



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,-