LA CARTA PAESANA

Montanara (mini fried pizza) 65,-

Mushroom "carbonara" 165,-
(king oyster mushrooms, eggyolk & pepper)

Veal tongue "tonnata" 140,-
(braised veal tongue, tuna emulsion & capers)

Sasa´s beef tartare 150,-
(danish beef, red onion, parmesan & breadcrumbs)

-

Pasta "zuppa di cozze" 270,-
(bisque, blue mussels, baby octopus & tarallo)

Pasta & potatoes with scamorza cheese 195,-

Pasta alla Genovese (onion and beef ragout) 200,-

Pasta al "Formaggino" & caviar 350,-
(buffalo butter, housemade stracchino cheese & 15g Rossini black label caviar)

-

Braised veal cheek, black kale & almonds 250,-

Coral tooth mushroom trifolato 225,-
(pulled mushroom, garlic, chili & spinach frittata)

Polpo & patate 295,-
(roasted octopus & potatoes)

-

Spiced pumpkin, chocolate cake 125,-

Almond sorbet, chocolate & coffee crumble 95,-

Filter water 30 dkk per person

@paesanocph **Kindly inform our staff of any allergies*

MICHELIN GUIDE 2026

Vegetarian

Fidati di Davide

trust Davide`s way

“christmas”

Antipasto Paesàno natalizio

(mix of housemade snacks)

shrimp cocktail

extra starter

-

pasta course

-

main course

coffee & water

650,- PP

the sharing menu must be taken by the whole table

Wine

3 glasses

450,- PP

4 glasses

600,- PP

Ask your waiter for the non alcohol options