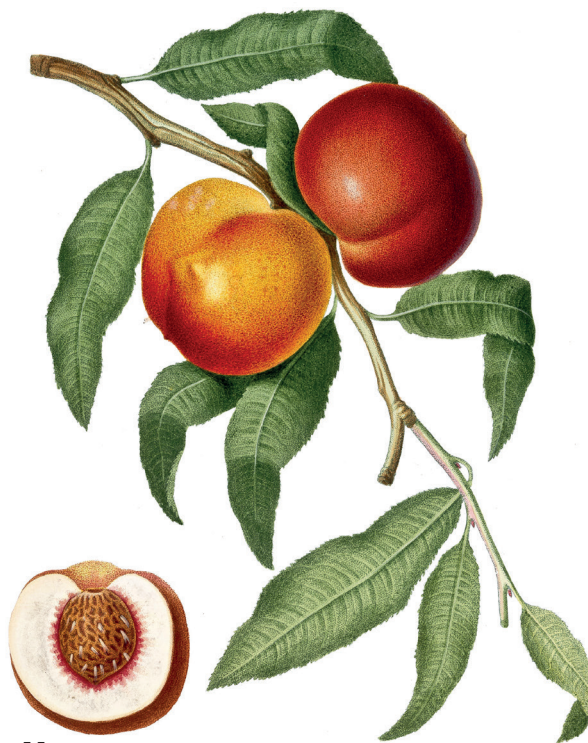


SET MENU

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 – olives + 55
Zucchini – mozzarella – pesto – basil – lemon – pine nuts
Gratinated aubergine – tomato – parmesan – zucchini – pesto
Octopus – n’duja – potatoes – white wine – capers – parsley – rucola +35
Blood orange – fennel – lollo bionda – citronette – pecorino – pistachio nuts
Stracciatella – pizza-oven bread – pistachio – rosemary oil
Carpaccio – parmesan – rucola – lemon + 35
Carne cruda – burned lemon mayonnaise – rucola – capers - shallots – crispy parmesan + 35
Add freshly grated truffle + 115

PRIMI

Risotto – safran – tomato – green bell pepper – spring onion – fresh oregano – parmesan
Casarecce – beef ragout – salsiccia – parmesan – provolone
Mezzi Rigatoni – zucchini – tomatoes – red chili – garlic – thyme – parmesan
Spaghetti – truffle – parmesan – butter + 145
Mezzi rigatoni – cacio e pepe – black peber – pecorino
Fregola – mushrooms – kale – garlic – thyme - spring onions – parmesan
Add freshly grated truffle + 115

SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon
Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil
Hake – prawn bisque – spinach – fennel + 45
Fried pork – bell peppers – red onions – garlic – balsamic vinegar – basil
Tagliata di manzo – rucola – friggittelli – 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