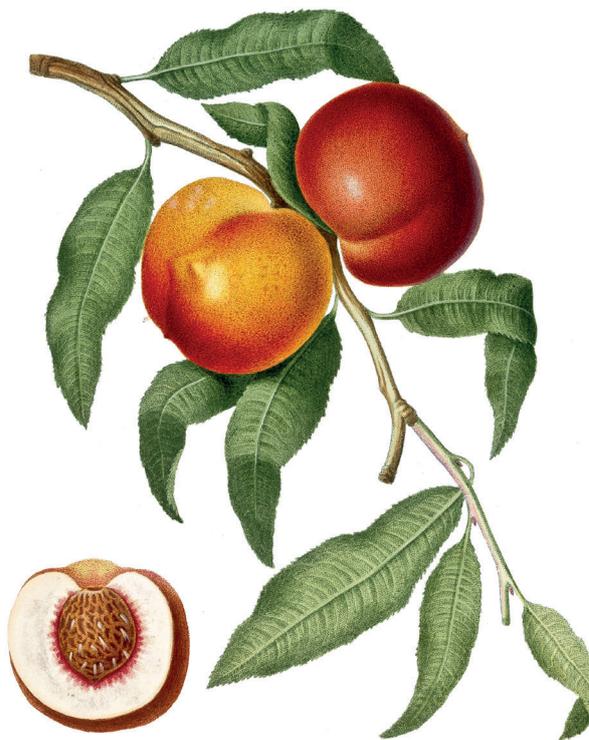


# SET MENU

3 Courses DKK 475  
4 Courses DKK 575  
5 Courses DKK 675

Same menu for all to be ordered when 9 guests or more  
Please notice that some courses has an additional charge



## ANTIPASTI

Affetatti misti – selection of Danish and Italian charcuteri + 55  
Bitter salads – citrus – arugula – ricotta – croutons  
Zucchini – mozzarella – pesto – basil – lemon – pine nuts  
Gratinated aubergine – tomato – parmesan – zucchini – pesto  
Octopus – n’duja – potatoes – white wine – capers – parsley – rucola +35  
Stracciatella – pizza-oven bread – pistachio – rosemary oil  
Carpaccio – parmesan – rucola – lemon + 35  
Vitello tonnato – veal – tuna – capers – anchovies + 25  
*Add freshly grated truffle + 115*

## PRIMI

Casarecce – beef ragout – parmesan – provolone + 25  
Mezzi rigatoni – zucchini – tomatoes – red chili – garlic – thyme – parmesan  
Spaghetti – truffle – parmesan – butter + 145  
Mezzi rigatoni – cacio e pepe – black peber – pecorino  
Fregola – safran – zucchini – pinenuts – parmesan – basil  
*Add freshly grated truffle + 115*

## SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon  
Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil  
Scallopine di pollo – sage – capers – potatoes – lemon  
Tagliata di manzo – rucola – friggiteilli – spring onion – parmesan – pine nuts +145  
*Add freshly grated truffle + 115*

## FORMAGGI

Selection of 3 Italian cheeses

## DOLCE

Tiramisù FIAT  
Semifreddo – chocolate – caramel – crumble  
Pannacotta – del giorno

Some menu items are subject to seasonal changes