

ANTIPASTI AMUSE BOUCHE

Tigerrejer	115,-
<i>Smørstegt i hvidløg, cherrytomater & svampe toppes med parmesan</i>	
Portobello	85,-
<i>Svampe gratineret med mozzarella, cherrytomater, trøffel & oregano</i>	
Vitello Tonnato	110,-
<i>Kalvefilet med hjemmerørt tuncreme, parmesan & kapers</i>	
Taste of Italy	105,-
<i>Charcuteri plate med brød & pesto pr. person</i>	
3 Piaceri	95,-
<i>3 stk små lækre delikatesser på filonabrød</i>	
Bruschetta	uno 59,- / due 95,-
<i>Uno/Due cherrytomater, hvidløg & ost / svampe, trøffel & parma</i>	
Caprese	85,-
<i>Cherrytomater, frisk mozzarella, pesto, balsamico & havsalt</i>	
Insalata Cesare	145,-
<i>Di casa med grillet kyllingfilet, grønt, cherrytomater & husets dressing</i>	

PASTA

Spaghetti Carbonara	159,-
<i>Klassikeren med stegt bacon, rørt flødesauce & æggeblommer</i>	
Spaghetti Bolognese	159,-
<i>Som nonna's egen kødsauce</i>	
Tortiglioni Egoiste	175,-
<i>Mørt okseskiver, blandede svampe med trøffel crema</i>	
Fettuccine al Pollo	175,-
<i>Grillet kyllingfilet i cremet gorgonzolasauce</i>	
Ravioli Spinachi	165,-
<i>Gratineret fyldt pasta med ricotta spinat i kødsauce & parmesan</i>	
Lasagna della Nonna	159,-
<i>Pastapladerne ført sammen med nonna's kødsauce</i>	
Rigatoni Puttanesca	159,-
<i>Tomatsauce med hvidløg & chili, ansjoser, sort oliven & kapers</i>	
Tagliatelle al Salmone	175,-
<i>Vores gorgonzola sauce rørt med laks & spinat</i>	
Pane e olio d'oliva	35,-
<i>Brødkurv med olivenolie</i>	
Dolce della casa	75,-
<i>Vores helt egen Tiramisu med opskrift fra syditalien</i>	

PIZZE

Salsiccia	149,-
<i>Frisk mozzarella, cherrytomater, italiensk krydderpølse, løg, olivenolie</i>	
Pollo	149,-
<i>Tomat, ost, grillet kyllingfilet, marineret spinat & soltørrede tomater</i>	
Picante	149,-
<i>Ost, salami ventricina, gedeost, marineret spinat & oliven olie</i>	
Primavera	149,-
<i>Frisk mozzarella, cherrytomat, parmaskinke, parmesan & rucola</i>	
Gourmet Margherita	149,-
<i>Tomat, ost, frisk mozzarella, cherrytomater & frisk basilikum</i>	
Napoli	149,-
<i>Ost, grillet kyllingfilet, kartofler, bacon, rosmarin, salt & pesto</i>	
Campagnola	149,-
<i>Tomat, ost, grillet aubergine, grillet zucchini, peberfrugter & artiskokker</i>	
Signature	165,-
<i>Tomat, ost, mørt okseskiver, østerhatte, portobello & trøffel crema</i>	
Roma	149,-
<i>Tomat, ost, italienske kødboller, grillet peberfrugt, løg & gedeost</i>	
Bresaola	149,-
<i>Tomat, ost, bresaola, rucola, parmesan & soltørrede tomater</i>	
Nduja	149,-
<i>Salami fra Calabria, tomat, ost, nduja, syltet rødløg, gedeost & rucola</i>	
Porchetta	149,-
<i>Ost, kartofler, pattegris, mascarponecreme, rosmarin & havsalt</i>	

TAPAS

	179,-
<i>Lækker charcuteri anretning med italienske delikatesser der serveres med hjemmebagt brød, olivenolie, hjemmelavet basilikumpesto & trøffelmayo</i>	

Vin ad libitum

	299,-
<i>Vine fra menuen i to timer pr. person. Skal bestilles af hele bordet.</i>	

Vi anbefaler at du booker bord, da vi hurtigt bliver fyldt op, vi glæder os til at se jer.

EN GOD START

GinTonic	85,-
Apperol Spritz	85,-
Sandiliano Brut	80,-
Grand Cuvee (sød)	80,-

RØDVIN

Taster rødvin	80,- / 295,-
Bardolino Rosso Classico - Italy	85,- / 350,-
Think Big zinfandel - USA	85,- / 325,-
Grizzly Bear Zinfandel - USA	85,- / 325,-
Tini Sangiovese Romagna - Italy	90,- / 375,-
Butchers Cut Malbec - Argentina	85,- / 350,-
Ripasso Valpolicella Monti Garbi - Italy	425,-
Passo Levorato Veneto - Italy	350,-
Primitivo Casato Di Melzi - Italy	320,-

HVIDVIN

Taster hvidvin	80,- / 295,-
Perigord Sauvignon Blanc - Frankrig	85,- / 325,-
Pinot Grigio Castellani - Italy	85,- / 325,-
Grizzly Bear Chardonnay - USA	85,- / 325,-
Tini Trebbiano Chardonnay - Italy	90,- / 375,-
Alsace Riesling Henri E.- Frankrig	335,-
Dream Big Chardonnay - USA	325,-
Butchers Cut Chardonnay - Argentina	85,- / 350,-

ROSÈ

Rubicone Sangiovese - Italy	85,- / 335,-
Casal Mendes mild brus - Portugal	85,- / 325,-
Live Big White Zinfandel - USA	85,- / 325,-

BOBLER

Grand Cuvee Sandiliano Brut	80,- / 299,-
Sandiliano Spumante - Sød	80,- / 299,-
Champagne Møet Chandon Imperial	700,-

APPERATIF & AFTER DRINK

Grappa Giovane Coli Veneti	70,-
Limoncello Villa Cardea	70,-

COCKTAILS

Malfy Gin Tonic - italiensk gin med tonic	85,-
Passion Te Stesso - vodka med passionfrugt	95,-
Limone Vodka - vodka med limone & mynte	85,-
Apperol Spritz - apperol, prosecco & brus	85,-
Italia Breeze - vodka, limonata & grenadine	95,-
Signature Solo - vodka med granatæble & brus	95,-
Limoncello Spritz - prosecco & brus	85,-

ØL / BIRRE

Birra Peroni	50,-
Birra Moretti Pilsner	50,-
Nastro Azzurro Plisner	50,-
Erdinger Dunkel 0,5 L	65,-
Erdinger Weiss 0,5 L	65,-
Tuborg Classic 0,33 L	45,-

SOFT DRINK

Coca Cola, Cola Zero, Pepsi Max, Faxe Kondi	35,-
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Pellegrino

Limonata, Clementina, Limone e Menta, Aranciata Rosa, Pompelmo	35,-
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San Benedetto Ice Tea

Peach, Lemone	40,-
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Lemonata di casa

Solo's egen lemonade citrus 0,5 L	55,-
Ice Tea peach med citrus & brus 0,5 L	55,-

Filtreret vand - *ad libitum*

Med eller uden brus pr. person	30,-
1 flaske 1L	40,-

Varmt

Espresso	30,- / 45,-
Americano	35,-
Capuccino	45,-
Cafe latte	45,-



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ANTIPASTI AMUSE BOUCHE

Tiger Prawns 115,-
Pan-fried in garlic, cherry tomatoes & mushrooms, topped with parmesan

Portobello 85,-
Mushrooms gratinated with mozzarella, cherry tomatoes, truffle & oregano

Vitello Tonnato 110,-
Veal fillet with homemade tuna cream, parmesan & capers

Taste of Italy 105,-
Charcuterie platter with bread & pesto per person

3 Piaceri 95,-
3 small delicious delicacies on filona bread

Bruschetta uno 59,- / due 95,-
Uno/Due cherry tomatoes, garlic & cheese / mushrooms, truffle & parma

Caprese 85,-
Cherry tomatoes, fresh mozzarella, pesto, balsamic & sea salt

Insalata Cesare 145,-
Caesar salad with grilled chicken, greens, cherry tomatoes & house dressing

PASTA

Spaghetti Carbonara 159,-
Classic with fried bacon, creamy sauce & egg yolks

Spaghetti Bolognese 159,-
Like nonna's own meat sauce

Tortiglioni Egoiste 175,-
Tender beef slices, mixed mushrooms with truffle cream

Fettuccine al Pollo 175,-
Grilled chicken fillet in creamy gorgonzola sauce

Ravioli Spinachi 165,-
Gratinated filled pasta with ricotta spinach in meat sauce & parmesan

Lasagna della Nonna 159,-
Pasta sheets combined with nonna's meat sauce

Rigatoni Puttanesca 159,-
Tomato sauce with garlic & chili, anchovies, black olives & capers

Tagliatelle al Salmone 175,-
Our gorgonzola sauce mixed with salmon & spinach

Pane e olio d'oliva 35,-
Bread basket with olive oil

Dolce della casa 75,-
Our very own Tiramisu with a recipe from southern Italy

PIZZE

Salsiccia 149,-
Fresh mozzarella, cherry tomatoes, Italian sausage, onions, olive oil

Pollo 149,-
Tomato, cheese, grilled chicken fillet, marinated spinach & sun-dried tomatoes

Picante 149,-
Cheese, salami ventricina, goat cheese, marinated spinach & olive oil

Primavera 149,-
Fresh mozzarella, cherry tomato, Parma ham, parmesan & arugula

Gourmet Margherita 149,-
Tomato, cheese, fresh mozzarella, cherry tomatoes & fresh basil

Napoli 149,-
Cheese, grilled chicken fillet, potatoes, bacon, rosemary, salt & pesto

Campagnola 149,-
Tomato, cheese, grilled eggplant, grilled zucchini, peppers & artichokes

Signature 165,-
Tomato, cheese, tender beef slices, oyster mushrooms, portobello & truffle cream

Roma 149,-
Tomato, cheese, Italian meatballs, grilled peppers, onions & goat cheese

Bresaola 149,-
Tomato, cheese, bresaola, arugula, parmesan & sun-dried tomatoes

Nduja 149,-
Salami from Calabria, tomato, cheese, nduja, red onion, goat cheese & arugula

Porchetta 149,-
Cheese, potatoes, suckling pig, mascarpone cream, rosemary & sea salt

TAPAS 179,-
Delicious charcuterie platter with Italian delicacies, served with homemade bread, olive oil, homemade basil pesto & truffle mayo

Wine ad libitum 299,-
Wines from the menu for two hours per person. Must be ordered for the whole table.

We recommend booking a table as we fill up quickly, we look forward to seeing you.



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A GOOD START

GinTonic	85,-
Apperol Spritz	85,-
Sandiliano Brut	80,-
Grand Cuvee (sød)	80,-

RED WINE

Taster red wine	80,- / 295,-
Bardolino Rosso Classico - <i>Italy</i>	85,- / 350,-
Think Big zinfandel - <i>USA</i>	85,- / 325,-
Grizzly Bear Zinfandel - <i>USA</i>	85,- / 325,-
Tini Sangiovese Romagna - <i>Italy</i>	90,- / 375,-
Butchers Cut Malbec - <i>Argentina</i>	85,- / 350,-
Ripasso Valpolicella Monti Garbi - <i>Italy</i>	425,-
Passo Levorato Veneto - <i>Italy</i>	350,-
Primitivo Casato Di Melzi - <i>Italy</i>	320,-

WHITE WINE

Taster white wine	80,- / 295,-
Perigord Sauvignon Blanc - <i>Frankrig</i>	85,- / 325,-
Pinot Grigio Castellani - <i>Italy</i>	85,- / 325,-
Grizzly Bear Chardonnay - <i>USA</i>	85,- / 325,-
Tini Trebbiano Chardonnay - <i>Italy</i>	90,- / 375,-
Alsace Riesling Henri E.- <i>Frankrig</i>	335,-
Dream Big Chardonnay - <i>USA</i>	325,-
Butchers Cut Chardonnay - <i>Argentina</i>	85,- / 350,-

ROSÈ

Rubicone Sangiovese - <i>Italy</i>	85,- / 335,-
Casal Mendes mild sparkling - <i>Portugal</i>	85,- / 325,-
Live Big White Zinfandel - <i>USA</i>	85,- / 325,-

SPARKLING WINE

Grand Cuvee Sandiliano Brut	80,- / 299,-
Sandiliano Spumante - <i>Sweet</i>	80,- / 299,-
Champagne Møet Chandon Imperial	700,-

APPERATIF & AFTER DRINK

Grappa Giovane Coli Veneti	70,-
Limoncello Villa Cardea	70,-

COCKTAILS

Malfy Gin Tonic - Italian gin with tonic	85,-
Passion Te Stesso - Vodka with passion fruit	95,-
Limone Vodka - Vodka with lemon & mint	85,-
Apperol Spritz - <i>Apperol, prosecco & soda</i>	85,-
Italia Breeze - <i>Vodka, limonata & grenadine</i>	95,-
Signature Solo - Vodka with pomegranate & soda	95,-
Limoncello Spritz - Prosecco & soda	85,-

BEER / BIRRE

Birra Peroni	50,-
Birra Moretti Pilsner	50,-
Nastro Azzurro Plisner	50,-
Erdinger Dunkel 0,5 L	65,-
Erdinger Weiss 0,5 L	65,-
Tuborg Classic 0,33 L	45,-

SOFT DRINKS

Coca Cola, Cola Zero, Pepsi Max, Faxe Kondi 35,-

Pellegrino

Limonata, Clementina, Limone e Menta,
Aranciata Rosa, Pompelmo 35,-

San Benedetto Ice Tea

Peach, Lemone 40,-

Lemonata di casa

Solo's own citrus lemonade 0.5 L 55,-
Ice Tea peach with citrus & soda 0.5 L 55,-

Filtered Water - *ad libitum*

With or without soda per person 30,-
1 bottle 1L 40,-

Hot Drinks

Espresso 30,- / 45,-
Americano 35,-
Capuccino 45,-
Cafe latte 45,-