

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

Antipasto del giorno – Italian delicacies + 55
Zucchini – mozzarella – pesto – basil – lemon – pine nuts
Octopus – potatoes – green beans – friséé salad – anchovies dressing – balsamico – tomato + 35
Gratinated aubergine – tomato – parmesan – zucchini
Stracciatella – pizza-oven bread – pistachio – rosemary oil
Carpaccio – parmesan – rucola – lemon + 35
Carne cruda – burned lemon mayonnaise – rucola – capers – shallots – crispy parmesan + 35
Artichoke – white wine – lemon – truffle mayo – parmesan – pistachio nuts
Add freshly grated truffle + 115

PRIMI

Risotto – mixed funghi – parsley – white wine – shallots
Casarecce – beef ragout – salsiccia – parmesan – provolone
Linguini – zucchini – tomatoes – red chili – garlic – thyme – parmesan
Spaghetti – truffle – parmesan – butter + 145
Linguini – cockles – white wine – green chili – garlic – butter – herbs
Fregola – bakskuld – green chili – garlic – peas – red bell pepper – mascarpone – chives + 25
Add freshly grated truffle + 115

SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon
Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil
Turbot – borettane onions – king oyster mushroom – beurre blanc – truffle + 85
Scaloppine di pollo – figs – marsala – cavolo nero – sugar cured red currants
Fried pork – borlotti beans – guanciale – red wine – borretane onions – puntarella – gremolata
Tagliata di manzo – veggies of the day – agrodolce – hazelnuts + 145
Add freshly grated truffle + 115

FORMAGGI

Selection of 3 Italian cheeses

DOLCE

Tiramisù FIAT
Caramel–chocolate Semifreddo – salted caramel sauce – crumble
Pannacotta – del giorno

Some menu items are subject to seasonal changes

