ANTIPASTI

Funghi fritti — 79 kr.
w. roasted kale dip

Cheeses — 79 kr.
Parmiggiano-Reggiano st. 36 mesi, Asiago, Juncu,
Pecorino Romano st. 12 mesi, Moliterno al Tartufo w. jam

Cold Cuts — 79 kr.
Prosciutto di Norcia, Lonza, Finocchiana & Salamella Cicolana

Mixed Plate — 135 kr.
Cheese & cold cuts

Focaccia — 45 kr.
w. olive oil & seasalt flakes

Olives — 40 kr.
Marinated by us

LA PASTA

Pomodoro (v) — 125 kr.
Tomato sauce w. basil & garlic, topped w. grana & stracciatella.

Funghi (v) — 125 kr.
Chanterelles & other mushrooms. salvia, parsley, garlic, shallots & butter.
Topped with grana & breadcrumbs

Carbonara — 125 kr.
Guanciale, eggs, pecorino & black pepper.

Ragù Bianco — 125 kr.
Beef, pork, carrots, onions, celery, garlic, rosemary, salvia, thyme,
fennel seeds & white wine

DESSERT

Tiramisù topped w. pistachios — 65 kr.

Allergener – Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til personalet.
Food allergies and intolerances – Before ordering please speak to our staff about your requirements.

SOFT DRINKS

Sparkling Water — 25 kr. / 40 kr.
Cola zero, Cedrata, Chinotto or Sambuco — 35 kr.
Peach Iced tea or Lemon Iced tea — 35 kr.

BOTTLED WINES

See Pages 4-5 — 240 - 9.999 kr.
Wine of The Week See Page 3

TAP WINES

Pinot Grigio, Orange or Nebbiolo — 80 kr. / 400 kr.

BOTTLED BEERS

Ichnusa Non-Filtrato, Peroni, Peroni Chill or Peroni 0% — 45 kr.

TAP BEERS

Peroni Nastro Azzurro or Solstrejf (NEIPA) — 65 kr.

SPRITZ

Fabro's Orange Spritz — 85 kr.

SPIRITS

Amaro or Limoncello — 35 kr.

COFFEE

Espresso — 25 kr.
Americano — 30 kr.
Cappucino — 35 kr.