

LUNCH MENU

100,- INCLUDING A DRINK

82. MARGHERITA

Tomato sauce, mozzarella and fresh basil.

85. DIAVOLA

Tomato sauce, mozzarella, spicy salami and scamorza (frisk røget komælksost).

88. COTTO

Tomato sauce, mozzarella and ham.

94. PORCAVACCA

Tomato sauce, mozzarella, Italian bacon and salsiccia (hakket svinepølse).

105. PANCETTA E PATATE

Mozzarella, potatoes in thin slices and italian bacon.

111. ITALIA

Mozzarella, basil pesto, cherry tomatoes and fresh buffalo mozzarella.

19. ZUPPA DEL GIORNO

Soup of the day - Please ask our waiter what the soup of the day is.

20. LASAGNA CLASSICA

The well-known classic ... Just better.

22. PASTA ALL'ORTOLANA

Fresh pasta with various vegetables, cherry tomatoes, garlic and parsley.

25. PASTA AL RAGÚ

Fresh pasta with the classic Bolognese sauce and Grana parmesan cheese.

27. SPAGHETTI ALLA CARBONARA

With guanciale-bacon, egg, black pepper and pecorino cheese.

150,- MED DRIKKEVARE

21. SPAGHETTI AI FRUTTI DI MARE

Spaghetti with prawns, octopus rings, mussels and venus mussels with cherry tomatoes, parsley, chili and garlic.

23. TORTELLINI ALLA NORCINA

Pasta pillows stuffed with meat, cooked with cream sauce, mushroom, homemade peasant sausage, white wine and garlic.

24. RISOTTO AI FUNGHI PORCINI

Risotto with Karl Johan and forest mushrooms.

14. MARCANTONIO ANTIPASTO

Italian tapas with homemade light dishes, cheeses and charcuterie.

SPARKLING WATER

San Pellegrino or Kurvand Citrus.

DRAFT BEER 25 CL.

Carlsberg Plisner or Tuborg Classic.

GLASS OF WINE

Red Merlot, White Pinot Bianco or Rosè Bardolino.

SODA 25 CL.

Coca-Cola, Coca-Cola Zero, Carlsberg Sport, Fanta, or Schweppes Lemon.

Offer valid from 12-16 and cannot be combined with other offers.

APERITIVI - ITALIAN COCKTAILS

DELLA CASA	Prosecco and Limoncello.	65,-
BELLINI	Prosecco and ferskensaft.	65,-
SPRITZ	Prosecco, Aperol and soda.	69,-
PERSICHETTO	Prosecco, Vodka and ferskensaft.	69,-
NEGRONI	Campari, Martini Rosso and Gin.	75,-
SBAGLIATO	Campari, Martini Rosso and Prosecco.	75,-

DRINKS

iced WATER	12,-
Free with other drinks otherwise 12 kr. per person.	
BOTTLED WATER - 25 cl.	28,-
San Pellegrino or Kurvand with lemon.	
SODA - 25 cl. / 50 cl.	35,- / 49,-
Coca-Cola, Coca-Cola Zero, Sport, Fanta, Lemon.	
VARIOUS - 25 cl.	25,-
Orange juice, Apple juice, Milk.	
ECOLOGICAL ELDERFLOWER - 275 ml.	45,-
GLUTEN FREE BEER - 330 ml.	45,-
Peroni senza Glutine.	
ALCOHOL FREE BEER - 330 ml.	45,-
Moretti Zero.	

DRAFT BEER

CARLSBERG PILSNER - 4,6% alcohol

25 cl.	36,-
50 cl.	54,-

Today, Carlsberg is part of the Danish cultural heritage and one of the most popular national brands. You experience a harmonious balance between bitterness and sweet apples all the while enjoying a bright, golden color with great foam..

TUBORG CLASSIC - 4,6% alcohol

25 cl.	36,-
50 cl.	54,-

Denmark's first 'Classic' beer, Tuborg Classic, is a dark and slightly complex pilsner beer with a pleasant roasted taste and a hint of sweetness. It is both easy to drink and has lots of flavor impressions. Tuborg Classic appears brownish with a beautiful ivory foam in the glass and has a fresh scent.

JACOBSEN OR TUBORG SEASONAL DRAFT BEER

25 cl.	40,-
40 cl.	60,-

Ask the waiter for today's special beer.

JACOBSEN BROWN ALE - 6,0% alcohol

25 cl.	38,-
40 cl.	56,-

Powerfully malted and sweet with a well-balanced bitter aftertaste. Rich notes of chocolate, coffee and dried fruits. It presents itself with a deep chestnut color and a creamy foam.



SPECIAL ITALIAN BEERS

PERONI NASTRO AZZURRO 45,-

5,1% alcohol Bottle 330 ml

Exquisite beer, brewed by the finest hops. Taste the flavor of the corn, the best barley and the cristalline water.

PERONI GRAN RISERVA ROSSA 65,-

5.2% alcohol Bottle 500 ml

Lovely all-round beer, perfect for meat dishes and delicious pizzas.

PERONI GRAN RISERVA DOPPIO MALTO 65,-

6.6% alcohol Bottle 500 ml

Top quality double malt brewed beer, created to celebrate Peroni's 150th anniversary. Its unique taste has resulted in several prestigious awards.

PERONI GRAN RISERVA BIANCA (WEISS) 65,-

5.1% alcohol Bottle 500 ml

The latest beer from the brewery, perfect for the Peroni range, with a fresh and sour scent of coriander and citrus, a spicy aftertaste and a fresh, sour sweet flavor and discreetly spicy aftertaste.

PERONI GRAN RISERVA PURO MALTO 65,-

5.2% alcohol Bottle 500 ml

Full-bodied, well-rounded beer with a moderate bitterness. Intense hop flavor with a bronze toned amber color. Reinforces traditional Italian dishes.

MORETTI BAFFO D'ORO 45,-

4.8% alcohol Bottle 330 ml

Under-fermented malt beer made from 100% malt with a nice round taste. Characterized by its vibrant golden colors that underlie the name "the golden mustache."

COLLESI IPA ALE 95,-

8,5% alcohol Bottle 500 ml

Unpasteurized Ale beer, naturally fermented in the bottle with full and creamy foam. The beer has an intense aroma of citrus fruits and grape.

COLLESI BLACK 95,-

8% alcohol Bottle 500 ml

Full and dark brown beer, seasoned with tones of chocolate, roasted coffee, barley and cocoa. Perfect for meat or heavy dishes.

RED WINE (ITALY)

HOUSE WINE - MERLOT VENETO I.G.T. (alcohol 12%)

Glass 55,-

Bottle 189,-

Wine from 100% Merlot grapes grown in Verona (Veneto, Northern Italy). The wine has a clear ruby red color, delicate and fresh fruit scent and a full but soft, round taste of ripe fruit. The aftertaste is pleasant and slightly bitter. Suitable for all meat dishes, pasta and various mild cheeses.

NERO D'AVOLA I.G.T. Ecological (alcohol 14,5%)

Glass 69,-

Bottle 265,-

Famous wine from Sicily. Powerful, dry and fruity with notes of forest berries and licorice.

MONTEFALCO RISERVA D.O.C. (alcohol 14%)

Glass 89,-

Bottle 355,-

Dry, powerful, robust, elegant and spicy wine perfect for any meat dish. Sangiovese, Merlot and Sagrantino grapes from Umbria. Exciting, delicious scent of wild violets and dark cherries together with a sweet spice, balsamic notes and graphite. The taste shows power and finesse together, with a beautiful structure of distinctive but polished and ripe tannins, elegant dark fruit and layers upon layers of spicy, smoked and mineral notes.

CHIANTI CLASSICO D.O.C.G. (alcohol 14,5%)

Bottle 490,-

Lovely Chianti from the popular wine center of Tuscany, whose wine are always a perfect combination to many different Italian dishes. The wine appears inviting in the glass with its ruby red color and purple reflexes. Long and pleasant aftertaste. Dry, spicy and robust.

BAROLO TRE UTIN D.O.C.G. (alcohol 14,5%)

Bottle 690,-

Exquisite Barolo of the finest Nebbiolo grapes from Piemonte, with a classic and authentic expression. Dry, strong and spicy taste with fine notes of herbs, tobacco and minerals.

AMARONE I GADI D.O.C.G. (alcohol 15%)

Bottle 690,-

Corvina grapes from Veneto. Powerful, full and velvety with spicy notes of raisins, plums, licorice and tobacco, as well as a fine imprint of eggs.

WHITE WINE (ITALY)

HOUSE WINE - PINOT BIANCO VENETO I.G.T. (alcohol 11,5%)

Glass 55,-

Bottle 189,-

Young, innovative wine, suitable for all tastes and occasions. Fresh and fruity with an attractive and typical minerality. The Pinot Bianco grapes are incredibly elegant and add a particular style to the wine.

CUSTOZA D.O.C. (alcohol 12%)

Glass 69,-

Bottle 245,-

Made from the Garganega, Cortese and Malvasia Bianca grapes. Delicious and inviting white wine from the Veneto region. The different grapes give to the wine an exciting character, with a perfect acidity and a medium body. This phenomenal wine carries a DOC rating and is characterized by many types of aroma, all to discover in the tasting process.

VERMENTINO DI SARDEGNA D.O.C. (alcohol 13%)

Glass 69,-

Bottle 245,-

Beautiful wine with a hint of greenery, tropical fruits, citrus and a touch of sage. The wine has a fine, golden color and a soft taste, with fresh minerals undertones and a hint of salt. Due to the warm climate of Sardinia, the grapes are harvested at night shortly before dawn and placed in small boxes laid on dry ice to preserve the freshness of the fruit. Perfect for seafood.

MANZONI BIANCO I.G.T. (alcohol 13,5%)

Bottle 325,-

Manzoni (crossing between Riesling and Pinot Bianco grapes). Dark golden color, aromatic, full and round with notes of hay, citrus, apple and peach.

SYLVANER D.O.C. (alcohol 13,5%)

Bottle 349,-

Sylvaner comes from Bolzano (Alto Adige). Dry, aromatic wine with notes of apple, peach and apricots.

BOBLES - SPARKLING WINE

PROSECCO TREVISO D.O.C. (alcohol 11%)

Glass 69,-

Bottle 289,-

Beautiful wine with an appetizing, fresh and elegant taste. Easy to taste are the pear and apricot aromas, a lovely dry and creamy aftertaste and a pleasing scent of freshness with notes of apple, almond and white flowers. This sparkling wine appears clear and bright with a fine mousse.

ROSÉ WINE

HOUSE WINE - BARDOLINO CHIARETTO D.O.C.
(alcohol 11,5%)

Glass 65,-

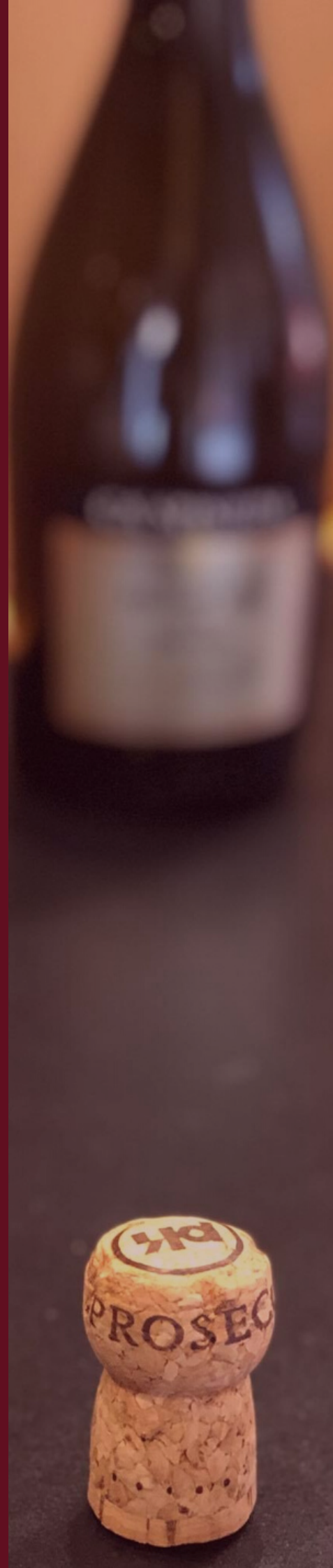
Bottle 225,-

Tasteful rosè wine made following the classic Valpolicella red wine's recipe. The well-known Cornalè house is the marker behind this refreshing wine made in the Bardolino area, Veneto. The grapes are the typical Corvina, Rondinella and Molinara, widely used in Veneto in several wines.

PUNTA ROSA CANNONAU D.O.C. (alcohol 13,5%)

Bottle 245,-

Cannonau from Sardegna has a delicious pink color of a fruity bouquet. Elegant hints of roses and violets with a fresh, delicate palette of fruit hues. The wine is particularly fresh and youthful, so to be called cheerful. Perfect for seafood and tapas.



ANTIPASTI - STARTERS

10. FRITTURA ALL'ITALIANA 79,-

Appetizer of three different deep-fried Italian specialties.

11. GAMBERONI AL BRANDY 120,-

Giant shrimps fried in butter with brandy, tomato sauce and garlic.

12. COZZE ALLA SORRENTINA 95,-

Blue mussels cooked in white wine, parsley, chili, garlic and tomato sauce.

13. BRUSCHETTE MISTE 79,-

Toast, oil, garlic and the chef's specialty of the day.

14. MARCANTONIO 150,-

Italian tapas with homemade small dishes, cheeses and charcuterie.

15. CAPRESE AL PROSCIUTTO 125,-

Fresh buffalo mozzarella with air-dried ham and arugula salad.

16. SCUGNIZZI AL POMODORO 59,-

Deep fried strips of pizza dough with tomato sauce and parmesan.

19. ZUPPA DEL GIORNO 95,-

Soup of the day - Please ask our waiter what the soup of the day is.



PASTA DISHES

20. LASAGNA CLASSICA 125,-

The well-known classic ... Just better.

21. SPAGHETTI AI FRUTTI DI MARE 155,-

Spaghetti with prawns, octopus rings, mussels and venus mussels with cherry tomatoes, parsley, chili and garlic.

22. PASTA ALL'ORTOLANA 125,-

Fresh pasta with various vegetables, cherry tomatoes, garlic and parsley.

23. TORTELLINI ALLA NORCINA 135,-

Pasta pillows stuffed with meat, cooked with cream sauce, mushroom, homemade peasant sausage, white wine and garlic.

24. RISOTTO AI FUNGHI PORCINI 140,-

Risotto with Karl Johan and forest mushrooms.

25. LASAGNA VEGETARIANA 125,-

With, beans, potatoes, mozzarella, pesto and bechamel sauce.

26. SPAGHETTI ALLA CARBONARA 115,-

With guanciale bacon, eggs, black pepper and pecorino cheese.

27. PASTA AL RAGÚ 115,-

Fresh pasta with the classic bolognese sauce and Grana parmesan cheese.

28. PASTA AL SALMONE E VODKA 125,-

Pasta with salmon, tomato cream sauce, leek and vodka.





A taste of Italy

MENU DEAL
195,-

APPETIZERS

Bruschette miste - three different specialties from different Italian regions

PIZZA OR PASTA

Free choice of pizza (except Maxipizza) or free choice of pasta (except Spaghetti ai Frutti di Mare).

DESSERT

Free choice for the sweet ending. Choose from our dessert range, coffee or limoncello.



SECONDI - MAIN COURSES

- | | |
|---|-------|
| 50. FRITTURA DI MARE | 245,- |
| Deep fried shrimp and squid served with mixed salad. | |
| 51. SALTIMBOCCA ALLA ROMANA | 195,- |
| Veal schnitzler with sage and ham, sauteed with white wine. | |
| 52. SCALOPPINA AL GORGONZOLA | 195,- |
| Thin slices of veal turned into flour and fried in a sauce with butter and Gorgonzola, served with mushrooms sautéed with garlic and parsley. | |
| 53. PESCESPADA ALLA LIVORNESE | 225,- |
| Swordfish fried with tomato sauce, olives, capers, garlic, parsley. | |

CONTORNI - SIDE DISHES

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|---|------|
| 60. PATATE FRITTE | 39,- |
| French fries. | |
| 61. INSALATA MISTA | 45,- |
| Mixed salad. | |
| 62. INSALATONA | 75,- |
| Big salad. | |
| 63. CONTORNO DEL GIORNO | 45,- |
| Side dish of the day - Please ask our waiters what is the side dish of the day. | |
| 64. CESTINO DI PANE | 35,- |
| Basket of bread. | |
| 65. FOCACCINA | 35,- |
| Small warm focaccia bread with oil and rosemary. | |



PIZZE ROSSE - WITH TOMATO SAUCE

82. MARGHERITA

Tomato sauce, mozzarella and fresh basil.

90,-

83. ROMANA

Tomato sauce, mozzarella, anchovies, capers, olives and oregano.

100,-

84. MARINARA

Tomato Sauce. sliced garlic, oregano, basil and extra virgin olive oil.

75,-

85. DIAVOLA

Tomato sauce, mozzarella, strong salami and scamorza (fresh smoked cow cheese).

120,-

86. CAPRICCIOSA

Tomato sauce, mozzarella, artichoke, mushroom, ham, olives and eggs.

130,-

87. CRUDO E FUNGHI

Tomato sauce, mozzarella, Parma ham and mushroom.

120,-

88. COTTO

Tomato sauce, mozzarella and ham.

110,-

89. COTTO E FUNGHI

Tomato sauce, mozzarella, ham and mushrooms.

120,-

90. AGRO & DOLCE

Tomato sauce, mozzarella, strong salami, gorgonzola and caramelized onions.

120,-

91. QUATTRO FORMAGGI

Tomato sauce, mozzarella, gorgonzola, taleggio and scamorza.

120,-

92. NANDO

Tomato sauce, mozzarella, Italian bacon, onions and Pecorino Romano cheese.

120,-

93. BUFALA

Margherita with fresh buffalo mozzarella in slices.

130,-

94. PORCAVACCA

Tomato sauce, mozzarella, Italian bacon and salsiccia (minced pork sausage).

120,-



PIZZE ROSSE - WITH TOMATO SAUCE

- | | |
|---|-------|
| 95. FUNGHI | 110,- |
| Tomato sauce, mozzarella and mushrooms. | |
| 89. REGINA | 130,- |
| Tomato sauce, mozzarella, Parma ham, rucola and parmesan in flakes. | |
| 97. TONNO | 130,- |
| Tomato sauce, mozzarella, tuna, onion, artichoke and olives. | |
| 98. SALAMATA | 130,- |
| Tomato sauce, mozzarella, air-dried ham, alm. salami and strong salami. | |
| 99. WURSTEL | 110,- |
| Tomato sauce, mozzarella and wurstel sausage. | |
| 100. MARCANTONIO - Maxipizza til 2 personer | 225,- |
| 4 toppings on a big pizza:
Parma ham, rucola and parmesan in flakes - mushroom and salsiccia - cherry tomatoes and buffalo mozzarella in slices - mozzarella and cooked ham. | |

CALZONI - INDBAGTE PIZZAER

- | | |
|--|-------|
| 80. CALZONE CLASSICO | 120,- |
| Tomato sauce, mozzarella, ham, mushrooms and ricotta cheese. | |
| 81. MASCALZONE LATINO | 120,- |
| Half open and half baked - Half open as a Margherita and half baked with mozzarella, tomato sauce, salami and ricotta. | |

All our pizzas and pasta dishes (except numbers 20, 23, 80 and 81) can be made GLUTEN FREE (extra price DKK 20, -). Please ask our waiters. We also have gluten-free Peroni beer.



PIZZE BIANCHE - WITHOUT TOMATO SAUCE

101. CONTADINA

Mozzarella, salsiccia (minced pork sausage) and mushroom.

105,-

102. SAPORITA

Mozzarella, salsiccia, grilled peppers and gorgonzola.

120,-

103. TIROLESE

Mozzarella, radicchio, gorgonzola and speck (smoked ham).

120,-

104. POSITANO

Mozzarella, cherry tomatoes, arugula and fresh buffalo mozzarella in slices.

130,-

105. PANCETTA E PATATE

Mozzarella, thinly sliced potatoes and Italian bacon.

115,-

106. FUME'

Mozzarella, scamorza (fresh smoked cheese), mushroom and speck (smoked ham).

115,-

107. FRIARIELLI

Scamorza, salsiccia, friarielli (Neapolitan broccoli) and 'duja chili cream.

130,-

108. TARTUFO

Mozzarella, squash in thin slices, boiled ham and truffle oil.

115,-

109. VEGETARIANA

Mozzarella and various vegetables.

125,-

110. CARPACCIO

Mozzarella, arugula, bresaola (beef thighs) and parmesan in flakes.

130,-

111. ITALIA

Mozzarella, basil pesto, cherry tomatoes and fresh buffalo mozzarella.

130,-

112. PORCINI

Mozzarella, Karl Johan mushrooms, taleggio cheese and speck (smoked ham).

130,-

113. VALERIO

Mozzarella, diced italian bacon, salsiccia, strong salami, 'nduja chilicream and basil.

130,-



MENU BAMBINO - CHILDREN'S MENU

30. PASTA AL POMODORO	65,-
Pasta with tomato sauce.	
31. PASTA AL BURRO E PARMIGIANO	65,-
Pasta with butter and parmesan.	
32. PASTA AL RAGU'	75,-
Pasta with Bolognese sauce.	
34. PIZZA MARGHERITA	65,-
Pizza with tomato sauce and mozzarella.	
35. PIZZA COTTO	75,-
Pizza med tomatosauce, mozzarella og kogt skinke.	
36. PIZZA SALAME	75,-
Pizza with tomato sauce, mozzarella and italian salami.	
37. PIZZA FANTASTICA	85,-
Pizza with mozzarella, wurstel sausage in slices and french fries	
38. GELATO	35,-
Ice cream of the day - Ask the waiters what the ice cream of the day is.	

DESSERT AND CHEESE

70. TIRAMISU'	60,-
Ladyfingers, mascarpone, eggs, coffee and marsala.	
71. PANNACOTTA	50,-
Cream custard with vanilla (choose between caramel / strawberry / chocolate topping).	
72. SORBETTO AL LIMONE	50,-
Lemon Sorbet.	
73. COPPA GELATO	50,-
Ice cream of the day - Ask the waiters what today's ice cream is.	
74. ARAGOSTINA AL CIOCCOLATO	50,-
Crisp nougat filled croissant in mascarpone cream with coffee powder.	
75. CROSTATA AL CIOCCOLATO	50,-
Chocolate cake.	
76. FORMAGGI MISTI	60,-
Our selection of Italian cheese specialties (3 kinds).	

COFFEE

ESPRESSO	28,-
ESPRESSO DOPPIO	35,-
AMERICANO	28,-
DECAFFEINATO	30,-
CAPPUCCINO	35,-
CAFFE LATTE	35,-
THE	30,-
VARM KAKAO MED FLØDESKUM	40,-
IRISH COFFEE	70,-

LIQUOR

GRAPPA
LIMONCELLO
SAMBUCA
MIRTO
FERNET BRANCA
AMARETTO
BRANDY VECCHIA ROMAGNA
AMARI: AVERNA, MONTENEGRO, RAMAZZOTTI, DEL CAPO, LUCANO

Glass a 40ml. Kr. 50,-

Experience the taste of the traditional Italian kitchen. Experience the taste of Marcantonio.

Marcantonio is a family-friendly Trattoria, driven by a desire to create a rustic environment with authentic Italian food traditions at heart. We like to say that the food should taste as it did back in the days, when we as boys visited our grandma back in Rome: Simple, delicious – and with a familiar and relaxed vibe. At Marcantonio, we bring you a taste of the best within traditional Italian cuisine. Our menu provides a variety of delicious taste experiences, all of which have their roots in traditional Italian cuisine. Every dish aims to provide an authentic taste of Italy with carefully selected, simple ingredients as the focal point. Welcome to Marcantonio. We look forward to inviting you indoors for a bite of Italy at its best.

Remember that you can also get our dishes delivered at home by **"WOLT"**. You can make your order at wolt.dk or through their app.

