



Italian inspired cocktails

There's nothing a sip of pleasantly bitter Campari or a lemony, plate-cleansing sgruppino before an Italian meal. From old standbys like negronis to new twists on Italian classics, we've rounded up over our favorite Italian-inspired cocktail recipes.

When it comes to Italian cocktails, it doesn't get much more classic than the negroni. The drink, first created for Count Camillo Negroni in 1919 at Florence's Café Casoni, is simply a mixture of equal parts Campari, gin, and sweet vermouth. The resulting drink is bitter, a little sweet, and a stunning shade of pink.

From this simple base can come a universe of variations. Swapping out the gin for sparkling wine, which first happened at Bar Basso in Milan in 1968, create a negroni sbagliato, or "bungled negroni." To make a Boulevardier, the gin is replaced with bourbon.

Further modification of the negroni template produces even more drinks. The Contessa the Campari and sweet vermouth for Aperol and dry vermouth, while the amber negroni replaces those ingredients with Braulio and lillet.

If you want something refreshing, try sgrappino-a slushy combination of lemon sorbet, vodka, and prosecco that is common in Italy as a palate cleanser, a dessert, or a pre-dinner drink. Whisking the ingredients together creates a chilly, frothy libation.

NEGRONI

69.-



The classic cocktail couldn't be simpler – it's simply even parts gin, Campari, and sweet vermouth.

Ingalls Photography

Luca Picchi of Rivoire in Florence, Italy, sticks to tradition when making this superlative cocktail. The classic was first created for Count Camillo Negroni in 1919 at Florence's Café Casoni. The bartender who supposedly invented the drink, a man named Fosco Scarselli, later sent a letter to the count advising him not to imbibe more than 20 of the cocktails per day.

AMERICANO

69.-



The 19th-century Italian cocktail the Milano-Torino consisted of bitter Campari and Martini sweet vermouth. It is said that American travelers preferred their apéritifs with soda water, so the Milano-Torino with soda became known as the Americano.

Ingalls Photography

CONTESSA

69.-



The Contessa, a modern creation of John Gertsen, a bartender at Boston's Drink, replaces two of the Negroni's three ingredients: Campari is swapped for the lighter and more orangey Aperol and dry vermouth substitutes for sweet. It's more like the Negroni's third cousin than a direct descendant.

Ingalls Photography

OULEVARDIER COCKTAIL

69.-



In this negroni variation, gin is swapped out for bour bon.

Ingalls Photography

The recipe for this classic variation on the Negroni, in which sweet, woody bourbon is used instead of gin, comes from bartender Ted Kilgore of St. Louis' Planter's House restaurant. The original version of the cocktail first showed p in the 1927 book Barflies and Cocktails, and is credited to Erskine Gwynne, founder of a Parisian literary magazine with the same name as the drink.

OLD PAL

69.-



In this negroni cousin, the gin is replaced with rye whiskey.

Ingalls Photography

Bartender Jonny Raglin, of San Francisco's Comstock Saloon, gave us the recipe for this classic Negroni cousin, which pairs spicy rye whiskey and light, dry vermouth with bitter Campari. The drink shows up in books as early as the 1927 *Barfies and Cocktails*, but in its original form, it included sweet vermouth and Canadian whisky. It took a few years for the current recipe to take hold.

SGROPPINO

79.-



Sgroppino, a slushy combination of lemon sorbet, vodka and prosecco, is common in Italy as a plate cleanser, a dessert, or a pre-dinner drink.

Helen Rosner

We prefer this version by Marc Vetri's beverage director Steve Wildy, with the ingredients whisked together to create a chilly, frothy libation.

ROSSINI

79.-



A luscious take on the bellini, the Rossini swaps strawberries in for white peaches and prosecco in for champagne.

Maxime lattoni

A luscious take on the bellini, the Rossini swaps in strawberries for the latter drink's white peaches, and prosecco for champagne. Serve this versatile cocktail in place of mimosas at brunch, as an aperitif, or with dessert.

Gli antipasta - forretter – appetizer

1. Carpaccio di vitelli, marinato di manzo fresco con il bambino salat, limone, arancia e scaglie di parmigiano.

Carpaccio di vitelli, marinated fresh beef with baby salat lemon, orange and
Parmesan flakes.

Carpaccio di vitelli, marineret frisk oksemøbrad med baby salat, citron,
appelsin og parmesan flakes 98.-

Cocktail di gamberi: gamberi senza immondizia, una manciata di insalata verde, limone, uova di carota, burro, aneto, senape E condimento fatto in casa, pepe nero appena macinato.

Rejecocktail: rejer uden skrald, en håndfuld grøn salat, citron, stenbiderrogn, smør, dild, senop
Og hjemme lavet dressing, friskkværnet sort peber.

Shrimp cocktail: shrimp without garbage, handful of green salad, lemon, carrot roe, butter, dill,
mustard and homemade dressing, black pepper freshly ground.

129.-

(Verdens bedste forret)

Tun Carpaccio Tonno al carpaccio con limone, insalata per bambini, olio d'oliva vergine e Gondiment a scatto

Carpaccio tun med citron, baby salat, Jomfru Olivenolie og snap dressing
Carpaccio tuna with lemon, baby salat, Virgin Olive and snap dressing

109.-

Carpaccio de fisk salmone a fette sottili Lemon Boats Olio di oliva vergine Pepe bianco macinato al momento con insalata mista

Carpaccio laks og torsk i tynde skiver Citronbåde Jomfru Olivenolie Friskkværnet hvid peber
Carpaccio salmon and cod fish in thin slices Lemon Boats Virgin Olive Oil Freshly ground white pepper

109.-

Vitello tonnato vitello e servito freddo con un tonno cremoso con senop

kalvekød serveret kølet med en cremet tun, senup med mix salat

veal served chilled with a creamy tuna, senop with mix salad

129.-

Carpaccio di salmon, salmone fresco marinato con aranica limone e baby spinaci.

Carpaccio di salmon, fresh marinated salmon with lemon orange and baby spinach.

Carpaccio di Salmon, frisk marineret laks med citron, appelsin og baby spinat.

99.-

2. Mozzarella di bufala su letto di verdure grigliate.

Buffalo mozzarella on bed of grilled vegetables.

Bøffel mozzarella på seng af grillede grøntsager.

89.-

3. Prosciutto servito so una focaccia con fichi secchi e verdure di stagione.

Prosciutto served on a focaccia bread with dried figs and seasonal greens.

Prosciutto serveret på et focaccia brød med tørrede figner og årstidens grønt.

89.-

4. Anetta e insalata di pompelmo con noci tostate e mango vinaigrette

Duck and grapefruit salad with toasted nuts and mango vinegraitte.

Ænder og grapefrugt salat med ristede nødder og mango vinaigrette.

129.-

I prima piatti - mellem retter – pasta

5. Linguine bolognese al forno.

Linguine bolognese baked.

Linguine bolognese bagt.

110.-

6. Linguine al pomodoro, aglio, capperi e olive (vegetarian)

Liguine with spicy tomato, garlic, chili, capers and black olives.

Pikamt linguine med tomat, hvidløg, kapers og oliven.

119.-

7. Cannelloni al pomodoro, aglio, capperi e olive (vegetarian)

Canelloni backed in the oven topped with mushroom cream.

Cannelloni bagt I oven toppet med champignon sovs.

129.-

8. Pasticcio di funghi e prosciutto.

Mushroom and ham.

Svampe, skinke og parma skinke.

110.-

9. Pappardelle con stufato di manzo.

Pappardelle and beef stewed with pearls.

Pappardelle og oksemøbrads gryderet med perleløg.

179.-

10. Ravioli ricotta a spinat

Ravioli med ricotta, spinat med smørsauce

Ravioli with ricotta, spinach in butter sauce

119.-

SECONDI PLATTI - HOVEDRETTER - MAIN COUSES

11. Filetto di manzo con verdure della salsa giorno, olive e tartufo

Beef filet with garniture of the day, olive and truffle sauce

Oksefilet med dagens garniture, oliven og trøffel sauce

199.-

13 Filetto di pollo con melanzana, mozzarella e pomodoro fresco

Chicken fillet with vegetables of the day, mozzarella and fresh tomatoes

Kyllinge fillet med dagens grøntsager, mozzarella og friske tomater

179.-

14 Carré di agnello incrosta al pane e al timo

Rosasteget lammekrone servet med hvidvinsauce og timian

Roast beef lamb served with white wine sauce and thyme

199.-

14 Carré di agnello incrosta al pane e al timo

Rosasteget lamme T-bonesteak servet med hvidvin sauce og timian

Roast beef lamb T-bone-steak served with white wine sauce and thyme

249.-

15 Petto di pollo al coriandolo e aceto balsamico

Honey chicken breast cilantro and balsamic vinegar

Honning kyllingefillet coriander og balsamico

179.-

16 Filetto di manzo con salsa di pepe verde del Madagascar

Cognac flamberet oksemørbrad med Madagascar green pebersauce

Beef tenderloin with green pebber sauce from Madagascar

298.-

Pesce - fiskeretter - fish courses

17. Filetto di salmone con verdure del giorno e salsa al burro

Salmon fillet with vegetables of the day and butter sauce

Laksefillet med citron, smørsauce

219.-

Filetto di branzino con verdure del giorno e salsa di burro al timo.

(2 pieces fillet) Sea bass fillet with vegetables of the day, butter sauce and thyme.

(2 stk fillet) Havbasfilet med dagens grøntsager, smørsaus og timian.

249.-

Pesce Dorado con contorno di oggi in salsa al burro

Dorado fisk med dagens garniture i butter sauce

Dorado fish with today's garnish in butter sauce

249.-

Pasce del giono

Dagens fisk. Spørg tjeneren

Fish of the day. Ask the waiter.

229.-

FORMAGGI - OST - CHEESE

18 Piccola degustazione di formaggi italiani.

Lille smagsprøve af italienske oste.

Small tasting of Italian cheese

79.-

Dolci dessert - dessert

19 Cannolo Siciliano

En rulle af butterdej stegt i olie med fyld af sødet ricotta ost. Fås også med chokolade eller pistacienød creme fyld.

Traditional Scilian dessert made of tube-shaped shells of fried pastry dough, filled with sweetened ricotta cheese filling.

69.-

20 Profitrole

Choux winerebrød beignet fyldt med blød chantilly creme og kakaocreme overtræk.

Fine choux pastry filled with soft Chantilly cream and topping of excellent cocoa cream.

69.-

21 Amaretto kage

Lagkagebund dyppet i amaretto likør og fyldt med kakaocream. Garniture af creme chantilly "Amaretto" og "Novara" kiks.

Sponge cake soaked in amaretto liqueur, filled with cocoa cream, topped with amaretto grain,

Chantilly cream and biscuits.

69.-

22 Frugt tærte

Smør mørdej fyldt med frisk frugt og frugt i tynde sirup lag, gelé overtræk.

Buttery short pastry base covered with fresh season fruit and fruit in syrup in thin layer of gelatine.

69.-

23 Tiramisú

Tiramisú kage lavet af lagkagebund, likør, Mascarpone ost og kaffe.

Tiramisú cake made of sponge-cake soaked in liqueur, mascarpone cheese and coffee.

69.-

Hvidvin

Husets hvidvin:	Glas	Halvflaske	Flaske
	69.-	165.-	299.-
Cort viola, chardonnay delle venezie (indicazione Geografica Tipica)			289.-
Citra, Trebbiano d'Abruzzo,(Denominazione di Origine Protetta).			289.-
Pinot Grrigio. Tør hvidvin med god fylde og masser af smag.			298.-
Falanghina del beneventano, Serverino			325.-
Dogarina Prosecco, Doc Mellesimato Brut.			375.-
Pinot Grrigio frisk hvidvin med gode flyde og masser af smag.			399.-

Scaia Bianco (Tenuta san Antonio)	498.-
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Rosévin

Casaltrinita	309.-
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Ciaretto Bardolino	409.-
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RØDVIN

	Glas	Halvflaske	Flaske
Husets rødvin	69.-	165.-	299.-
Zinfandel il Gallo Esigenti 2017			349.-
<small>Made from Zinfandel grapes, From puglia</small>			
Castell Merlot 2017			365.-
<small>Made from Marlot grapes, from Triveneto</small>			
Scaia (Tenuta Sant Antonio) 2015			399.-
<small>Made from corvina grapes, From Veneto</small>			
Dogarina (Cabernet Sauvignon) 2014			429.-
<small>Made from Cabernet Sauvignon grapes, from Venezia</small>			
Monti Garbi (Tenuta Sant Antonio) 750Cl 2015			465.-
Monti Garbi (Tenuta Sant Antonio) 375Cl 2015			239.-
<small>Made from Corvina, Molinara, Rondinella grapes, From Valpolicella</small>			
Chianti Classico 2016			495.-
<small>Made from Sangiovese grapes, From Toscana</small>			
Barolo Pier Vini 2014			615.-

Made from Nebbiolo grapes, From Piemonte

Amarone Filo (Della Valpolicella) 750CL 2014

665.-

Made of corvina grapes, from Amarone della Valpolicella

Brunello di Montalcino 2012

695.-

Made from Sangiovese grapes, From Toscana

Øl & vand

Acqua Panna 0,5 liter	39.-
San Pellegrino 0,5 liter	39.-
Sodavand	Mellem 55.- Stor 65.-
Føddøl	Mellem 65.- Stor 75.-
Poretti 4 33cl	55.-
Birra Moretti 33cl	55.-
Peroni 33cl	55.-
Grimbergen Double Amreee 33cl	55.-
Carlsberg Nordic 33cl Alkoholprocent : 0,5	55.-

Kaffe

Almindelig kaffe	35.-
Espresso	29.-
Double. Espresso	35.-
Cappuccino	49.-
Coffe latte	47.-
Coffee Bailey's	49.-
Irish Coffe	55.-

Spiritus

Likør 45.-

Drambuie / Cointreau/Bailley's / Grand Marnier / Maraschino / Sambuca / Limoncello

Bitter 45.-

Jagermeister / Fernet Branca / Gammel Dansk / Rammazzotti

Snaps

Grappa & Caluados 45.-

Gin / Whisky / Rom / Tequila 45.-

Campari / Martini / Portvin 45.-

Cognac & Brandy 45.-

Martell / Compté Josph / Metaxa 45.-

Menu (a)

Aperitif

Vælg en fra vores menu

Forrest

Crostini misti

3 små stykker ristret brød med hvidløg, pesto og friske tomater.

Tynde skiver af oksemørbrad med citron saft og baby mix salat

Hovedret

Vitello al tartufo

(vælg mellem Oksemørbrad, Laks eller Lammekrone.)

Håndskåret med glaseret bøf med dagens grøntsager og trøffelsauce.

Desert

Vælg en fra vores menu

med

Kaffe & chokolade

498 kr

Menu (b)

Aperitif

Vælg en fra vores menu

Forrest

Crostini misti

3 små stykker ristede brød med hvidløg, pesto og friske tomater med balsamico og oliven

Mellemret

Carpaccio di vitelli, marineret frisk oksekød med baby salat, citron, appelsin og parmesan flakes

hovedret

Vitello al tartufo

(vælg mellem Oksefilet eller kyllingfillet)

Håndskåret med glaseret bøf med dagens grøntsager og trøffelsauce.

Desert

Vælg en fra vores menu

med

Kaffe & chokolade

398 kr

Menu (c)

Aperitif

Vælg en fra vores menu

Forrest

Crostini misti

3 små stykker ristede brød med hvidløg, pesto og friske tomater med balsamico og oliven

Mellemret

Carpaccio di vitelli, marineret frisk oksekød med baby salat, citron, appelsin og parmesan flakes

hovedret

Vitello al tartufo

(vælg mellem Oksefillet, kalvefillet eller kyllingfillet)

Håndskåret med glaceret bøf med dagens gøntsager og trøffelsauce.

Desert

Vælg en fra vores menu

med

Kaffe & chokolade

398 kr