




Ciao ragazzi! Welcome to **La Posata's Winter Evening Menu**, where the warmth of Southern Italy meets the coziness of a Scandinavian winter. Each plate tells a story, **homemade with** , bringing a touch of *dolce vita* to the capital of *hygge*, Copenhagen. Some plates are crafted with award-winning olive oil: Olio Le Ferré®. Feel free to ask our team about special requests. And don't forget to check out our famous focaccia menu—what we're best known for. Buon appetito!



BURRATA DELLA NONNA

A taste of Nonna's kitchen, elevated to perfection. Creamy burrata filled with **pistachio pesto**, embraced by **marinated tomatoes** and the finest Italian award-winning olive oil Olio Le Ferré® to complete the story

99.-



Vegetarian



Vegan



Homemade

This menu is exclusively available in the evening starting from 5pm

Snacks & Appetizers

OLIVES MIX

35.-

Kalamata, Naxos, and Bella di Cerignola olives
— *What's an Italian table without olives?*

PLAIN FOCACCIA BREAD

focaccia slices w. Le Ferré® & balsamico cream
— *Some classics are essential*

OLIVE OIL TASTING

99.-

Chef's selection: from traditional favorites to award-winning extra virgin olive oil (Le Ferré®) — served with **focaccia slices**. *Ready, set, mangia!*

CROSTONE

on a bed of crisp friselle, creamy stracciatella meets pistachio mortadella, drizzled with Le Ferré®

Your pasta dream

SPAGHETTI CARBONARA

129.-

the real carbonara, no cream—per favore!
A velvety and authentic taste of Italy with La Posata's signature

PENNE ALLE 5P

parmesan, parsley, tomato sauce, cream, pepper
Can you guess what the 5 P's stand for?

PASTA PUGLIA

149.-

artisanal orecchiette pasta featuring broccoli cream, parmesan and Tuscan sausage with Chef Luca's unique touch — *Healthy greens meet a guilty pleasure, who can resist an angelic sin?*

PESTO DI SPINACI

artisanal trofie handmade pasta with spinach pesto —
Just like you've never tasted before

Pimp your pasta

XL PASTA

+40.-

STRACCIATELLA CHEESE

+45.-

GLUTEN-FREE PASTA

+20.-

BAMBINI PASTA

89.-

tomato sauce & parmesan pasta

Desserts

59.-

PANNA COTTA

soy cream & oat milk with frutti di bosco coulis
— *You won't even realize it's plant-based!*

ORGANIC TIRAMISU

Made from scratch, È basta.
Apparently the best in town

Dream bigger
Scan for more

