

**DRINKS**

**COCKTAIL**

**BEER**

**WINE CARD**

**COFFEE**

**LIQUOR**



**Marcantonio**

TRATTORIA-PIZZERIA

Vintapperstræde 8, Odense C

## **COCKTAILS**

- 1. Della casa** *Limoncello and Prosecco* **85,-**
- 2. Spritz** *Prosecco, Aperol and soda* **95,-**
- 3. Campari Spritz** *Prosecco, Campari and soda* **95,-**
- 4. Arancino Spritz** *Appelsinlikør and prosecco* **95,-**
- 5. Gin og Tonic** *Dry Gin and Tonic* **95,-**
- 6. Cuba Libre** *Rum and Coke* **95,-**
- 7. Persichetto** *Prosecco, vodka and peach juice* **110,-**
- 8. Negroni** *Campari, Martini Rosso and Gin* **115,-**
- 9. Sbagliato** *Campari, Martini Rosso and Prosecco* **115,-**

## **DRINKS**

- 10. Ice water** - *free with the purchase of other drinks (per person)* **15,-**
- 11. Bottled water** (*San Pellegrino*) 25cl. **35,-** / 50cl. **45,-**
- 12. Soda** (*Coca Cola, Coca Cola Zero, Sport, Fanta, Lemon*)  
25cl. **39,-** / 50cl. **65,-**
- 14. Apple juice / Orange juice / Milk** 25cl. **35,-**
- 15. Elderflower Organic** 27,5cl. **49,-**
- 16. Non-alcoholic beer** 33cl. **59,-**

## **DRAFT BEER**

**17. Carlsberg Pilsner** (4,6%) 25cl. 40,- / 50cl. 65,-

**18. Tuborg Classic** (4,6%) 25cl. 40,- / 50cl. 65,-

**19. Grimbergen/Kronenbourg or seasonal draft beer**  
25cl. 49,- / 50cl. 75,-

## **ITALIAN BEER IN A BOTTLE**

**20. Peroni Nastro Azzurro**  
( 5,1%) *pilsner, a perfect thirsty beer* 33cl. 59,-

**21. Moretti Zero**  
( 0,0%) *non-alcoholic beer* 33cl. 59,-

**22. Moretti Baffo d'Oro**  
( 4,8%) *an under-fermented malt beer*  
*it is made from 100% malt* 33cl. 62,-

**23. Peroni Gran Riserva Rossa**  
( 5,2%) *an all-round beer*  
*perfect for meat and flavorful pizzas* 50cl. 85,-

**24. Peroni Gran Riserva Doppio Malto**  
( 6,6%) *a top quality double malt and the unique*  
*taste of quality is recognized by award*  
*of several prestigious international awards* 50cl. 85,-

**25. Peroni Gran Riserva Bianca**  
( 5,1%) *the beer smells fresh and sour*  
*of coriander and citrus with a slightly crossed aftertaste* 50cl. 85,-

**26. Peroni Gran Riserva Puro Malto**  
( 5,2%) *ambrata is full and well rounded,*  
*with a moderate bitterness* 50cl. 85,-

## CARTA DEI VINI/WINE CARD

### **White wine**

**Pinot Bianco Veneto I.G.T.** (11,5%).....Glass **65,-** / Bottle **245,-**  
*Young, innovative wine suitable for every taste and occasion. Fresh and fruity, with an attractive and typical minerality. Pinot Bianco grapes contribute to the wine's elegance and style.*

**Custoza D.O.C.** (12%)..... Glass **79,-** / Bottle **295,-**  
*Made from the Garganega, Cortese and Malvasia Bianca grapes. Delicious, delicate and inviting white wine from the Veneto region, where wines such as Amarone are also produced. An exciting type of wine that is made from many different grapes and helps to give it lots of character, good acidity and a medium body. It is characterized by many types of aromas and is simply a phenomenal wine and carries a D.O.C. classification.*

**Vermentino di Sardegna D.O.C.** (13%).....Glass **79,-** / Bottle **295,-**  
*Due to the very hot climate in Sardinia, the grapes are harvested at night just before dawn and taken to the vineyard in small boxes placed on dry ice to preserve the freshness of the fruit. The wine has a fine straw golden color with a hint of green edges, a typical bouquet of tropical fruits and some citrus and a hint of sage. The taste is soft and round with undertones of fresh minerality with a hint of salt. Perfect for fish dishes and seafood.*

**Sylvaner D.O.C.** (13,5%).....Bottle **425,-**  
*Sylvaner fra Bolzano ( Alto Adige ). Tør, meget aromatisk med toner af æble, fersken og abrikoser.*

### **Sparkling wine**

**Prosecco Treviso D.O.C.** (11%).....Glass **89,-** / Bottle **345,-**  
*Appetizing, fresh and elegant wine with aromas of pear and apricot and the aftertaste is suitably dry and pleasantly creamy.*

**Verduzzo Feudo Italia** (11%).....Glass **69,-** / Bottle **259,-**  
*Sparkling wine with sweet notes, aromatic and fruity taste, harmonious and with an aftertaste of apple and citrus. Perfect as an aperitif and for dessert.*

## **Rose wine**

**Bardolino Chiaretto D.O.C.** (11,5%).....Glass **70,-** / Bottle **265,-**  
*Tasty rosé wine from Veneto, made from the three classic blue grapes corvina, rondinella and molinara.*

**Punta Rosa Cannonau D.O.C.** (13,5%).....Bottle **285,-**  
*Cannonau from Sardegna has a delicious pink color with a fruity bouquet. Elegant hints of flowers such as roses and violets. The wine is so fresh and youthful that we call it cheerful.*

## **Red wine**

**Merlot Veneto I.G.T.** (12%).....Glass **65,-** / Bottle **245,-**  
*This wine is produced from 100% Merlot grapes grown in the Veneto area around Verona in the north of Italy. It is a wine with a clear ruby red color, delicate and fresh fruit aroma, full-bodied, with at the same time a soft and round taste of ripe fruit and a pleasant and slightly bitter aftertaste.*

**Nero d'Avola I.G.T.** ( 14,5%).....Glass **75,-** / Bottle **285,-**  
*Organic wine from Sicily. Powerful, dry, fruity with notes of forest berries and licorice.*

**Barbera d'Asti Superiore D.O.C.G.** (15%).Glass **105,-** / Bottle **395,-**  
*The wine is very dark and full-bodied, smells and tastes of forest berries, mixed with spicy notes from the stay in oak barrels, the aftertaste is warm and soft.*

**Chianti Classico D.O.C.G.** (14,5%).....Bottle **425,-**  
*The wine appears inviting in the glass with its ruby red color and purple reflections. The aftertaste is long and pleasant. Dry, crossed and robust.*

**Barolo tre Utin D.O.C.G.** (14,5%).....Bottle **525,-**  
*Nebbiolo from Piedmont. Barolo with a classic and authentic expression. The wine is dry, strong and crossed with many fine notes of i.a. herbs, tobacco and minerals.*

**Amarone i Gade D.O.C.G.** (15%).....Bottle **595,-**  
*Corvina from Veneto. Powerful, full-bodied, velvety soft with spicy notes of raisins, plums, licorice and tobacco as well as a fine impression of oak.*

## **COFFEE**

**Espresso 35,-**

**Espresso doppio 55,-**

**Americano 35,-**

**Decaffeinato (without caffeine) 45,-**

**Cappuccino 45,-**

**Caffelatte 45,-**

**The 35,-**

**Irish Coffee 95,-**

## **LIQUOR**

**Limoncello**

**Arancino**

**Sambuca**

**Fernet Branca**

**Amaretto**

**Vecchia Romagna**

**Amaro: Averna, Del Capo**

Glass of 4 cl. Kr. **60,-**

# TRATTORIA

Marcantonio is a Trattoria driven by the desire to create an authentic environment with rustic Italian food traditions. We like to say that the food should taste like it did when we were boys and were visiting grandma at home in Rome:  
Simple and delicious  
And then the atmosphere must be familiar and relaxed.  
With

# MARCANTONIO

so we bring you the best of Italian cuisine.

**Welcome to !**



**Marcantonio**

TRATTORIA - PIZZERIA

Vintapperstræde 8, Odense C

## **MENU BAMBINO/CHILDREN'S MENU**

(Max. 12 år)

- 201. Pasta al pomodoro** *with tomato sauce* 69,-
- 202. Pasta burro e parmigiano** *with butter and parmesan* 69,-
- 203. Pasta al pesto** *with pesto sauce* 79,-
- 204. Pasta al Ragu`** *with bolognese sauce and parmesan* 79,-
- 205. Pizza Margherita** *with tomato sauce and mozzarella* 79,-
- 206. Pizza cotto** *with tomato sauce, mozzarella and ham* 89,-
- 207. Pizza salame** *with tomato sauce, mozzarella and salami* 89,-
- 208. Pizza fantastica** *with tomato sauce, mozzarella and party sausage* 89,-
- 209. Gelato** *today's ice cream* 49,-

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### **ANTIPASTI/STARTER**

- 30. Bis di bruschette**  
*Toasted bread with oil/garlic and with tomato, garlic and basil* 79,-
- 31. Cozze alla sorrentina**  
*Mussels with white wine, parsley, chilli, garlic and tomato sauce* 135,-
- 32. Antipasto Marcantonio**  
*Appetizers with home-made specialities, cheeses and charcuterie* 175,-
- 33. Prosciutto e melone**  
*Air-dried ham and melon* 105,-
- 34. Insalata primavera**  
*Mixed salad with tomato, cucumber, red onion, olives and tuna* 115,-



## **PRIMI/PASTA**

### **40. Spaghetti alle vongole**

*Venus clams, oil, garlic, chilli and parsley 149,-*

### **41. Spaghetti allo scoglio**

*Clams, venus clams, prawns, Argentine king prawns, calamari and baby octopus with white wine, cherry tomatoes, garlic and parsley 195,-*

### **42. Penne salmone e vodka**

*Salmon, leeks with vodka in cream and tomato sauce 159,-*

### **43. Spaghetti alla puttanesca**

*Tomato, garlic, anchovies, capers and olives 149,-*

### **44. Tagliatelle al pesto genovese**

*Tasty classics from Genoa 135,-*

### **45. Tagliatelle al ragu' bolognese**

*Classic ragout of beef, golden carrots, celery leaves and onions 145,-*

### **46. Lasagna classica**

*The familiar classic... only better ;-)* 145,-

### **47. Spaghetti alla carbonara**

*Guanciale bacon, egg, black pepper and pecorino cheese 139,-*

### **48. Risotto al prosecco e rosmarino**

*Rice, prosecco, butter, parmesan and rosemary 139,-*

### **49. Cannelloni ricotta e spinaci**

*Pasta rolls filled with ricotta cheese, spinach and tomato sauce 139,-*

## **SECONDI/MAIN COURSE**

### **50. Calamari ripieni al forno**

*Octopus stuffed with breadcrumbs, capers, parmesan, green olives, pine nuts, parsley and white wine.  
Served with risotto butter and parmesan 279,-*

### **51. Ossobuco dello Chef**

Tender and long-roasted ossobuco (approx. 6 hours) with white wine, tomato, onion, goldenrod, celery, rosemary and sage.  
Served with tagliatelle butter and parmesan 289,-

## **CONTORNI/SIDE DISHES**

**60. Patatine fritte** *French fries 45,-*

**61. Insalatina mista** *mixed salat 65,-*

**62. Pane** *bread basket 39,-*

## **DOLCI & FORMAGGI/DESSERT AND CHEESE**

**70. Tiramisù di fragole** *strawberry tiramisu 69,-*

**71. Pannacotta** *choose between  
caramel/strawberry/chocolate topping 59,-*

**72. Sorbetto al limone** *lemon sorbet 69,-*

**73. Tartufo bianco** *white chocolate and coffee ice cream 75,-*

**74. Tartufo nero** *chocolate and vanilla ice cream 75,-*

**75. Torta del giorno** *today's cake 75,-*

**76. Formaggi misti** *Italian cheeses (3 kinds) 95,-*

# PIZZERIA

Caputo flour from Naples

Yeast

Water

Our dough rises for 48 hours



**Marcantonio**

TRATTORIA-PIZZERIA

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## **PIZZE ROSSE**

**80. Margherita** 115,-

*Tomato, mozzarella and basil*

**81. Romana** 130,-

*Tomato, mozzarella, anchovies, capers, olives and oregano*

**82. Parmigiana** 140,-

*Tomato, mozzarella, grilled aubergine, parmesan and basil*

**83. Diavola** 140,-

*Tomato, mozzarella, hot salami and scamorza*

**84. Capricciosa** 155,-

*Tomato, mozzarella, artichoke, mushroom, ham and olives*

**85. Crudo e funghi** 140,-

*Tomato, mozzarella, air-dried ham and mushroom*

**86. Cotto** 130,-

*Tomato, mozzarella and ham*

**87. Cotto e funghi** 140,-

*Tomato, mozzarella, ham and mushroom*

**88. Agrodolce** 155,-

*Tomato, mozzarella, hot salami, gorgonzola and caramelized onions*

**89. Vegana** 140,-

*Tomato, aubergines, squash, pepper and artichoke*

**90. Nando** 140,-

*Tomato, mozzarella, bacon, red onion and pecorino romano*

**91. Bufala** 140,-

*Tomato, mozzarella and buffalo mozzarella*

**92. Porcavacca** 140,-

*Tomato, mozzarella, bacon and salsiccia*

**93. Funghi** 130,-

*Tomato, mozzarella and mushroom*

**94. Regina** 159,-

*Tomato, mozzarella, rocket, air-dried ham and Grana parmesan in flakes*

**95. Salamata** 159,-

*Tomato, mozzarella, air-dried ham, hot salami and sweet salami*

**96. Calzone Inbagnato** 140,-

*Tomato, mozzarella, salami, scamorza*

**97. Marcantonio** 265,-

*Maxipizza for 2 people - 4 different pizzas in one:*

Nr. 86, nr. 94, nr. 104, nr. 107

## **PIZZE BIANCHE**

- 101. Quattro formaggi** 145,-  
*Mozzarella, gorgonzola, taleggio, scamorza and parmesan*
- 102. Mortadella** 159,-  
*Mozzarella, mortadella, buffalo mozzarella and pistachio*
- 103. Salsiccia e spinaci** 140,-  
*Mozzarella, salsiccia, spinach and parmesan*
- 104. Funghi e salsiccia** 140,-  
*Mozzarella, mushroom and salsiccia*
- 105. Bufala e pachino** 159,-  
*Mozzarella, cherry tomatoes, air-dried ham and buffalo mozzarella*
- 106. Pancetta e patate** 140,-  
*Mozzarella, potatoes, bacon and rosemary*
- 107. Positano** 150,-  
*Mozzarella, cherry tomatoes, rocket and buffalo mozzarella*
- 108. Porcini** 159,-  
*Mozzarella, porcini mushrooms and Emmental cheese*
- 109. Gustosa** 140,-  
*Mozzarella, pancetta, scamorza and pecorino*
- 110. Tonno e cipolla** 140,-  
*Mozzarella, red onion and tuna*
- 111. Porcella** 150,-  
*Mozzarella, gorgonzola, salsiccia, salami and red onion*
- 112. Vegetariana** 150,-  
*Mozzarella, aubergines, squash, pepper and artichoke*
- 114. Carpaccio** 159,-  
*Mozzarella, rocket, bresaola, Grana parmesan in flakes and lemon*
- 115. Italia** 145,-  
*Mozzarella, cherry tomatoes, buffalo mozzarella and pesto*

**ALL OUR PIZZAS CAN BE MADE GLUTEN-FREE  
(EXTRA PRICE DKK 30,-)**

## **MENU OFFERS**

### **Taste of Italy**

#### **Starter**

Bruschetta with tomato and Bruschetta with garlic

#### **Main course**

Free choice pizza (gluten-free + DKK 30,-)

**Or**

Primi/Pasta from our range in the menu

#### **Dessert**

Choose one of our sweet endings or "formaggi"

**Or**

One of our liqueurs (free choice)

**3-course menu 275,-**

Offer valid every day

**\*\*\***

### **Student Menu/Pensioner Menu**

Free choice of the pizzas from our assortment  
(Gluten-free + DKK 30,-)

**+**

#### **Beverage choice between:**

Bottled water ( *San Pellegrino* ) 25cl.

Soda ( *Coca Cola, Coca Cola Zero, Sport, Fanta, Lemon* ) 25cl.

Carlsberg Pilsner (4,6%) 25cl.

Tuborg Classic (4,6%) 25cl.

Pinot Bianco Veneto I.G.T. (11,5%) white wine glass

Bardolino Chiaretto D.O.C. (11,5%) rosé wine glass

Merlot Veneto I.G.T. (12%) red wine glass

**Price per person 135,-**

Offer valid from Sunday to Wednesday