



## ANTIPASTI "STARTERS"

DKK

### Bruschetta (2 pieces)

Thick slices of grilled bread, rubbed with garlic, drizzled with olive oil and topped with tomatoes and herbs..... 70,-

### Caprese D.O.C.

Buffalo mozzarella and Burrata cream mozzarella, baked cherry tomatoes, fresh basil and extra virgin olive oil. Served with grilled bread..... 85,-  
EXTRA. Served with Parma ham ..... +20,-

### Misto Toscano

Finocchiona - fennel salami, Coppa - air-dried neck fillet, Lardo di Colonnata - pork lard dried in marble basins, Taggiasche olives and pickled mushrooms. Served with grilled bread..... 105,-

## PRIMI PIATTI "PASTA DISHES"

### Penne all'arrabbiata

Pasta with tomato, garlic and chilli, white wine, black olives and parsley..... 119,-

### Spaghetti Bolognese

Spaghetti with beef sauce and parmesan..... 125,-

### Lasagne

Classic baked Italian lasagne with beef ragù, béchamel and parmesan ..... 129,-

### Maccheroni al pollo

Pan-fried chicken fillet, red onion, garlic, white wine, basil and a bit of cream ..... 135,-

## PIZZE (children 4-11 years old, half price, half portion)

### Margherita

Tomato, fresh mozzarella and basil..... 119,-

### Burrata e verdure

Tomato, fresh mozzarella, grilled vegetables, burrata and basil..... 129,-

### Diavola

Tomato, fresh mozzarella, Nduja - spicy sausage from Calabria, black olives and basil ..... 139,-

### Focaccia di patate e pancetta

White pizza with potatoes, Italian air-dried bacon and rosemary..... 139,-

### Tonno e capperi

Tomato, fresh mozzarella, Sicilian tuna, black olives, Pantelleria capers and red onion..... 139,-

### Focaccia di Parma

White pizza with fresh mozzarella, Parma ham and arugula..... 145,-

### Prosciutto e funghi

Tomato, fresh mozzarella, Italian cooked ham and fresh mushrooms..... 145,-

### Quattro Formaggi

Tomato, provolone, gorgonzola, fontina, mozzarella ..... 145,-

### Valtellina D.O.C

Tomato, mozzarella, taleggio cheese, baked radicchio and bresaola..... 145,-

Pesto.....	20,-
Aioli.....	25,-

## DOLCE "DESSERT"

### Affogato al caffè

Vanilla ice cream in espresso coffee and Amaretti..... 60,-

### Panna cotta

Traditional "cooked cream" dessert topped with seasonal fruit coulis ..... 60,-

### Tiramisu

Mascarpone cream with Italian biscuits and espresso coffee..... 71,-

### Gelato in cialda

Mixed Italian ice creams in a waffle cone bowl..... 75,-