

DRINKS

COCKTAIL

BEER

WINE CARD

COFFEE

LIQUOR



Marcantonio

TRATTORIA-PIZZERIA

Vintapperstræde 8, Odense C

COCKTAILS

- 1. Della casa** *Limoncello and Prosecco* **95,-**
- 2. Spritz** *Prosecco, Aperol and soda* **95,-**
- 3. Campari Spritz** *Prosecco, Campari and soda* **99,-**
- 4. Arancino Spritz** *Appelsinlikør and prosecco* **99,-**
- 5. Gin og Tonic** *Dry Gin and Tonic* **99,-**
- 6. Cuba Libre** *Rum and Coke* **99,-**
- 7. Persichetto** *Prosecco, vodka and peach juice* **110,-**
- 8. Negroni** *Campari, Martini Rosso and Gin* **125,-**
- 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.

Passo di Luna Bianco IGP. (12%).....Glass **69,-** / Bottle **275,-**
Inzolia, Catarratto and Zibibbo. The color is straw yellow with green shades. The taste is rich, fresh, slightly dry with intense fruit of apple, some peach and citrus.

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.

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.

Red wine

Merlot Veneto I.G.T. (12%).....Glass **65,-** / Bottle **245,-**
100% Merlot grapes grown in the Veneto area around Verona. 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.

Montepulciano Valentino D.O.C. (13%).....Glass **79,-** / Bottle **295,-**
Made 100% from the red wine grape Montepulciano. The taste is full and spicy with a fine aroma and taste of blackberry and a little licorice. The aftertaste is nicely round and warm with a good length.

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.

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,-

Caffellatte 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

MAR CANTONIO

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 Ragu`** *with bolognese sauce and parmesan* 79,-
- 204. Pizza Margherita** *with tomato sauce and mozzarella* 79,-
- 205. Pizza cotto** *with tomato sauce, mozzarella and ham* 89,-
- 206. Pizza salame** *with tomato sauce, mozzarella and salami* 89,-
- 207. Pizza fantastica** *with tomato sauce, mozzarella and party sausage* 89,-
- 208. Gelato** *today's ice cream* 49,-

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. Vitello tonnato**
Thinly sliced veal with a creamy mayonnaise-tuna sauce 145,-
- 34. Carpaccio di salmone**
Salmon carpaccio flavored with fresh herbs, served with rucola, capers and lemon oil 145,-
- 35. Zuppa di pomodoro**
Tomato soup 95,-

PRIMI/PASTA

40. Tortellini alla norcina

Tortellini with salsiccia, mushrooms, cream sauce and parmesan 155,-

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. Risotto ai porcini

Risotto with porcini mushrooms 159,-

43. Spaghetti aglio, olio, peperoncino e moscardini

Garlic, oil, chilli, baby squid and parsley 135,-

44. Pappardelle al ragu' bolognese

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

45. Lasagna classica

The familiar classic... only better ;-) 149,-

46. Spaghetti alla carbonara

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

47. Risotto al prosecco e rosmarino

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

48. Cannelloni ricotta e spinaci

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

SECONDI/MAIN COURSE

50. Polpette della Nonna

Grandma's recipe for real Italian meatballs made of minced beef, garlic, eggs, breadcrumbs, parsley and plenty of grated parmesan, drowned in a delicious tomato sauce 175,-

51. Ossobuco dello Chef

Tender and long-roasted ossobuco (approx. 6 hours) with white wine, tomato, onion, goldenrod, celery, rosemary and sage 249,-

CONTORNI/SIDE DISHES

60. Spinaci burro e parmigiano *spinach in butter and parmesan 55,-*

61. Verdure grigliate *grilled eggplants, peppers and squash with garlic oil, chilli and parsley 79,-*

62. Insalatina mista *mixed salad 65,-*

63. Pane *bread basket 39,-*

DOLCI & FORMAGGI/DESSERT AND CHEESE

70. Tiramisù 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. Cannolo siciliano *tubular shells of fried pastry dough, filled
with a ricotta cream 69,-*

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

PIZZERIA

Caputo flour from Naples

Yeast

Water

Our dough rises for 48 hours



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PIZZE ROSSE

80. Margherita 115,-

Tomato, mozzarella and basil

81. Romana 135,-

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 150,-

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

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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