

DISOTTORISTOBAR

starter

SNACKBOARD

Kick off the evening by sharing our snack platter with olives, grana chips, and roasted nuts.

99,-

bruschette

AL POMODORO

Toasted garlic bread with chopped tomatoes, garlic, onions and basil

79,-

AL SALMONE

Toasted garlic bread with pesto, garlic, pecorino, onions and salmon

79,-

TOSCANESE

Toasted garlic bread with coarse-cut tomatoes, garlic, wild mushrooms & truffle oil
(with fresh truffle +25 kr)

79,-

Please note: Our bruschetta is not recommended for sharing.

antipasti

VITELLO TONNATO

This iconic '80s hit is also one of Italy's oldest surviving dishes, with roots tracing back to 18th-century Piedmont.

119,-

Thinly sliced veal topped on rich tuna cream with fried capers.

CARPACCIO DI BRESAOLA

Thinly sliced beef tenderloin on a bed of arugula, marinated in olive oil, lemon & salt, topped with pine nuts, shaved grana padano & a splash of truffle oil
(with fresh truffle +25 kr)

119,-

IMPEPATA DI COZZE

White wine-steamed mussels with garlic, parsley, pepper, and a hint of chili. (As main course 225 kr).

119,-

ZUPPA DI POMODORO

Creamy & rich tomato soup With grana padano and bread.
(As main course 145 kr)

119,-

AFFETTATI MISTI

Three types of Italian charcuterie, three fresh greens & three types of cheeses.

119,-

CAPRESE DI BUFALA

Simple & iconic tomato salad with creamy buffalo mozzarella, fresh basil, and sweet cherry tomatoes.

119,-

BURRATA E VERDURE

Creamy Southern Italian cheese from Puglia's Murgia region, served here with seasonal greens.
(with fresh truffle +25 kr)

119,-

specialità

APERICENA TIL 2

A symphony of Italian cheeses, cured meats & seasonal greens. Served with fresh bread and pesto.

358,-

5 artisan cheeses, 5 charcuterie cuts and 4 types of green
(Not served as a starter)

INSALATA MISTA

Salad with cherry tomatoes, carrots, pine nuts, olives, Grana flakes, and balsamic.

129,-

Choice of topping: Chicken, salmon, or as-is (vegetarian).

pizze

Neapolitan stoneoven pizza with a tender crust and bold, airy edges.

MARGHERITA

The pizza that started it all—created for Queen Margherita of Savoy in 1889, featuring the colors of the Italian flag

158,-

tomato sauce (red), fresh mozzarella (white), and basil (green).

CAPRICCIOSA

The classic that most kitchens lack two key ingredients.

158,-

Tomato sauce, mozzarella, boiled Italian ham, artichokes, mushrooms & olives.

DIAVOLA

The spicy favorite with Italian salami

158,-

Tomato sauce, mozzarella, ventricina (hot salami) and a sprinkle of chili.

PATATE BIANCA

Mascarpone, mozzarella, potato cubes, tuscan kale & pancetta

158,-

BRESAOLA

Bresaola — thin-sliced, air-dried beef tenderloin.

158,-

Tomato sauce, mozzarella, bresaola, a touch of arugula, pine nuts, grana padano & balsamic glaze.

CANASTRA

A customer favorite since 2010.

158,-

Tomato sauce, mozzarella, arugula, air-cured ham from the Parma region, cherry tomatoes & grana padano.

NEL BOSCO

Tomato sauce, buffalo mozzarella, arugula, wild mushrooms, truffle oil, Grana Padano & cherry tomatoes
(with fresh truffle +40 kr)

158,-

PARMIGIANA

Tomato, mozzarella, grilled eggplant, grana padano & pesto

158,-

SALSICCIA E NDUJA

Nduja - a fiery, spreadable sausage.

158,-

Tomato sauce, mozzarella, salsiccia, nduja, red onions & grana padano.

BUBBLES (EVER-CHANGING PIZZAS)

CACIO E PEPE

Mascarpone cream, grana, pecorino, freshly cracked pepper & olive oil

158,-

NOSTRANA

Tomato sauce, mozzarella, tuna, red onions & garlic oil

158,-

TARTUFATA

Mascarpone cream, spinach, mozzarella, truffle cream & grana padano flakes
(with fresh truffle +40 kr)

158,-

pasta

RAGÙ ALLA BOLOGNESE

Pasta with slow-simmered meat sauce – where the secret ingredients are love and endless hours at the stove.

179,-

ARRABBIATA CON PANCETTA

Arrabbiata (meaning "angry" in Italian - a ref. to the heat from the chili!)

179,-

Pasta in spicy tomato sauce with garlic, chili and pancetta

LASAGNA

Make sure Garfield is not around, our lasagna is absolutely amazing.

179,-

Lasagna with slow-cooked meat sauce

PASTA CARBONARA

The miners' pasta – A working-class classic once fueling coal miners, now crowned with pepper in their honor.

179,-

Pasta with grana, pecorino, egg, guanciale, olive oil & a pinch of black pepper. (with fresh truffle +40 kr)

PASTA AL SALMONE

Paolo's famous smoked salmon pasta, A sure crowd-pleaser loved far and wide. Pasta with smoked salmon in a silky cream sauce

179,-

SPAGHETTI ALLE VONGOLE

Pasta in olive oil with garlic, parsley, cherry tomatoes, and venus clams.

179,-

PASTA PESTO E BURRATA

Pasta Tossed in Creamy Basil Pesto Finished with a luscious crown of burrata.

179,-

contorni

Contorni – Italian for ‘side dishes’ (literally: what accompanies the plate).

(Served throughout the meal, not as a starter/main course)

PIZZETTE DI MELANZANE

4 pieces of eggplant with tomato, mozzarella and grana

55,-

INSALATA VERDE

Small green salad with cherry tomatoes, lemon, oil, salt & pepper

55,-

POLPETTE NAPOLETANE

Italian meatballs in dense tomato sauce topped with grana

45,-

FOCACCIA GENOVESE

Stone oven baked bread with rosemary, garlic oil and salt (1-2 persons) goes well with one of our delicious dippers
(with cheese +5 kr)

65,-

OLIVE MISTE

Do you love olives? Then this is for you. Small bowl of assorted olives

40,-

GRANACHIPS

Delicious crisps made from grana padano cheese

40,-

le carni

SCALOPPINE AL GORGONZOLA

Veal fillet in creamy gorgonzola sauce with potatoes & garnish

299,-

BISTECCA DI MANZO

250g grain-fed Uruguayan beef, served with potatoes & garnish

299,-

SCALOPPINE ALLA PIZZAIOLA

Veal fillet in tomato sauce with capers, olives & grated grana, served with today's potatoes and garnish

299,-

SALMONE

White wine-steamed salmon with today's potatoes and garnish

299,-

TAGLIATA DI MANZO

Sliced beef on a base of arugula with grana, pine nuts & balsamic glaze, along with today's potatoes and garnish

299,-

dolci

TIRAMISÙ

Tiramisu: Italian for 'pull me up' – one bite, and you'll know why!

89,-

Espresso, cocoa, mascarpone, amaretto & savoiardi

GELATO AFFOGATO

Italian vanilla ice cream drowned in espresso

89,-

TARTUFO NERO

Italian cocoa coated chocolate ice cream with a core of marsala & vanilla

89,-

GELATO MISTO

Three scoops of ice cream. Strawberry, vanilla and chocolate

89,-

LIGHT CHEESEPLATTER

Three different Italian cheeses as well as vegetables & bread

89,-

TODAYS PANNA COTTA

Italian dessert on a vanilla/cream base. Ask our waiter which variant we are serving today

89,-

bevande

ITALIAN SODA

Italian bottled sodas available in the following varieties

45,-

- Aranciata / Orange
- Limonata / Lemon
- Tè alla Pesca / Peach icetea
- Gassosa / Sportssoda
- Melagrana / Pomegranate
- Chinotto / Myrtle soft drink **(Bitter)**
- Pompelmo rosso/ Red grapefruit

COCA COLA

25 cl bottled cola in the varieties

45,-

- Coca Cola
- Coca Cola Zero

ITALIENSK DRAFT BEER

Draft beer from Italian breweries. Available in two varieties:

Ambrata - Italian amber ale from Menabrea

Bionda - Light lager from Amarcord (similar to a pilsner)

Small 49,- / Big 59,-

ITALIAN BOTTLED BEER

55,-

- Menabrea alcoholfree
- Moretti
- Peroni
- Ichnusa

ACQUA

1 liter of cold and filtered water from Roskilde
(with soda +15kr, with lemon +7kr)

35,-