

Peperoncino

Riddergade 1

4700 Næstved

Menu

Brunch

Buffet

Parties

Course-Menu

Aperitives

Buschette

First courses

Menu of the day

Soups

Insalata

Risotto & Pasta

Meat dishes

Vegetarian

Fish

Desserts

Cheese

Menu per Bambini

Pizza

Caffe

Bierre & Bibite

Brunch

Italian Brunch DKK 159,00

Eggs – Bacon – Brunch sausages – 2 kinds of cheese – 2 kinds of cold cuts – Tomato salad – smoked salmon – Vitello Tonnato – Croissants – Marmelade – Pancakes with Nutella – Butter – white and dark bread – liver paste with bacon – Yoghurt with Müsli – fresh fruit

Ad libitum juice, coffee and tea (DKK 50,00)

Bufett

Italian buffet DKK 260,00

Involtini salmone con mascorpone e pesto

Rolled gravad salmon with Mascorpone e pesto, Parmesan cheese, Rucola salad, vinegar balsamico and fresh parsley.

Cocktail di gamberoni

Cocktail of big shrimps with shellfish dressing, caviar and parsley.

Insalata mista

Mixed salad with for instance Rucola salad, red onions, salad onions, tomatoes, cucumbers, pickled vegetables and seasoned with basil olive oil.

Rigatoni manzo Funghi di bosco e Tartufo

Rigatoni with beef tenderloin, forest mushrooms, cognac in truffle oil and fresh grated parmesan cheese.

Grigliata mista di carne

3 kinds of grilled meat

(Beef fillet, lamb crown, chicken fillet) with vegetables, potatoes and 3 kinds of sauce.

Tortino al cioccolato

Fresh baked chocolate cake with chocolate sauce and fresh fruits.

Parties

Partymenu buffet DKK 260,00

Involtini salmone con mascorpone e pesto

Rolled gravad salmon with Mascorpone e pesto, parmesan cheese, Rucola salad, vinegar balsamico and fresh parsley.

Cocktail di gamberoni

Cocktail of big shrimps with shell fish dressing, caviar and parsley.

Insalata mista

Mixed salad with for instance Rucola salad, red onions, salad onions, tomatoes, cucumbers, pickled vegetables and seasoned with basil olive oil.

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3 kinds of grilled meat

(Beef fillet, lamb crown, chicken fillet) with vegetables, potatoes and 3 kinds of sauce.

Tortino al cioccolato

Fresh baked chocolate cake with chocolate sauce and fresh fruits.

Free Bar ad libitum:

Buffet + 4 hours... Per cover DKK 450,-

Buffet + 4 hours... Per cover included alcohol DKK 600,-

Buffet + 6 hours... Per cover DKK 550,-

Buffet + 6 hours... Per cover included alcohol DKK 700,-

Buffet + 8 hours... Per cover DKK 650,-

Buffet + 8 hours... Per cover included midnight snack, included alcohol DKK 800,00

Beverages consist of:

- Caldora Montopulciano
- White wine/red wine
- Carlsberg/Classic Beer
- Sodawater/Coffee

In our prices table laying with burning candles, napkins, waiting and cleaning are included.

Please note! Credit cards are not accepted in connection with parties. Dankort are accepted.

In connection with take away deliveries... Free delivery (at least 20 covers).

Partymenu a la carte

We arrange an a la carte Menu.

In our prices table laying with burning candles, napkins, waiting and cleaning are included.

Please note! Credit cards are not accepted in connection with parties. Dankort are accepted.

In connection with take away deliveries... Free delivery (at least 20 covers).

Possibility of drinks ad libitum:

Caldora Montopulciano

White wine/red wine

Carlsberg/Classic beer

Sodawater/Coffee

Klick here to see the prices.

Parties just with DKK 250,00

Drinks for 3 hours

Drinks:

Caldora Montopulciano

White wine/red wine

Carlsberg/Classic beer

Sodawater/Coffee

In our prices table laying with burning candles, napkins, waiting and cleaning are included.

Please note! Credit cards are not accepted in connection with parties. Dankort are accepted.

In connection with take away deliveries... Free delivery (at least 20 covers).

Course-menu

Day course DKK 298,00

Coffee morning with croissant and pastry. Icy water, fruit and healthy snacks the whole day.

Lunch with 2 dishes.

Afternoon coffee with a delicious selection of cakes.

In the room there is as standard: Overhead, linen, Whiteboard, Video/DVD, Projector and free Internet.

Course day DKK 495,00

Coffee morning with croissant and pastry. Icy water, fruit and healthy snacks the whole day.

Lunch with 2 dishes.

Afternoon coffee with a delicious selection of cakes.

3 dishes dinner.

There is as standard in the room: Overhead, linen, Whiteboard, Video/DVD, Projector and free Internet.

Aperatives

Campari DKK 39,00

Martini Bianco, Dry, DKK 29,00

Rosso

Welcoming glass DKK 29,00

Buschette

1. 2 toasted DKK 45,00

garlic bread

With fresh Tomatoes and Mozzarella.

2. 2 toasted DKK 49,00

garlic bread.

With artichocke cream.

First courses

6. Scallops DKK 129,00

With Parma ham and cauliflower cream.

7. Fresh Mozzarella and DKK 79,00

Parma ham.

With tuna cream & capers.

8. Smoked tuna DKK 99,00

Marinated with olive oil

& fresh oranges.

9. Selection of DKK 139,00

Different smoked fish.

With olive oil and lemon.

10. Fine cut DKK 119,00

Bresaola.

dripped with olive oil,

artichocke, toasted

pine nuts,

fresh lemon, flakes of

parmesan cheese and Rucola salad.

11. Italian Tapas DKK 119,00

Appetizer

Cold cuts and cheese.

12. Fresh DKK 99,00

common mussels.

Fried in garlic and fresh parsley, steamed in white wine and fresh lemon.

Menu of the day

Menu of the day DKK 299,00

Is a delicious and from our cook composed 4 dishes menu. The menu varies from day to day. Please ask our waiters for the offer of the day.

Suppen

3. Home-made DKK 99,00

lobster soup.

4. The splendid DKK 79,00

creamy tomato soup

of the house.

With pesto.

5. Asparagus soup DKK 79,00

with croutons.

Insalata

13. Fresh Mozzarella. DKK 79,00

Served with fresh tomatoes and pesto.

14. The traditional DKK 69,00

Mixed salad of the house.

With olive oil and balsamico.

Risotto & Pasta

20. Linguini alla carbonara. DKK 109,00

Bacon, onions, eggs, cream, parmesan and fresh parsley.

Fresh home-made pasta.

21. Risotto with scallops. DKK 149,00

and Calamari, asparagus cream, cherry tomatoes and parsley.

Fresh home-made pasta.

22. Parpadelle. DKK 149,00

With seafood, parsley, in white wine sauce.

Fresh home-made pasta.

23. Gnocchi (Potato pasta). DKK 109,00

With mozzarella, pesto and parmesan.

Fresh home-made pasta.

24. Rigatoni. DKK 129,00

With meat slices, forest mushrooms, cognac in truffel sauce and grated parmesan cheese.

Fresh home-made pasta.

25. Pasta with salmon, dill, white wine DKK 125,00

and cream sauce.

Fresh home-made pasta.

26. Pasta with crabs, parsley DKK 139,00

and lobster sauce.

Fresh home-made pasta.

Meat dishes

31. Grilled beef tenderloin with DKK 225,00
mixed forest mushrooms.

32. Fried lamb crown. DKK 225,00
With rosemary and Marsala wine sauce.

33. Fried beef fillet. DKK 189,00
With Rucola salad, walnut,
parmesan cheese and balsamico.

34. Fried duck breast. DKK 189,00
With fresh pear and red wine sauce.

35. Fried breaded chicken. DKK 169,00
With ham and cheese in cream sauce.

Vegetarian

36. Grilled courgette. DKK 89,00

With cauliflower cream and toast.

37. Pasta with vegetables in DKK 89,00

tomato sauce and

parmesan.

38. Rolled eggplants. DKK 139,00

With mozzarella, tomato sauce and parmesan cheese, gratinated in the oven.

Fish

39. Fried cod fillet. DKK 189,00

With in the oven baked onions and

cherry tomatoes in Chardonnays white wine sauce.

40. In the oven baked salmon. DKK 179,00

Served with fresh herbs and artichoke cream.

41. Dorata fillet (rose chafer). DKK 189,00

With ginger, steamed white wine and parsley.

42. Fresh common mussels with DKK 179,00

vegetables and tomatoes.

Sweets

43. Tiramisú. DKK 55,00

Cheer me up! Traditional Italian cake.

44. Affogato al Caffé. DKK 50,00

Italian ice-cream in Espresso coffee,
with whipped cream and chocolate.

45. Tortino di Cioccolato. DKK 69,00

With fresh baked chocolate.

Fresh baked chocolate cake with vanilla ice-cream.

(Scusa – it takes 15 minutes to prepare this sweet).

46. Crepes con gelato & frutta DKK 99,00

Pancakes with vanilla ice-cream, fresh fruit and chocolate sauce.

Cheese

47. Selection of Italian cheese. DKK 129,00

With fruit, nuts, marmelade and honey.

Menu per Bambini

49. Children's pizza. DKK 50,00

With tomatoes, cheese and ham or French fries.

50. Beef fillet with French fries DKK 85,00

and bearnaise sauce.

(Children under 12 years)

51. Linguini (Spaghetti) DKK 59,00

with meat sauce.

(Children under 12 years)

52. Fish fillet with French fries DKK 59,00

and Remoulade.

(Children under 12 years)

54. Children's ice-cream DKK 35,00

(Children under 12 years)

55. French fries and Remoulade. DKK 25,00

(Kinder under 12 years)

56. Fixings DKK 0,00

Choose Remoulade, Mayonnaise or Ketchup.

Pizza

90. Pizza Margherita. DKK 70,00

Tomatoes, cheese, oregano.

91. Pizza al Prosciutto. DKK 79,00

Tomatoes, cheese, ham, oregano.

92. Pizza al Prosciutto e Funghi. DKK 85,00

Tomatoes, cheese, ham, champignon, oregano.

93. Pizza con Carne e Gorgonzola. DKK 105,00

Tomatoes, cheese, meat slices, gorgonzola, oregano.

94. Pizza al Peperoncino. DKK 88,00

Tomatoes, cheese, Italian salami, chilli, oregano.

95. Pizza del Boss. DKK 98,00

Tomatoes, cheese, meat slices, champignon, onions, bacon, oregano.

96. Pizza Mafiosa. DKK 88,00

Tomatoes, cheese, bacon, onions, pepper, ham, oregano.

97. Pizza All'Italiana. DKK 119,00

Tomatoes, cheese, smoked salmon, salad, olive oil.

98. Pizza Cosanostra.

DKK 98,00

Tomatoes, cheese, bacon, met slices, Italian salami, oregano.

Caffe

Espresso DKK 28,00

Espresso macchiato DKK 32,00

Espresso – double DKK 38,00

Coffee DKK 25,00

Tea DKK 25,00

Capuccino DKK 29,00

Warm cacao DKK 35,00

Café a Latte DKK 35,00

Irish Coffee DKK 59,00

4 cl Tullamore Whisky, coffee and whipped cream.

French Coffee DKK 59,00

4 cl Tullamore Cointreau, coffee and whipped cream.

Bierre & Bibite

Draught beer 0,25 l

Royal Classic or Pilsener beer

San Pellegrino

Water

Italian beer DKK 38,00

Bottle beer

Heiniken beer DKK 38,00

Bottle beer

Sodawater

Tap water ad libitum DKK 15,00

Per person