

SNACKS

- Snack. 40 KR
Kalamata olives, salty nuts or grissini with dip
- Snack Plate. 100 KR
Kalamata olives, salty nuts and grissini with dip

ANTIPASTI

- Antipasti Sharing Platter. 395 KR
Selection of organic local meats, cheeses and garnish served with homemade sourdough bread.

THE BURGER

- Wagyu Burger 185 KR
Our signature burger with organic Danish Wagyu meat. Served in a brioche bun with truffle mayo, pickled zucchini, lettuce, homemade ketchup and french fries.

THE VEGAN

- Spicy vegan stew 150 KR
Hot stew with lots of organic vegetables, seasonal spices and pine nuts served with sourdough bread, olive oil and sea salt.

PIZZA

- Pizza Margherita 130 KR
Tomato, mozzarella and basil
- Pizza Vegetariana. 140 KR
Tomato, mozzarella, eggplant, grilled peppers and olives
- Pizza Bianca 145 KR
Potato, mozzarella, garlic, rosemary, pecorino and pine nuts
- Pizza Diavola. 145 KR
Tomato, mozzarella, spicy salami, gorgonzola and grilled peppers
- Pizza Pollo. 155 KR
Tomato, mozzarella, chicken, parmesan, fresh salad and pesto
- Pizza Manzo. 155 KR
Tomato, mozzarella, spicy braised veal, grilled peppers, fresh salad and olive pesto
- Quattro Stagioni. 150 KR
Tomato, mozzarella, ham, artichoke, portobello mushrooms and olives

WEEKEND BRUNCH

- Brunch buffet. 150 KR
Selection of Italian specialties and delicious brunch classics such as scrambled eggs, sausages, yogurt, fruit, charcuterie, cheese, salad, croissants, homemade bread etc.
- Brunch Drink package. 80 KR
Organic coffee, tea, apple juice, orange juice and mineral water. Must be ordered for everyone at the table.
- Brunch is served in weekends and on holidays from 10.00 - 13.00**

STARTERS

- Caprese. 85 KR
Tomato salad with mozzarella, basil, onions and vinaigrette.
- Stirred Cod 85 KR
with ricotta, capers, red onions and dill.
- Smoked Tuna. 85 KR
with eggplant tatar, watercress, olive oil and black pepper.
- Carpaccio 85 KR
with truffle oil, pine nuts, tomatoes, parmesan and salad.

-All starters are served with bread, olive oil and sea salt -

MAIN COURSES

- Grilled Sea Bass (whole) 250 KR
with lemon, fennel, capers, potatoes and dill mayo.
- Grilled Chicken 250 KR
with tomato, pickled zucchini, potatoes and bearnaise mayo.
- Grilled beef organic beef 250 KR
200 gr. tenderloin +100 KR
250 gr. ribeye +100 KR
400 gr. ribeye +150 KR
200 gr. Danish Wagyu +250 KR
Served with fried mushrooms, grilled tomatoes, french fries and your choice of bearnaise-, pepper- or mushroom sauce.

DESSERTS

- 3 Cheeses 85 KR
- Tiramisu. 85 KR
with espresso, almond liqueur and mascarpone.
- Chocolate cake 85 KR
with ganache and pistachio ice cream.
- Semifreddo. 85 KR
with Amarena cherries and dark chocolate.

2 COURSES - 300 KR

3 COURSES - 350 KR

4 COURSES - 400 KR

Children under 12 can
order half portion at half price



90-100% økologi

COLD DRINKS

Galvanina Italiensk Sodavand 35 cl	50 KR
Cola - Appelsin - Tonic	
Eco Sodavand 33 cl.	40 KR
Lemon og ingefær - appelsin og mango - rabarber og mirabelle	
Hyldeblomstsaft 40 cl.	45 KR
Æble- eller Appelsinjuice 40 cl.	45 KR
Isvand.	15 KR
Gratis ved køb af andre drikkevarer	
Mineralvand ad libitum.	40 KR
Pris pr. person med gratis refill	

BEER

Nørrebro Bryghus fadøl 40 cl60 KR
Classic or Pilsner	
Nørrebro Bryghus 33 cl.	50 KR
NY Lager - Ravensborg Rød - Bombay IPA	
Don't Worry PA 33 cl.50 KR
Alkoholfri øl fra Svaneke Bryghus	

HOT DRINKS

Numi te	40 KR
Espresso	30 KR
Americano	35 KR
Flat white	40 KR
Cappuccino.	40 / 50 KR
Caffè latte.	40 / 50 KR
Chai latte	40 / 50 KR
Iskaffe.	50 KR
Varm kakao m. flødeskum	50 KR
Sirup5 KR
Havremælk tillæg.5 KR

All coffees served with double shot espresso

COCKTAILS

Gin & Tonic	85 KR
Organic Spritz.	85 KR
Trattoria Spritz m. elderflower.	85 KR
Coffee Cocktail.	85 KR
Espresso, vodka, syrup, is and milk.	
Kaffe Cocktail - HOT.	85 KR
Americano, vodka, syrup and whipped cream.	

HOUSE WINES

White, rosé or red wine served trattoria style	
Glass 15 cl.50 KR
Carafe 50 cl	150 KR
Carafe 100 cl	285 KR

BOBBLES

Pizzolato, Prosecco DOC.	75 / 350 KR
Let, perlende og elegant. God til velkomst og til lette retter.	
Moscato d'Asti DOCG	75 / 350 KR
Sød, delikat og perlende dessert- eller velkomstvin.	
Ferrari Brut, Trentodoc595 KR
100% håndhøstede chardonnay druer. Frisk og intens med noter af citrus, æble og ristet toast. Harmonisk og velafbalanceret.	

WHITE WINE

3 Passo Bianco.80 / 350 KR
En lys, fyldig og gylden hvidvin med Chardonnay-druens typiske noter af tropisk frugt og et strejf af egetræ.	
Centovie Pecorino85 / 400 KR
Montepulciano og Pecorino. Intens blomster- og citrusduftende hvidvin med god fylde og mineralisk finish	

RED WINE

3 Passo Rosso.80 / 350 KR
Sangiovese og Negroamaro. Fløjlsblød, mørk og fyldig. Noter af moden frugt, vanilje og eg. Fremstillet appassimento.	
Masso Antico IGT.85 / 400 KR
Intens og aromatisk med noter af mørke bær, urter og tobak. Rund og harmonisk med behagelige tanniner.	
Ninfeo Amarone DOC.	575 KR
Krydret og blød med noter af tørrede frugter, svesker og brombær og et let strejf af vanilje.	
Brunello di Montalcino.	895 KR
Corte Pavone Loacher, Top Brunello med masser af saft og kraft og en velafbalanceret tannin. Noter af viol, mørke kirsebær, cedertræ og timian. En helt igennem fantastisk vin.	