

# MARZANO

*Food & Wine*



**FESTIVE  
BUBBLES**



**DRY AUSTRIAN  
WHITE WINE**



**PROVENCE  
ROSE**



**BARREL-AGED  
PINOT NOIR**



**GIN  
MANGO**



**ESPRESSO  
MARTINI**



**CAMPARI  
SPRITZ**



**APEROL  
SPRITZ**



**RHUBARB  
SPRITZ**



**CAMPARI  
TONIC**



**GIN  
TONIC**



**VILLA MASSA  
TONIC**



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PLEASE DIRECT ANY QUESTIONS REGARDING ALLERGENS TO OUR STAFF.

## Small dishes

### **BRUSCHETTA 79,-**

*Tomato, garlic, parsley and melted cheese*

### **TOMATO SOUP 89,-**

*Topped with melted cheese.  
Served with fresh baguette and butter.*

### **SHRIMP COCKTAIL 89,-**

*Salad, shrimp, caviar and dressing.  
Served with fresh flute and butter*

### **NACHOS 119,-**

*Served with guacamole, sour cream, salsa  
and melted cheddar cheese.  
Add chicken 20,-*

### **SNACK PLATE 129,-**

*3 breaded tortillas with cheddar cheese  
3 spicy breaded chicken breast sticks  
3 pieces cheddar cheese with jalapeños  
Served with guacamole and salsa*

## Salads

*All with seasonal salad, tomato, cucumber,  
red cabbage, snack pepper and red onion.  
Served with fresh flute with butter.*

### **SHRIMP AND LEMON 129,-**

### **SHRIMP, MUSSELS AND LEMON 129,-**

### **FETA AND OLIVES 129,-**

### **MARINATED CHICKEN 149,-**

### **MARINATED BEEF 149,-**

### **TUNA AND LEMON 129,-**

## Bubbles to start with

**SPARKLING BRUT Fortepasso gl. 69,- bt. 279,-**



# Meat dishes

*With seasonal salad, red cabbage, snack pepper, cucumber and red onion.*

*Choose bistro fries or baked potato, as well as bearnaise, mushroom, gorgonzola or pepper sauce.*

**300G HOMEMADE MINCED STEAK 219,-**

**200G BEEF TENDERLOIN 369,-**

**200G BEEF RIBEYE 309,-**

**MARINATED BEEF SLICES 219,-**

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*Our lovely Ripasso from Valpolicella Classico has the perfect balance between power and depth for our beef.*

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gl. 89,- bt. 389,-



# Burger

*With seasonal salad, red cabbage, snack pepper, cucumber and red onion served on brioche bun with a side of bistro fries.*

**CLASSIC BURGER**

*Optional cheese, bacon, or fried egg*

**169,-**

*+10,- per type*



# Sandwich

*Homemade sandwich with seasonal salad, red cabbage, snack pepper, cucumber and red onion. Served with a side of bistro fries.*

**MARZANO SANDWICH**





*Add Beef, Chicken, Parma ham, Falafel, Tuna or Shrimp*

**169,-**



# Pizza

*with homemade tomato sauce and cheese*

<b>MARGARET</b> 	99,-	<b>MARZANO AND POTATOES</b>	139,-
<b>CAPRICIOUS</b> <i>Ham, mushroom</i>	139,-	<i>Ventriciana, potatoes, grilled artichokes, pesto, fresh parmesan</i>	
<b>BELLA NAPOLI</b>	139,-	<b>POTATO</b> 	139,-
<i>Pepperoni, red onion, bacon, chili</i>		<i>Potatoes, rosemary, bell pepper, red onion, pesto, fresh parmesan</i>	
<b>SPINACH</b> 	139,-	<b>POTATO SPECIAL</b> 	139,-
<i>Fresh spinach, fresh mozzarella, red onion, cherry tomatoes</i>		<i>Potatoes, rosemary, cherry tomatoes and olive oil</i>	
<b>PARMA CLASSICO</b>	139,-	<b>CHICKEN</b>	139,-
<i>Parma ham, fresh spinach, cherry tomatoes, fresh Parmesan, pesto</i>		<i>Chicken, cherry tomatoes, homemade pesto, dressing</i>	
<b>PARMA AND ARUGULA</b>	139,-	<b>SAN REMO</b>	139,-
<i>Parma ham, rocket, fresh parmesan, pesto</i>		<i>Salad &amp; dressing. Choose between chicken or beef.</i>	
<b>PARMA AND GORGONZOLA</b>	139,-	<b>BELLANO</b>	139,-
<i>Parma ham, gorgonzola</i>		<i>Marinated chicken strips, red onion, crispy bacon, bearnaise</i>	
<b>VENTRICIANA CLASSICO</b>	139,-	<b>BELLA</b>	139,-
<i>Ventriciana, rocket, pesto, fresh parmesan</i>		<i>Marinated beef strips, red onion, cherry tomatoes, bearnaise</i>	
<b>VENTRICIANA AND FILLET</b>	139,-	<b>MARINARA</b>	139,-
<i>Ventriciana, marinated beef, gorgonzola</i>		<i>Shrimp, mussels, garlic</i>	
<b>VENTRICIANA AND PROSCIUTTO</b>	139,-	<b>CALZONE (BAKED)</b>	139,-
<i>Ventriciana, ham, crispy bacon</i>		<i>Ham, mushroom</i>	

**VERONA (BAKED)** 139,-  
*Spaghetti, meat sauce*

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*Our fresh and dry, but quite fruity, Pinot Grigio from the Venice area is an obvious companion to our pizzas.*

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gl. 85,- bt. 350,-



# Pasta

*with fresh salad, freshly grated parmesan, parsley and freshly baked flûte*

<b>LASAGNA</b> <i>Homemade meat sauce with bechamel sauce</i>	<b>179,-</b>	<b>BELLAGIO SPECIAL (PEN)</b> <i>Beef tenderloin in strips, red onion, bell pepper, gorgonzola fried in red wine with cream sauce</i>	<b>189,-</b>
<b>EGGPLANT (SPAGHETTI)</b>  <i>Grilled eggplant, squash, mushrooms, fried in white wine with cream sauce</i>	<b>159,-</b>	<b>CHICKEN (TAGLIETTELE)</b> <i>Marinated chicken, bacon fried in garlic and white wine with cream sauce</i>	<b>179,-</b>
<b>BOLOGNESE (SPAGHETTI)</b> <i>Homemade meat sauce</i>	<b>179,-</b>	<b>CHICKEN (TAGLIETTELE)</b> <i>Chicken, spinach and paprika fried in white wine with tomato cream sauce</i>	<b>179,-</b>
<b>BEEF (SPAGHETTI)</b> <i>Marinated beef, mushrooms, bacon fried in red wine with cream sauce.</i>	<b>179,-</b>	<b>SALMON (TAGLIETTELE)</b> <i>Salmon, shrimp, gorgonzola fried in white wine with cream sauce</i>	<b>189,-</b>
<b>CARBONARA (SPAGHETTI)</b> <i>Bacon fried in white wine, egg yolk and cream sauce</i>	<b>179,-</b>	<b>MUSHROOMS (TAGLIETTELE)</b> <i>Mushrooms, marinated beef, red onion fried in red wine with tomato sauce</i>	<b>179,-</b>
<b>SEAFOOD (SPAGHETTI)</b> <i>Shrimp, mussels fried in garlic and white wine with tomato sauce</i>	<b>179,-</b>	<b>ARTICHOKE (TAGLIETTELE)</b>  <i>Grilled artichoke, mushroom and spinach fried in white wine with cream sauce</i>	<b>159,-</b>
<b>TOMATO (PENNE)</b>  <i>Cherry tomatoes, red onion, jalapeños, fresh garlic, fried in red wine, served with tomato sauce</i>	<b>159,-</b>	<b>SALMON (TAGLIETTELE)</b> <i>Mushrooms, red onion, peppers and salmon fried in white wine with cream sauce</i>	<b>189,-</b>
<b>JALAPEÑO (PENNE)</b>  <i>Bell peppers, red onion, mushrooms, cherry tomatoes and jalapeños fried in white wine with cream sauce</i>	<b>169,-</b>		
<b>CARCIOFO (PENNE)</b>  <i>Grilled eggplant, artichoke, squash and spinach fried in white wine with tomato cream sauce</i>	<b>169,-</b>		
<b>GORGONZOLA (PENNE)</b> <i>Marinated beef, red onion and gorgonzola fried in white wine with cream sauce</i>	<b>179,-</b>		
<b>CHICKEN (PENNE)</b> <i>Mushrooms, marinated chicken, jalapeños fried in white wine with cream sauce</i>	<b>179,-</b>		

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*Our lovely Chianti Classico from Tuscany has the perfect balance of fruit and acidity for our tomato-based pasta dishes.*

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\_\_\_\_\_ gl. 115,- bt. 475,-



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*Our beautiful Viognier from the Rhône Valley, with its charming fruitiness and dry crispness, is perfect for our cream-based pasta dishes.*

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\_\_\_\_\_ gl. 90,- bt. 450,-



# Dessert

**ICE CREAM DESSERT 99,-**  
*with three scoops of organic Hansen ice cream, whipped cream,  
chocolate or strawberry sauce, and fresh fruit*

**TIRAMISU 89,-**

**CAKE OF THE DAY 69,-**  
*Please ask the waiter.*

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**GRAPPA 59,-**

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# Children

*Under 12 years*

**PIZZA WITH HAM, PEPPERONI OR MEAT SAUCE 79,-**

**SPAGHETTI BOLOGNESE 79,-**

**FISH FILLET WITH FRENCH FRIES 79,-**

**SIX NUGGETS WITH FRIES 79,-**



# White wine

FRESH & FRUITY - GOOD FOR PIZZA AND PASTA

<b>RIESLING</b> <i>Devil's Rock, Germany</i>	79,-	299,-
<b>PINOT GRIGIO</b> <i>Riva d'Oro, Italy</i>	85,-	350,-
<b>VIIGNIER</b>  <i>Domaine Grand Veneur "Les Champauvins", France</i>	90,-	450,-


RICH & CREAMY - GOOD FOR HEARTY DISHES

<b>CHARDONNAY</b> <i>Bogle Family Winery, California</i>	99,-	425,-
<b>BURGUNDY CHARDONNAY</b> <i>Chartron et Trebuchet France</i>	115,-	550,-
<b>CHABLIS PREMIER CRU</b> <i>Chartron et Trebuchet, France</i>	750,-	

DRY & CRISPY - GOOD FOR LIGHT DISHES

<b>SAUVIGNON BLANC</b> <i>Louis Eschenauer, France</i>	69,-	279,-
<b>GREEN VELTLINER</b> <i>Helmuth Maglock, Austria</i>	85,-	350,-
<b>SANCERRE</b> <i>Domaine Franck Millet, France</i>	110,-	475,-

# Rose

<b>CINSAULT</b> <i>Louis Eschenauer, South of France</i> <i>Fresh and mild light rosé.</i>	69,-	279,-
<b>CHIARETTO</b> <i>Riva d'Oro, Italy</i> <i>Fruity semi-dry rosé.</i>	79,-	325,-
<b>PALM</b> <i>Château l'Escarelle, Provence</i>  <i>Classic light and dry mineral rosé.</i>	89,-	375,-

# Red wine

FRUITY & SEMI-DRY - GOOD FOR PIZZA AND PASTA

<b>ZINFANDEL</b> <i>770 Miles, California</i>	79,-	299,-
<b>RIPASSO SUPERIORE CLASSICO</b> <i>Semprebon, Italy</i>	89,-	389,-
<b>CABERNET SAUVIGNON</b> <i>Bogle Family Winery, California</i>	99,-	425,-

JUICY & ELEGANT - ALL ROUND WINES

<b>MERLOT</b> <i>Louis Eschenauer, France</i>	69,-	279,-
<b>PINOT NOIR</b> <i>Bogle Family Winery, California</i>	99,-	425,-
<b>BURGUNDY PINOT NOIR</b> <i>Chartron et Trebuchet France</i>	115,-	550,-

DRY & CLASSIC - GOOD FOR BEEF

<b>CÔTES DU RHÔNE</b>  <i>Alain Jaume, France</i>	85,-	350,-
<b>CHIANTI CLASSICO</b>  <i>Cafaggio, Italy</i>	105,-	475,-
<b>SAINT EMILION GRAND CRU</b> <i>Chateau Le Cros, France</i>	750,-	



LARGE BOTTLE OF  
SPARKLING WATER WITH  
THE WINE 79,-

# Hot Drinks

*Our coffee beans, cocoa and tea are organic.*

<b>CAFE LATTE</b>	51,-
<b>CAPPUCCINO</b>	51,-
<b>ESPRESSO</b>	34,- 37,-
<b>AMERICANO</b>	37,-
<b>CORTADO</b>	44,-
<b>FLAT WHITE</b>	51,-
<b>TEA</b>	44,-
<i>Earl Grey, Quince, Full Moon or Tivoli Tea</i>	
<b>CHAI LATTE</b>	54,-
<i>Vanilla or Tiger Spice</i>	
<b>HOT CHOCOLATE</b>	54,-
<i>with whipped cream</i>	
<b>IRISH COFFEE</b>	89,-

# Cold Drinks

*Our coffee beans, cocoa and tea are organic.*

	40CL	25CL
<b>ROYAL BLANCHE</b>	59,-	39,-
<b>ROYAL CLASSIC</b>	59,-	39,-
<b>ANARCHIST IPA</b>	59,-	39,-
<b>MORETTI BEER</b>	59,-	39,-
<b>NØRREBRO BREWERY</b>		
<i>Brown Ale</i>		49,-
<b>HEINEKEN</b>		49,-
<b>HEINEKEN</b>		39,-
<i>Alcohol-free</i>		
<b>ANARKIST HACY IPA</b>		49,-
<i>Alcohol-free</i>		
<b>ORGANIC</b>		39,-
<i>Orange Juice or Apple Juice</i>		
	50CL	30CL
<b>SODA</b>	59,-	39,-
<i>Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Mirinda Orange, Mirinda Lemon, Fuglsang Tonic, Sparkling water</i>		
<b>ELDERFLOWER</b>		45,-
<b>SPRING WATER</b>		25,-
<b>GLASS OF ICE WATER</b>		15,-
<b>COCIO</b>		32,-
<b>ICED LATTE</b>		49,-
<i>Add Caramel, Vanilla or Hazelnut syrup</i>		

