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# MENU

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## S E T M E N U

Skal bestilles af hele bordet

*350 DKK pr. person*

## PIZZA MENU

### **Antipasto Della Casa**

Selection of Italian starters

### **Pizza**

Pick your favorite pizza from the menu á  
la carte

### **Dolce**

Homemade Tiramisu

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# W I N E   M E N U

## **Pairing**

3 Glasses/sommelier's choice

*255 DKK* pr. person

4 Glasses/sommelier's choice

*345 DKK* pr. person

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# S T A R T E R S

## **Selection of Italian starters**

Must be ordered by a minimum of 2 people  
*149 DKK*

## **Antipasto of the month**

**Ask your server about the starter of the  
month**  
*120 DKK*

# S I G N A T U R E P I Z Z A S

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## **Spianata Romana**

Spicy salami, fresh mozzarella and basil

## **Carbonara**

Pecorino cheese fondue, egg cream, pork cheek, black pepper

## **Pancetta**

Pork belly, potatoes and rosemary

## **Guanciale**

Pork cheek, caramelized onions, provola cheese, apples and balsamic glaze

## **Gricia**

Just like pizza Cacio e Pepe plus crispy pork cheek (+15 DKK)

## **Mortadella**

With gorgonzola and pistachio

# NEW ENTRY PIZZAS

155 DKK

## **Ratatouille (VG)**

Eggplants with basil, thyme-seasoned zucchini, and smoked pepper pesto

## **Tonno Cipolla E'Nduja**

Tomato, tuna, pearl onions, and N'duja

## **Funghi, Uovo E Grana (V)**

Braised mushrooms, Grana cream, and poached egg

## **Cacio E Pepe (V)**

Three types of Pecorino Romano cheese, varying in age and preparation, and three different types of pepper

## **Rossa Mediterranea**

Tomato sauce, olives, capers, anchovies, oregano

(add stracciatella di burrata +25DKK)

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# D E S S E R T S

7 8 D K K

**Homemade Tiramisu**

**Vanilla Crème Brûlée (GF)**

**Chocolate Fondant**

With vanilla ice creme

**Dessert of the month**

Ask your server about the dessert of the  
month

**Vegan chocolate brownie (VG)**

*(Any pizza can be made gluten-free)*