

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

Confit duck leg – red currant sauce – cavolo nero – potatoes + 25

Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil

Scallopine di pollo – sage – capers – potatoes – lemon

Tagliata di manzo – rucola – friggittelli – spring onion – parmesan – pine nuts +145

Add freshly grated truffle + 115

FORMAGGI

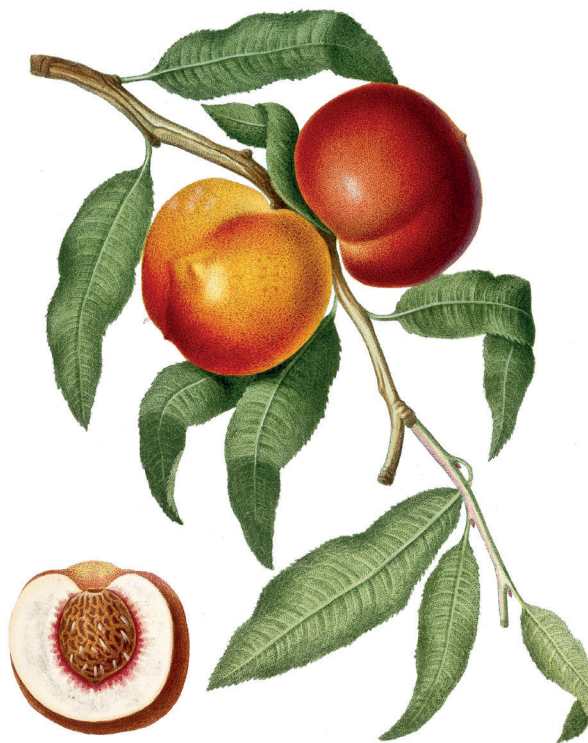
Selection of 3 Italian cheeses

DOLCE

Tiramisù FIAT

Semifreddo – chocolate – caramel – crumble

Pannacotta – del giorno



Some menu items are subject to seasonal changes