

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**
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 months. ham, melon, balsamic glaze, parmesan flakes / 85 kr.
- Vitello Tonnato**
slow-roasted veal, tuna mayo, bottarga, capers, arugula, preserved lemon / 75 kr.
- Tatar**
beef, pickled mushrooms, shallots, gherkins, mustard, chili mayo / 85 kr.
- Selezione di Olive (V)**
Piccolos marinated olives / 45 kr.

CALDI | HOT

- 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**
ribeye, 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
Bruschetta Caprese | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze
Gamberi | tiger prawns, 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 chili mayo
Vitello Tonnato | veal, tuna mayo, bottarga, capers, arugula, lemon
Bruschetta Caprese | bread, tomatoes, buffalo mozzarella, basil, balsamic glaze
Prosciutto | 18 months. ham, melon, balsamic glaze, parmesan flakes
Gamberi | tiger prawns, 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 egg yolk,
guanciale con pepe,
parmesan, pecorino
/ 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.
- Pizza of the month**
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.

Piccolo grappa

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, 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

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, 'Ambrae', 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, 'Lafoa', Colterenzio, Alto Adige..... 725 kr.

2021 Chardonnay, 'Lafoa', 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

Try our cora wine - cellar wines on glass.

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.

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.

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 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.