

Menu

Menu Chianti

Carpaccio "Speciale"

Thin sliced stir-fried fennel marinated beef
With Grana Padana cheese & Truffle oil

Pasta con Polpette

Fettucine pasta with "Polpette"
homemade meatballs
Tomato sauce & freshly grated parmesan
cheese

Tiramisu

Italian Classic Coffee liqueur cake
with "Marsala" & Marscarpone crème

Kr. 279,- Pr. Person

Menu Barolo

Vitello Tonnato con capperi

Cold thin sliced veal with tuna sauce
Fried capers & oven baked tomatoes

Chef Carbonara

Spaghetti with Pancetta
(smoked bacon) and egg yolk
Served with freshly grated parmesan cheese

Tagliata ai Funghi Porcini & Tartufo

Grilled veal slices
with creamy mushroom & truffle sauce
Served with oven baked thyme potato

Panna Cotta ai frutti della Passione

Italian classic dessert vanilla "pudding"
Passionfruit coulis
& crushed caramel walnuts

Kr. 399,- Pr. Person

A la Carte Antipasti

Bruschetta con Pachino & Balsamico
Toasted garlic bread

with fresh tomato and basil
Marinated in balsamic & extra virgin olive oil
Kr. 49,-

Tartare di Vitello al Tartufo

Stirred calves tartar with capers, cornichons,
eggs, onion and mustard.
Served with crostine and truffle mayo
KR. 95,-

Vitello tonnato con capperi

Cold thin sliced veal with tuna sauce
Fresh capers & oven baked tomatoes
Kr. 95,-

Carpaccio "Speciale"

Thin sliced stir-fried fennel marinated beef
With Grana Padana cheese & Truffle oil
Kr. 95,-

Mozzarella della Casa

Fresh mozzarella & homemade basil pesto
Grilled pepper, eggplant, zucchini &
oven baked cherry tomatoes
Kr. 95,-

Zuppa di Pomodoro

Homemade tomato soup with Pancetta
(smoked bacon) chili, garlic & fresh basil
Croutons & fresh grated parmesan
Kr. 95,-

Selezione di Salumi & Formaggi

Italian Salami and parma ham
Honey and 3 italian cheeses
KR. 118,-

Pasta

Ravioli con burro e salvie

Ravioli pasta with ricotta and spinach
Turned in butter and sage
Served with freshly grated parmesan cheese
Kr. 149,-

Pasta con Polpette

Fettucine pasta with "Polpette"

homemade meatballs
Tomato sauce & freshly grated
parmesancheese
Kr. 149,-

Chef Carbonara
Spaghetti with Pancetta
(smoked bacon) and egg yolk
Served with freshly grated parmesancheese
Kr. 159,-

Risotto con Funghi
Creamy muchrooms and truffle risotto
Served with freshly grated parmesancheese
Kr. 149,-

House Specialties
**Tagliata Di Vitello – Sliced grilled
veal**

Tagliata con patate
Tender grilled veal slices
Served with oven baked thyme potato
Kr. 249,-

Choose between these 3 sauces
Thyme red winesauce
Creamy gorgonzola sauce
Creamy mushroom & truffle sauce

Filetto
Grilled tenderloin with greenpeber sauce
Served with oven baked thyme potato
Kr. 289,-

Agnello Scottadito
Fried lamb chops with Herbs
Thyme red winesauce with cherry tomatoes
Served with oven baked thyme potato
Kr. 299,-

Cheese

Selezione di Formaggi Italiani
Talleggio – Parmigiggiano – Gorgonzola
With Italian jam and honey
Kr. 95,-

Dolci

Tiramisu
Italian Classic Coffee liqueur cake
with “Marsala” & Marscarpone crème
Kr. 75,-

Panna Cotta ai frutti della Passione
Italian classic dessert vanilla “pudding”
Passionfruit coulis
& crushed caramel walnuts
Kr. 75,-

Sgroppino “Cocktail”
Italian citrus sorbet with italian “Spumante”
sparkling wine & vodka
Topped with grated lemon
Kr. 75,-

Caffe

Coffee & Tea
Espresso, Americano & Tea
Kr 32,-

Double Espresso, Cappuccino, Café Latté
Kr. 45 ,-

THE ITALIAN BUTCHER

Booking
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