI

<b>2021 San Michele</b> , Ca' Rugate, Veneto.....	95 / 450 kr.
<b>2022 Sauvignon Bianco</b> , Ermacora, Friuli.....	95 / 450 kr.
<b>2022 Pinot Grigio</b> , Colterenzio, Alto Adige.....	95 / 450 kr.
<b>2023 Chardonnay</b> , 'Altkirch', Colterenzio, Alto Adige.....	95 / 450 kr.
<b>2020 Toscana Bianco</b> , 'Ambrae', Poliziano, Toscana.....	100 / 475 kr.
<b>2023 Gewürztraminer</b> , Hofstätter, Alto Adige.....	115 / 550 kr.
<b>2021 'Monte Alto'</b> , Soave, Ca' Rugate, Veneto.....	115 / 575 kr.

### VINI ROSATI

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

### VINI ROSSI

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

### ACQUA | WATER

<b>Bottled soda</b> Pepsi, Pepsi Max, Faxe Kondi Free 25 cl.....	45 kr.
<b>Galvanina Bio Soda</b> orange, blood orange, sport, lemon, pomegranate, coke, coke zero 35,5 cl.....	60 kr.
<b>Galvanina Bio Ice Tea</b> peach 35,5 cl.....	60 kr.
<b>Lemonade</b> ask the waiter about this week's variant.....	55 kr.
<b>Fresh orange or apple juice</b> from Aarhus Frugt & Grønt.....	50 kr.
<b>Waseen water</b> still / sparkling 37,5 / 75 cl.....	30 / 50 kr.

### CAFFE | COFFEE

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