



## ANTIPASTI

<b>Affettati misti</b> - italienske delikatesser	<b>165</b>	<b>23.75</b>	<b>Affettati misti</b> - Italian delicacies
<b>Caprese</b> - mozzarella - tomater - basilikum	<b>95</b>	<b>13.75</b>	<b>Caprese</b> - mozzarella - tomatoes - basil
<b>Karamelliserede kammuslinger</b> - asparges - purløg - parmesancreme - salturt - bottarga - crumble	<b>155</b>	<b>22.25</b>	<b>Caramelized scallops</b> - asparagus - chives - parmesan-creme - glasswort - bottarga - crumble
<b>Seppie con piselli</b> - blæksprutte - ærter - tomater - hvidvin - grillet brød	<b>125</b>	<b>18.00</b>	<b>Seppie con piselli</b> - squid - peas - tomatoes - white wine - grilled bread
<b>Verdure Impanate</b> - friterede grønsager - rucola - tomat/chili marmelade	<b>105</b>	<b>15.00</b>	<b>Verdure Impanate</b> - deep fried vegetables - rocket - chili and tomato marmalade
<b>Forårssalat</b> - ærter - asparges - salat - fava bønner - fennikel chips - persilleolie	<b>135</b>	<b>19.50</b>	<b>Spring salad</b> - peas - asparagus - lettuce - fava beans - fennel chips - parsley oil
<b>Gratineret aubergine</b> - tomat - parmesan - zucchini	<b>125</b>	<b>18.00</b>	<b>Gratinated eggplant</b> - tomatoes - parmesan - zucchini
<b>Burrata</b> - rødbede - salturt - balsamicoglaze - rosmarin	<b>135</b>	<b>19.50</b>	<b>Burrata - beetroot</b> - rosemary - glasswort - balsamic glaze
<b>Friterede blæksprutter</b> - sauce tartare	<b>125</b>	<b>18.00</b>	<b>Deep fried squid</b> - sauce tartare
<b>Carpaccio</b> - ristede pinjekerner - parmesan - saltet citron - basilikum	<b>155</b>	<b>22.25</b>	<b>Carpaccio</b> - roasted pine nuts - parmesan - salted lemon - basil
<b>Tatar</b> - citronette - estragonmayonnaise - syltede rødløg - kørvelcrust	<b>155</b>	<b>22.25</b>	<b>Beef tartare</b> - citronette - tarragon mayonnaise - pickled red onions - chervil crust

## PRIMI

### PASTA/RISOTTO

<b>Orecchiette</b> - salsiccia med svampe - favabønner - løvstikke - panure	<b>120</b>	<b>17.25</b>	<b>Orecchiette</b> - salsiccia with mushrooms - fava beans - lovage - panure
<b>Spaghetti</b> - muslinger - krydderurter - chili - hvidløg - hvidvin	<b>145</b>	<b>20.75</b>	<b>Spaghetti</b> - clams - herbs - chili - garlic - white wine
<b>Risotto</b> - asparges - pecorinotuille - asparges chips	<b>154</b>	<b>22.00</b>	<b>Risotto</b> - asparagus - crispy pecorino - asparagus chips
<b>Strozzapreti</b> - anderagout - sorte oliven - salvie	<b>155</b>	<b>22.25</b>	<b>Strozzapreti</b> - duck ragout - black olives - sage
<b>Tagliatelle</b> - bakskuld - asparges - tomater - purløg	<b>155</b>	<b>22.25</b>	<b>Tagliatelle</b> - bakskuld - asparagus - tomatoes - chives
<b>Fregola</b> - tomat - dybhavsreje - citronskaal - bottarga	<b>155</b>	<b>22.25</b>	<b>Fregola</b> - deep sea prawn - tomatoes - lemon zest - bottarga

<b>Tagliatelle</b> - trøffel - smør	<b>Dags pris</b>	<b>Daily price</b>	<b>Tagliatelle</b> - truffle - butter
<b>Tilvalg af friskrevet trøffel</b>	<b>Dags pris</b>	<b>Daily price</b>	<b>Add freshly grated truffle</b>

## SECONDI

<b>Grillet dorade</b> - oliven - kapers - tomat - kartoffel	<b>195</b>	<b>28.00</b>	<b>Grilled dorade</b> - tomatoes - black olives - capers - grilled lemon - potatoes
<b>Oksescaloppine</b> - Strachitunt DOP-marsalasauce - broccolini	<b>225</b>	<b>32.25</b>	<b>Beef scaloppine</b> - Strachitunt DOP-marsalasauce - broccolini
<b>Langtidsbraiseret lammeskank</b> - citron-kartoffelmos - asparges - ærteskud	<b>255</b>	<b>36.50</b>	<b>Lamb shank</b> - mashed potatoes with lemon - asparagus - herbs
<b>Filet af Sankt Petersfisk</b> - romanesco - ærter - grillet citron - urter	<b>275</b>	<b>39.50</b>	<b>Filet of John Dory</b> - romanesco - grilled lemon - peas - herbs
<b>Bistecca alla Fiorentina</b> - trøffelmarineret babyspinat - grillet citron	<b>348</b>	<b>49.75</b>	<b>Steak alla Fiorentina</b> - truffle marinated baby spinach - grilled lemon
<b>Tilvalg af friskrevet trøffel</b>	<b>Dags pris</b>	<b>Daily price</b>	<b>Add freshly grated truffle</b>

## PIZZE

<b>Prosciutto di San Daniele</b> - tomat - mozzarella - rucola - hvidløg	<b>159</b>	<b>22.75</b>	<b>Prosciutto di San Daniele</b> - tomato - mozzarella - rucola - garlic
<b>Salame Ventricina</b> - mozzarella - scamorza - chili - tomat - rødløg - basilikum	<b>149</b>	<b>21.25</b>	<b>Salame Ventricina</b> - mozzarella - scamorza - chili - tomato - red onion - basil
<b>Mortadella</b> - mozzarella - pecorino Sardo - tomater - rucola	<b>135</b>	<b>19.50</b>	<b>Mortadella</b> - mozzarella - pecorino Sardo - tomatoes - rocket
<b>Artiskok</b> - mozzarella - bottarga - basilikum	<b>145</b>	<b>20.75</b>	<b>Artichoke</b> - mozzarella - bottarga - basil
<b>Trøffelsalami</b> - mozzarella - taleggio - løgcondimente - babyspinat	<b>160</b>	<b>23.00</b>	<b>Truffle salami</b> - mozzarella - taleggio - onion purée - baby spinach
<b>Tilvalg af friskrevet trøffel</b>	<b>Dags pris</b>	<b>Daily price</b>	<b>Add freshly grated truffle</b>

## FORMAGGI

Tal med din tjener om udvalget af oste Please ask your waiter for the current selection of cheeses

<b>Pr. stk.</b>	<b>40</b>	<b>5.75</b>	<b>A piece</b>
<b>3 stk.</b>	<b>105</b>	<b>15.00</b>	<b>3 pieces</b>
<b>6 stk.</b>	<b>175</b>	<b>25.00</b>	<b>6 pieces</b>

## DESSERT

<b>Tiramisu FIAT</b>	<b>85</b>	<b>12.75</b>	<b>Tiramisu FIAT</b>
<b>Karamel-chokoladesemifreddo</b> - saltet karamelsauce - cantuccini crumble	<b>95</b>	<b>13.75</b>	<b>Caramel-chocolate semifreddo</b> - salted caramel sauce - cantuccini crumble
<b>Rom-chokoladekage</b> - crumble - vanilje is	<b>95</b>	<b>13.75</b>	<b>Chocolate cake</b> - rum - crumble - vanilla ice cream
<b>Hindbærkage</b> - hvid chokoladecreme - hasselnød	<b>95</b>	<b>13.75</b>	<b>Raspberry cake</b> - white chocolate cream - hazelnut