



# Marcantonio

TRATTORIA-PIZZERIA

anno MMXVII



## MENU

“Here people eat like they eat in Italy ”



## ITALIAN COCKTAILS/APERITIF

1. <b>Della casa</b> – Prosecco and Limoncello .....	79,-
2. <b>Bellini</b> – Prosecco and peach syrup .....	79,-
3. <b>Spritz</b> – Prosecco, Aperol and soda .....	85,-
4. <b>Persichetto</b> – Prosecco, Vodka and peach syrup .....	75,-
5. <b>Negroni</b> – Campari, Martini Rosso and Gin .....	89,-
6. <b>Sbagliato</b> – Campari, Martini Rosso and Prosecco .....	89,-

## DRINKS

- <b>Water</b> – Free when buying other drinks ..... (pr person) .....	15,-
- <b>Bottled water</b> – San Pellegrino ..... (25 cl.) .....	35,-
..... (50 cl.) .....	45,-
- <b>Sodas</b> – Coca-Cola, Coca-Cola Zero, Sport, Fanta, Lemon ..... (25 cl.) .....	39,-
..... (50 cl.) .....	65,-
- <b>Apple / Orange juice / Milk</b> - ..... (25 cl.) .....	35,-
- <b>Elderflower Organic</b> - ..... (bottle 275 ml.) .....	49,-
- <b>Non-Alcoholic Beer</b> – Moretti Zero ..... (bottle 330 ml.) .....	59,-

## DRAFT BEER

- <b>Carlsberg Pilsner</b> - 4,6% alcohol ..... (25 cl.) .....	39,-
..... (50 cl.) .....	65,-

Carlsberg has become part of the danish cultural heritage as well as the “danish thirst”. You will discover an harmonic balance between bitterness and sweet apples while you’ll be pleased by this pilsner’s light golden colour and foamy head.

- <b>Tuborg Classic</b> - 4,6% alcohol ..... (25 cl.) .....	39,-
..... (50 cl.) .....	65,-

Denmark’s first ”Classic” beer, Tuborg Classic, is a dark and complex pilsner with a pleasant roasted flavour and a touch of sweetness. Despite its complexity it’s an easy-to-drink beer, just with lots of flavour nuances. Light brown with an ivory white foam and a refreshing scent.

**Please ask the waiters for the day's special beer**

- <b>Grimbergen, Kronenbourg and Tuborg Easter or Christmas season beer</b> – .....	
..... (25 cl.) .....	49,-
..... (40 cl.) .....	75,-

## SPECIAL ITALIAN BREWS

- **Peroni Nastro Azzurro** - 5.1% alcohol ..... (bottle 330 ml.) .... **59,-**

One of the worlds best known italian beers, brewed with the finest hop, the best italian corn , clean natural water and best quality malt. A perfect thirst killer.

- **Peroni Gran Riserva Rossa** - 5.2% alcohol ..... (bottle 500 ml.) .... **79,-**

An allrounder, perfect for red meat and full-taste pizzas.

- **Peroni Gran Riserva Double Malt** - 6.6% alcohol .....(bottle 500 ml.) .... **79,-**

Created to celebrate Peroni's 150 years anniversary. A top double malt; the unique taste of quality has been recognized worldwide, making this brew a winner in several international beer competitions.

- **Peroni Gran Riserva Bianca (Weiss)** - 5.1% alcohol...(bottle 500 ml.) .... **79,-**

Peroni's interpretation of the german "Weisse" beer type. With a fresh aroma of coriander and citrus, this beer has a little spicy aftertaste: the brewery's most recent creation, it perfectly completes Peroni's panel.

- **Peroni Gran Riserva PuroMalto** - 5.2% alcohol ..... (bottle 500 ml.) .... **79,-**

"Ambrata" is a pure malt, fullbodied and round beer with a moderate bitterness. It's colour reminds of amber with a bronze reminiscence and has an intense hop's flavour. A recent creation, it's yet a wonderful example of Peroni's 150 years history and is a testimony of the brewery's capability. A perfect match for the italian food culture.

- **Moretti Baffo d'Oro** - 4.8% alcohol ..... (bottle 330 ml.) .... **59,-**

An underfermented pure malt beer that results in a pleasant round taste and the characteristic lively golden colour that inspires it's name, "Golden Moustache". A real classic from one of the oldest italian breweries.

- **Himera Semedorato IPA Ale** - 6% alkohol ..... (bottle 330ml.) .... **69,-**

The name tells it all; simply an excellent IPA from the Collesi brewery.

Fast and creamy head. Intens citrusfruits aroma with grape's bitterness aftertaste.

- **Non-Alcoholic Beer** – Moretti Zero ..... (bottle 330 ml.) ... **59,-**

# TRATTORIA

## STARTERS

- 11. Carpaccio di brasaola** – Carpaccio of bresaola with arugola, oil, lemon and parmesan flakes ..... **125,-**
- 12. Cozze alla sorrentina** – Blue mussels in tomato sauce with white wine, garlic, chili and parsley ..... **125,-**
- 13. Bruschette miste** – Toasted bread, oil, garlic and chef's fantasy ..... **79,-**
- 14. Antipasto Marcantonio** – Italian's tapas with homemade snacks, cheeses and a cold cuts ..... **159,-**
- 15. Fiori di zucca** – Fried pumpkin flowers stuffed with mozzarella and anchovies ..... **79,-**
- 16. Scugnizzi al pomodoro** – Fried strips of pizza dough with tomato sauce and parmesan ..... **69,-**
- 17. Crespella Emmental e prosciutto** – Crepe with ham and cheese in a mushroom sauce. .... **79,-**
- 18. Bis di arancini siciliani** – Two fried rice balls, stuffed with ham and cheese and with meat sauce .... **79,-**

## PRIMI / PASTA

- 20. Lasagna classica** – The well known lasagna... Just better :-)) ..... **129,-**
- 21. Cannelloni ricotta e spinaci** – Puff pastry filled with ricotta and spinach in tomato sauce ..... **129,-**
- 22. Spaghetti alla carbonara classica** – Guanciale-bacon, eggs, black pepper and pecorino cheese ..... **129,-**
- 23. Risotto ai funghi porcini** - Risotto with porcini mushrooms in forest mushroom cream ..... **169,-**
- 24. Tortellini alla norcina** - Tortellini cooked in cream with mushrooms and sausage ..... **149,-**
- 25. Risotto di mare** – With tomato sauce, calamari, tiger prawns, blue mussels and clams ..... **189,-**
- 26. Pasta alla bolognese** – Pasta with classic bolognese meat sauce and parmesan cheese ..... **119,-**

## SECONDI – MAIN COURSES

<b>51. Merluzzo alla siciliana</b> – Cod fillets fried with cherry tomatoes, anchovies, olives, capers, garlic and parsley, served with potatoes. ....	225,-
<b>52. Cotoletta di pollo</b> – Breaded and fried chicken breast served with french fries .....	189,-
<b>53. Scaloppina al limone</b> – Slices of veal floured and cooked in butter with a lemon sauce .....	205,-
<b>54. Scaloppina al vino</b> – Slices of veal floured and cooked in butter with a white wine .....	205,-
<b>55. Scaloppina della casa</b> – Variation with Parma ham, taleggio cheese and truffle sauce .....	225,-

## CONTORNI – SIDE DISHES

<b>60. Patate fritte</b> – French fries .....	39,-
<b>61. Insalata mista</b> – Mixed salad .....	45,-
<b>62. Patate in padella</b> – Sautéed potatoes with butter and rosemary .....	45,-
<b>63. Cestino di pane</b> – Bread basket .....	35,-

## DESSERT AND CHEESE

<b>70. Tiramisù</b> – Savoiardi biscuits mascarpone, eggs, coffee and marsala .....	69,-
<b>71. Pannacotta</b> – Cream and vanilla pudding available with caramel, chocolate or strawberry topping .....	55,-
<b>72. Sorbetto al limone</b> – Amalfi lemon stuffed with sorbet .....	69,-
<b>73. Tartufo bianco affogato al caffè</b> – White chocolate ice cream drowned in espresso coffee ....	75,-
<b>74. Tartufo nero</b> – Ice cream ball with different flavors of chocolate, with cream topping .....	65,-
<b>75. Torta al cioccolato</b> – Chocolate cake .....	60,-
<b>76. Torta di fragole</b> – Strawberry cake.....	65,-
<b>79. Formaggi misti</b> – Our plate with a selection of Italian cheeses (3 different) .....	65,-

---

## PASTA FOR CHILDREN

(Max 12 years)

<b>30. Pasta al pomodoro</b> – Pasta with fresh tomato sauce .....	65,-
<b>31. Pasta burro e parmigiano</b> – Pasta with butter and parmesan .....	65,-
<b>32. Lasagna</b> – Puff pastry with bolognese meat sauce, mozzarella and parmesan .....	95,-
<b>33. Pasta al ragu</b> – Pasta with “bolognese” meat sauce .....	75,-



# PIZZERIA

## **PIZZE ROSSE (with tomato sauce)**

<b>82. MARGHERITA</b> – Mozzarella and fresh basil .....	<b>110,-</b>
<b>83. ROMANA</b> – Mozzarella, anchovies, capers, olives and oregano .....	<b>120,-</b>
<b>84. PARMIGIANA</b> – Mozzarella, grilled eggplant, basil and parmesan .....	<b>130,-</b>
<b>85. DIAVOLA</b> – Mozzarella, spicy salami and scamorza (fresh smoked cheese) .....	<b>130,-</b>
<b>86. CAPRICCIOSA</b> – Mozzarella, artichoke, mushrooms, ham, and olives .....	<b>140,-</b>
<b>87. CRUDO &amp; FUNGHI</b> – Mozzarella, Parma's ham and mushrooms .....	<b>130,-</b>
<b>88. COTTO</b> – Mozzarella and ham .....	<b>120,-</b>
<b>89. COTTO &amp; FUNGHI</b> – Mozzarella, ham and mushrooms .....	<b>130,-</b>
<b>90. AGRO &amp; DOLCE</b> – Mozzarella, spicy salami, gorgonzola and caramelized onions .....	<b>140,-</b>
<b>91. VEGANA</b> – Grilled eggplant, courgettes, peppers and artichokes .....	<b>130,-</b>
<b>92. PIZZA NANDO</b> – Mozzarella, bacon, red onion and Pecorino Romano cheese .....	<b>130,-</b>
<b>93. BUFALA</b> – Margherita with fresh buffalo mozzarella .....	<b>150,-</b>
<b>94. PORCAVACCA</b> – Mozzarella, bacon and italian sausage .....	<b>130,-</b>
<b>95. FUNGHI</b> – Mozzarella, and mushrooms .....	<b>120,-</b>
<b>96. REGINA</b> – Mozzarella, Parma ham, arugula and parmesan flakes .....	<b>140,-</b>
<b>97. TONNO</b> – Mozzarella, tuna, red onions, artichoke and olives .....	<b>130,-</b>
<b>98. SALAMATA</b> – Mozzarella, Parma ham, sweet salami and spicy salami .....	<b>140,-</b>
<b>100. MARCANTONIO</b> – Maxipizza for 2 persons– 4 different pizza in one: .....	<b>250,-</b>
- Parma ham, arugula and parmesan flakes – Mushrooms and sausage -	
- Cherry tomatoes and buffalo mozzarella pieces – Mozzarella and ham -	

## **PIZZE BIANCHE (without tomato sauce)**

<b>101. QUATTRO FORMAGGI</b> – Mozzarella, gorgonzola, taleggio and scamorza .....	<b>130,-</b>
<b>102. TREVISANA</b> – Mozzarella, gorgonzola, speck, radicchio and walnuts .....	<b>130,-</b>
<b>103. ZUCCHINELLA</b> – Mozzarella, grilled courgettes, ham, cherry tomatoes and parmesan .....	<b>130,-</b>
<b>104. POSITANO</b> – Mozzarella, cherry tomatoes, arugula and buffalo mozzarella pieces .....	<b>150,-</b>
<b>105. PANCETTA &amp; PATATE</b> – Mozzarella, sliced potatoes and bacon .....	<b>130,-</b>
<b>106. FUNGHI E SALSICCIA</b> - Mozzarella, mushrooms and sausage .....	<b>130,-</b>
<b>112. PORCINI</b> – Mozzarella, arugula, shrimps, cherry tomatoes and fresh mozzarella .....	<b>140,-</b>
<b>109. VEGETARIANA</b> – Mozzarella grilled eggplant, courgettes, peppers and artichokes .....	<b>130,-</b>
<b>110. CARPACCIO</b> – Mozzarella, arugula, bresaola and parmesan flakes .....	<b>140,-</b>
<b>111. ITALIA</b> – Mozzarella, basil pesto, cherry tomatoes and fresh mozzarella pieces .....	<b>130,-</b>

## **CALZONE (STUFFED PIZZA)**

<b>80. CLASSICO</b> – Tomatosauce, mozzarella, boiled ham, champignon and ricotta .....	<b>130,-</b>
---	--------------

## **PIZZE BAMBINO (CHILDRENS PIZZA)**

<b>34. Pizza Margherita</b> – with tomatosauce, mozzarella and basil.....	<b>75,-</b>
<b>35. Pizza Cotto</b> – with tomato, mozzarella and ham .....	<b>85,-</b>
<b>36. Pizza Salame</b> – with tomato, mozzarella and italian salami .....	<b>85,-</b>
<b>37. Pizza Fantastica</b> – with tomato, mozzarella and wurstel .....	<b>85,-</b>

**ALL OUR PIZZA'S CAN BE REQUESTED GLUTEN FREE  
FOR GLUTEN FREE PASTA, PLEASE ASK THE WAITERS  
(EXTRA PRICE KR. 30,-)**

## COFFEE

Espresso .....	32,-
Espresso double .....	49,-
Americano .....	32,-
Decaffeinato .....	39,-
Cappuccino .....	39,-
Caffelatte .....	39,-
Tea .....	35,-
Irish Coffee .....	75,-

## LIQUEURS

**Grappa (Distilled from grapes)**

**Limoncello (Lemon liqueur)**

**Sambuca (Anise liqueur)**

**Fernet Branca**

**Amaretto**

**Brandy Vecchia Romagna**

**Bitters: Averna, Del Capo, Di Bergamo**

**40ml. Glass Kr. 60,-**

### About Marcantonio Trattoria – Pizzeria

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 rustic Trattoria is located in the heart of Odense. 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 also can get your pizza or favourite dish delivered at home by**  
**“WOLT”**

**You can order food with delivery on [marcantonio.dk](http://marcantonio.dk) or via their app.**



A close-up photograph of a silver fork lifting a portion of spaghetti. A single, vibrant green basil leaf is perched on top of the pasta. The background is a soft-focus view of a plate of spaghetti with tomato sauce and more basil leaves.

# *A little taste of Italy*

## **Starter: Bruschette miste**

Three different Italian specialties from different Italian regions:  
garlic oil compote, pesto genovese and semidry cherry  
tomatoes (\* may vary \*)

## **Main course: Pizza or Pasta**

Free choice pizza or "primi piatti" (pasta, lasagna, etc.)  
from our range in the menu

## **Dessert**

Choose one of these for the sweet ending:  
Cake: tiramisu, chocolate pie, strawberry pie, pannacotta,  
or coffee: americano, espresso or cappuccino  
or liqueur: limoncello, sambuca, amaretto

(different dessert + DKK 25,-)

# **Menu tilbud Kr. 249,-**

# HOUSE WINES

## **- WHITES -**

**Pinot Bianco Veneto I.G.T.** (alcohol 11,5%) ..... Glass **65,-**      **Bottle 220,-**

Young and innovative wine good for a wide range of tastes and occasions. Fresh and fruity with an attractive and typical heartiness. Pinot Bianco grape contributes heavily to this wine's elegance and style.

## **- REDS -**

**Merlot Veneto I.G.T.** (alcohol 12%) ..... Glass **65,-**      **Bottle 220,-**

This wine is made exclusively from Merlot grape grown in Verona district situated in the northern Italian Veneto region. A light ruby red wine, delicate and refreshing fruity scent, fullbodied, but at the same time round and soft taste of mature fruits, and a pleasant light bitterness at the end. Well suited for light as well as red meat dishes, pasta, pizza and mild cheeses. Not suited for aging, as it is best enjoyed when relatively young.

## **- ROSÈ -**

**Bardolino Chiaretto D.O.C.** (alcohol 11,5%) ..... Glass **75,-**      **Bottle 255,-**

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

**Punta Rosa Cannonau D.O.C.** (alcohol 13,5%) ..... **Bottle 285,-**

Cannonau from Sardegna is nicely pink with a fruity bouquet. Elegant touches of roses and violets. Very fresh and delicate, wide fruit palette. This wine is so fresh and youthful that we nick-named it "the cheerful". Perfectly suited for appetizers, light meat, fish and seafood.

## **- BUBBLES -**

**Prosecco Treviso D.O.C.** (alcohol 11%) ..... Glass **75,-**      **Bottle 310,-**

Clear and luminous with a fine, persistent perlage. Charming scents of freshness and touches of apples, almonds and white flowers. The taste is appetizingly fresh and elegant with pears and apricots, and a well balanced dry, creamy aftertaste. A well known and beloved sparkling wine.

**Verduzzo Feudo Italia** (alcohol 11%) ..... Glass **75,-**      **Bottle 275,-**

The Verduzzo is slightly sparkling with sweet notes, aromatic and fruity taste, harmonious and with an aftertaste of apple and citrus. A perfect wine both as an aperitif and accompanying an appetizer or a good dessert.

# WINE MENU

## **- WHITES -**

**Custoza D.O.C.** (alcohol 12%) ..... Glass 75,- Bottle 275,-

Made from Garganega, Cortese and Malvasia Bianca grapes. Delicious, elegant and charming white from the Veneto region, also home of other great wines such as Amarone. An exciting wine, made from grapes with many different characters that contribute in giving this product a strong personality, medium-bodied, and good fresh acidity. Truly a phenomenal wine with an exclusive complexity,, it wears the D.O.C. (Denominazione d'Origine Controllata) with pride.

**Vermentino di Sardegna D.O.C.** (alcohol 13%) ..... Glass 75,- Bottle 275,-

In Sardinia, do to the very high day temperatures on this wonderful island, the grapes are harvested during the night til just before sunrise. The grapes are then laid on dry ice in small boxes to preserve their freshness and sent to the winery. The resulting wine has a fine strawgolden colour with green reflections, a bouquet that reminds of tropical fruits, citrus and a touch of sage. The taste is soft and smooth with earthy undertone and a touch of saltiness. Ideal for any fish and seafood dish.

**Manzoni Bianco I.G.T.** (alcohol 13,5%) ..... Bottle 355,-

Manzoni (cross between Riesling and Pinot Bianco). Dark golden color, aromatic, full-bodied and round with hints of hay, citrus, a little apple and peach

**Sylvaner D.O.C.** (alcohol 13,5%) ..... Bottle 375,-

Sylvaner from Bolzano (Alto Adige). Dry, very aromatic with tones of apple, peach and apricots.

## **- REDS -**

**Nero d'Avola I.G.T. - ECOLOGIC** (alcohol 14,5%) ..... Glass 75,- Bottle 275,-

Nero d'Avola from Sicily. Strong, dry, fruity with hints of wild berries and licorice

**Barbera d'Asti Superiore D.O.C.G.** (alcohol 15%) ..... Glass 89,- Bottle 355,-

The grape produces very dark wines which are rich in fruit acid with a moderate content of tannin. This makes Barbera a very suitable food wine. The wine is very dark and full-bodied, smells and tastes of wild berries, mixed with spicy notes from the stay in oak barrels, the aftertaste is warm and soft. The wine is stored approx. 12 months in oak barrels and can be stored for up to 8-12 years. Stands well for game and hearty meat dishes

**Chianti Classico D.O.C.G.** (alcohol 14,5%) ..... Bottle 490,-

There are a multitude of different varieties within this vine and this well known and popular area. And you can always be absolutely sure that the wines match a wide variety of dishes. The wine appears inviting in the glass with its ruby red color and purple reflections. The aftertaste is long and pleasant. Dry, spicy and robust.

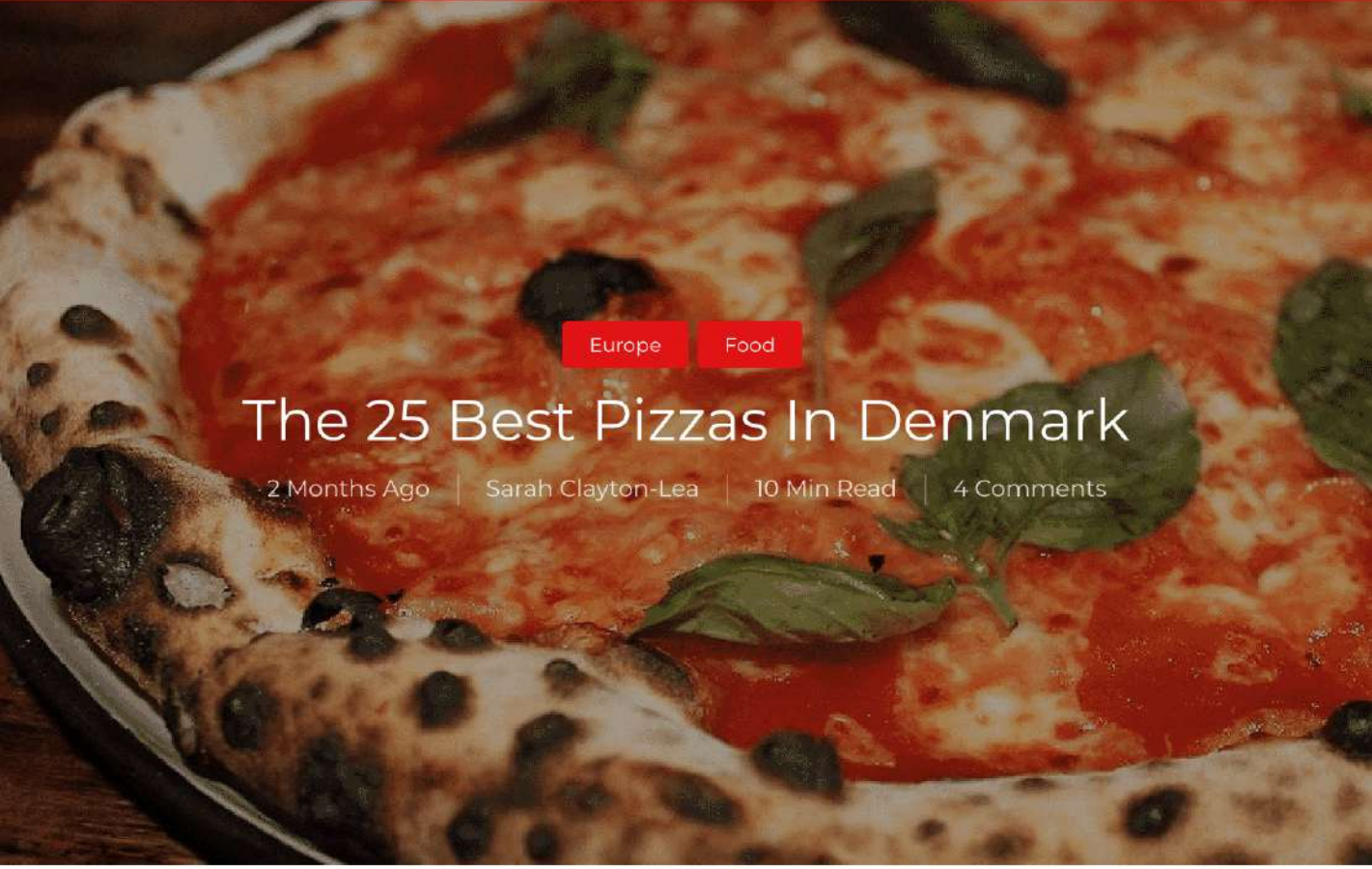
**Barolo tre Utin D.O.C.G.** (alcohol 14,5%) ..... Bottle 690,-

Nebbiolo from Piedmont. Barolo with a classic and authentic expression. The wine is dry, strong and spicy with many fine notes of i.a. herbs, tobacco and minerals.

**Amarone i Gadi D.O.C.G.** (alcohol 15%) ..... Bottle 690,-

Corvina from Veneto. Strong, full-bodied, velvety soft with spicy notes of raisins, plums, licorice and tobacco as well as a fine imprint of oak





# The 25 Best Pizzas In Denmark

2 Months Ago | Sarah Clayton-Lea | 10 Min Read | 4 Comments

Have a craving for the best pizza in [Denmark](#)? Consider this your DIY slice-by-slice guide to the tastiest pies in the country. Whether you're a local looking for new food spots or just here for a few days while you're visiting, this is one place where carb lovers will be safe and sound.

Put your game face on; get ready to eat your bodyweight in fresh cheese and chargrilled dough at these seven best places for pizza...

## 9th. Marcantonio Trattoria – Pizzeria – Odense

They are known as one of the best places to eat great Italian food in the city and that includes pasta and meat dishes that are to die for. The key though, is to go for the pizza. The pies here are very traditional in style, with superb quality ingredients. This is a pizza that you are *not* going to forget in a hurry.

