

Perbacco

The Italian expression “Perbacco” translates to “my goodness!” or more directly “for Bacchus”, who was the roman God of Wine...

Our story

Perbacco is an authentic family run Italian restaurant situated in the heart of Copenhagen. The restaurant was founded by the Spatafora family from Sicily who have had a passion for Italian gastronomy for many years. The ingredients are carefully selected and the wine is self imported from the family’s firm which imports Italian products. Our menu includes traditional dishes like pizza and pasta, inspired by all regions of Italy alongside classic Italian aperitifs and wine. We work on recreating the cozy atmosphere of a small Italian bistro, so when taking a step into Perbacco we hope that one will be received with an overwhelming warmth, even on the coldest of days. Benvenuti!

Aperitivo

Aperol Spritz	69 kr.
Aperol, Prosecco and sparkling water with a slice of orange	
Campari Spritz	69
Campari, Prosecco and sparkling water with a slice of orange	
Limoncello Spritz	69
Limoncello, Prosecco and sparkling water	
Bellini	69
Prosecco and Peach liquor	
Negroni	69
Gin, Campari and Martini Rosso	
Prosecco	69
Prosecco Frizzante	
Cosmopolitano	69
Vodka, cranberry juice and a dash of lime juice	

Cold Drinks and Beer

San Pellegrino Sparkling water 0,5L	35	Draft Beer 25cL	35 kr.
San Benedetto Still water 0,5L	35	Fadøl 25cL Tuborg Classic/Carlsberg Pilsner	
A jug of tap water 1L	30	Draft Beer 50cL	59
San Pellegrino Red Orange soda 0,5L	35	Fadøl 50cL Tuborg Classic/Carlsberg Pilsner	
San Pellegrino Orange soda 0,5L	35	Italian beer	
San Pellegrino Lemon soda 0,5L	35	Peroni/Nastro Azzuro	39
Coca Cola 0,5L	35	4,7%/5,1% 33cL Let pilsner med en frisk og ren smag Light pilsner with a fresh and clean taste	
Coca Cola Zero 0,5L	35	Menabrea Ambrata/Bionda	39
Sprite 0,5L	35	5%/4,8% 33cL Mørk / lys, fyldig og afrundet Amber / light, full bodied and well rounded	
San Benedetto Peach Tea 0,5L	35	Moretti	39
		4,6% 33cL Øl med lav gæring med en let bitter smag Low fermented beer with a slight bitter flavour	

Warm Drinks

Espresso	28
Doppio espresso	35
Caffè macchiato	35
Caffè latte	35
Cappuccino	35
Americano	35
Irish coffe	59
Kaffe, whisky, mælk og sukker / coffee, whisky, milk and sugar	
Tè	35
Te/Tea	

Vino della casa

Montepulciano d'Abruzzo Vino Rosso	Full, balanced, and dry wine	Glass 0,375L	0,75L
Trebbiano d'Abruzzo Vino Bianco	A full-bodied, dry white wine	65 kr.	110 198
Cerasuolo Rosé	Dry with light berry scent		

Vino Rosso

		0,375L	0,75L
Nero d'Avola Feudo	Fruity taste and long bouquet		220 kr.
Valpolicella Classico	Strong bouquet with an intense flavour		239
Bardolino Classico	Notes of ripe cherries and slightly bitter almonds	179	239
Cabernet Sauvignon	Rich flavour and high tannin		259
Barbera d'Asti	A pleasant balance between the fruity and acid taste		298
Ripasso Della Valpolicella	Well balanced, dry and bold wine		299
Chianti Classico	Notes of oranges, faint traces of mint and walnut	179	298
Barbera Superiore	Fruity and rounded		398
Barbera Superiore Nizza	Fragrant and appetizing wine	250	450
Barolo	Dark, full, dry and deep taste		498
Barbaresco	Safe alternative to the well-known Barolo, yet often underestimated		460
Amarone Della Valpolicella	Notes of cherries and aroma of bitter almonds		549
Brunello Di Montalcino	Rich and powerful wine		598

Vino Bianco

Soave	Full, clean and dry wine	179	219
Chardonnay	Strong bouquet with an intense flavor		239
Lugana	Floral, slightly citrus with hints of almond		289
Verdicchio Classico Le Vaglie	Intense bouquet with a delicate aroma		298
Pinot Grigio	Light and delicate wine	189	349
Gavi Dei Gavi	Dry and burgundy taste		349

Vino Rosé and Sparkling

Chiarretto Bardolino Rosé	Dry and fruity		279
Pinot Rosé Frizzante	Dry with a long aftertaste		249
Lambrusco Rosé Frizzante	Sweet and balanced		220
Prosecco Frizzante	fine and fruity		240
Asti Spumante Dolce	Sweet taste		250
Spumante Brutt	Dry and fruity		290

Liquor and Sprints

	2cL	4cL
Limoncello	32	55 kr.
Grappa	32	55
Amaretto	32	55
Sambuca	32	55
Snaps	32	55
Gin	32	55
Vodka	32	55
Whiskey	32	55
Brandy	32	55
Vecchia Romagna	32	55
Tequila	32	55
Cointreau	32	55
Amaro Averna	32	55
Baileys	32	55
Fernet Branca	32	55
Jägermeister	32	55

Group Dining , Contacts and More..

Group Dining

Perbacco can be transformed to meet your needs for business or social occasions. From birthdays to client dinners, from wedding receptions to anniversaries... the possibilities are endless.

Send an email to info@perbacco.dk and find out how Perbacco can help make your next event unforgettable.

We also do Catering for events. Check out our website perbacco.dk for more information!

Get in Touch

TripAdvisor: Perbacco

Facebook: www.facebook.com/perbaccocph

Instagram: Perbaccocph

Google: Perbacco Italian Restaurant