



S A L E e P E P E



LA CUCINA ITALIANA

Since 1989

AN ITALIAN STORY IN FREDERIKSBURG

Since 1989, Sale e Pepe has been part of Frederiksborg's restaurant scene. Here, classic Italian cuisine meets quality ingredients and warm, personal hospitality.

We stay true to Italian traditions and prepare our dishes with a focus on quality, authentic flavours and skilled craftsmanship.

For us, a great restaurant experience is about more than just food. It is about the atmosphere, the company and the special moments shared around the table.

*Welcome to Sale e Pepe
– authentic Italian atmosphere in Frederiksborg.*

PRIVATE EVENTS FOR UP TO 60 GUESTS

*Are you celebrating
a special occasion?*

Sale e Pepe offers cosy and intimate surroundings for parties of up to 60 guests – perfect for birthdays, anniversaries, family celebrations, corporate events and other special occasions.

We help create the right combination of food, service and atmosphere, so you can enjoy a memorable evening in authentic Italian surroundings.

Contact us, and let us create a special experience together.

Drinks & APERITIFS

APEROL SPRITZ 100
Aperol, Prosecco, sparkling water

LIMONCELLO SPRITZ 100
Limoncello, Prosecco, sparkling water

NEGRONI 120
Gin, Campari, vermouth, orange

GIN & TONIC 110
Gin, tonic

DRY MARTINI 100
Gin, vermouth, olives

SPARKLING *Prosecco*

PROSECCO 90
Sacchetto Brut

KIR 99
White wine, blackcurrant liqueur

KIR ROYAL 109
Prosecco, blackcurrant liqueur

MENU

2 COURSES 309,-

Starter

VITELLO TONNATO

Thin slices of veal fillet
with tuna, anchovies
and caper cream

Main course

PENNE CON TARTUFO

Penne pasta with
beef tenderloin, vegetables
and truffle sauce

**THE MENUS CANNOT
BE CHANGED**

3 COURSES 439,-

Starter

CARPACCIO

Thin slices of beef tenderloin
with fresh parmesan, rocket
and truffle oil

Main course

SCALOPPINE AL GORGONZOLA

Veal fillet with
gorgonzola sauce

Dessert

TIRAMISU

ANTIPASTO *Starters*

1. ANTIPASTO MISTO 139
Assorted Italian starters

2. CARPACCIO 119
Thin slices of beef tenderloin with fresh Parmesan cheese,
rocket salad and truffle oil

3. VITELLO TONNATO 119
Thin slices of veal fillet, tuna, anchovies and caper cream

4. GUAZZETTO DI GAMBERI 129
Prawns in garlic, white wine and parsley

5. CARPACCIO DI SALMONE 119
Thin slices of marinated salmon with onion and
homemade dill dressing

6. ZUPPA DI COZZE 139
Mussels in white wine

7. INSALATA CAPRESE 119
Mozzarella, fresh tomatoes, basil and rocket salad

8. BRUSCHETTA 79
Garlic bread with fresh tomatoes and basil

11. ZUPPA DI POMODORO 99
Tomato soup

MENU

4 COURSES 529,-

Starter

ANTIPASTO MISTO

Selection of Italian starters

Intermediate course

GUAZZETTI DI GAMBERI

Prawns with garlic, white wine and parsley

Main course

FILETTO CON TARTUFO

Beef tenderloin flambéed in cognac with truffle sauce

Dessert

TIRAMISU

CARNE

Meat dishes

All meat dishes are served with today's vegetables and potatoes

- 38. BISTECCA AL FUNGHI** **289**
Veal fillet with wild mushrooms
- 39. SCALOPPINE AL GORGONZOLA** **289**
Veal fillet with Gorgonzola sauce
- 40. FILETTO AL PEPE VERDE** **309**
Beef fillet with Madagascan pepper sauce
- 41. FILETTO WORONOF** **309**
Beef fillet with vodka, mustard and cream sauce
- 42. FILETTO DI MEDAGLIONE** **309**
Beef fillet medallions with wild mushrooms
in a mild Gorgonzola sauce
- 43. FILETTO DI VINO ROSSO** **309**
Beef fillet with red wine sauce
- 44. FILETTO CON TARTUFO** **319**
Beef fillet flambéed in cognac with truffle sauce
- 45. COSTINE DI AGNELLO** **319**
Lamb crown with rosemary, mint, olives,
lemon zest and pine nuts

freshly made

PASTA

- 27. LINGUINE CON POLLO** **209**
Linguine with chicken and mushrooms
in cream and pesto
- 28. PENNE ALLI STACCEITI** **229**
Penne with cognac-flambéed beef fillet
in a Gorgonzola sauce
- 29. LINGUINE AL PESCATORE** **229**
Flat pasta with seafood
- 30. PENNE ALL 'ORTOLANA** **209**
Penne with vegetables in a cream sauce
- 31. PENNE CON TARTUFO** **239**
Penne with beef tenderloin, vegetables and truffle sauce
- 32. RISOTTO** **239**
With Karl Johan mushrooms and truffle

Pesce

FISH

All fish dishes are served with today's vegetables and potatoes

- 47. SALMONE ALLA GRILLA** **289**
Grilled salmon fillet with white wine sauce and rocket salad
- 48. FILETTO DI SOGLIOLA ALLA MUGNAIA** **299**
Sole fillet with capers and lemon sauce
- 49. ORATA ALLA GRIGLIA** **309**
Grilled sea bream with rocket salad and lemon

INSALATE

salads

- 34. INSALATA AL SALMONE** **289**
Diced grilled salmon with mixed salad,
fresh mozzarella, olives, broccoli and olive oil
- 35. INSALATA SALE E PEPE** **139**
With onion, olives, cucumber, tomato, green salad
and feta cheese
- 36. INSALATA MISTA** **129**
Mixed salad

cheese &

DESSERTS

Formaggi e dolci

- 51. CHOCOLATE MOUSSE** **79**
With fresh berries
- 52. CREPE** **89**
Crepe with vanilla ice cream and strawberry sauce
- 53. TIRAMISU** **99**
- 54. GELATO MISTO** **79**
Assorted ice cream with fresh berries
- 55. FORMAGGI MISTI** **99**
Cheese platter with three types of cheese, grapes and walnuts

ALLERGENS? PLEASE ASK THE STAFF

VINO

VINI SPUMATI - *Bubbles*

Prosecco Brut Fresh & Fruity	Sacchetto, Treviso 100% Glera	90	395
Metodo Classico Massim Dry & Complex	Armando Piazza, Piedmont 90% Nebbiolo / 10% Chardonnay	495	
Metodo Classico MC20 Dry & Gastronomic	Bric Cenciurio, Piemonte 50% Arneis, 40% Chardonnay, 10% Riesling	750	

VINI ROSATI - *Rosé*

Cerasuolo Dark & Fruity	Caldora, Abruzzo 100% Montepulciano	85	335
Chiarretto Light & Dry	Cantine Bertoldi, Bardolino 80% Corvina, 15% Rondinella, 5% Molinara	385	

VINI BIANCHI - *White*

// Full-bodied & Robust - ideal with oily fish and hearty dishes //

Chardonnay Full-bodied & Creamy	Lumá, Sicily 100% Chardonnay	95	450
Chardonnay Reserva Full-bodied & Barrel-aged	Kellerei Bozen, Alto Adige/South Tyrol 100% Chardonnay	850	

// Dry & Crisp - ideal with lean fish & seafood //

Pinot Grigio Dry & Crisp	Cantine Bertoldi, Garda 100% Pinot Grigio	90	375
Riesling Fresh & Dry	Kellerei Bozen, Alto Adige/South Tyrol 100% Riesling	550	

// Mild & Fruity – great with pasta //

Malvasia Semi-dry & Mild	Ortonese, Abruzzo 90% Malvasia, 10% Chardonnay	85	335
Sauvignon Blanc Fresh & Fruity	Andrero, Sicily 100% Sauvignon Blanc	450	

// Volcanic & Mineral – generally very gastronomic wines //

Fiano di Avellino Dry & Mineral	Tenuta Scuotto, Campania 100% Fiano	495	
Etna Bianco del Vulcano Fruity & Floral	Terrazze dell'Etna, Sicily 100% Nerello Mascalese	625	

VINO

VINI ROSSI - *Red*

// Juicy & Elegant - ideal with pasta and light meat dishes //

Sangiovese Semi-dry & Mild	Ortonese, Abruzzo 90% Sangiovese, 10% Merlot	85	335
Barbera Dry & Fruity	Bric Cenciurio, Piedmont 100% Barbera	550	
Pinot Nero Riserva Complex & Barrel-aged	Kellerei Bozen, Alto Adige/South Tyrol 100% Pinot Noir	950	

// Full-bodied & Sweet - good with beef //

Negroamaro Fruity & Slightly Spicy	Luccarelli, Puglia 100% Negroamaro	365	
Ripasso Superiore Juicy & Charming	Gamba, Valpolicella Classico 80% Corvina, 15% Rondinella, 5% Molinara	95	450
Primitivo di Manduria Full-bodied & Silky-smooth	Il Bacca, Puglia 100% Primitivo	650	
Amarone Full-bodied & Complex	Gamba, Valpolicella Classico 80% Corvina, 15% Rondinella, 5% Molinara	850	

// Modern & Rigorous – generally very food-friendly wines //

Pinot Nero Fruity & Soft	Bosco Albano, Friuli 100% Pinot Noir	95	450
Nebbiolo Juicy & Modern	Armando Piazza, Piedmont 100% Nebbiolo	525	

// Dry & Classic – ideal with hearty meat dishes //

Chianti Classico Juicy & Fruity	Tenuta Rossetti, Tuscany 100% Sangiovese	475	
Barolo Dry & Full-bodied	Poiana, Piedmont 100% Nebbiolo	750	
Brunello di Montalcino Dry & Complex	Poggio Conte, Tuscany 100% Sangiovese	995	

// Cellar wines //

Amarone Riserva Full-bodied & Sweet	Cantine Bertoldi, Valpolicella Classico 85% Corvina, 10% Rondinella, 5% Molinara	1200	
Barolo Riserva Cru Dry & Complex	Armando Piazza, Piedmont 100% Nebbiolo “Sottocastello di Novello” Cru	1350	

BEVANDE

Beverages

BEER

Birra

DRAFT BEER 40 cl.	65
ASSORTED BEERS	70

WATER & SOFT DRINKS

ACQUA FRIZZANTE / Sparkling water 75 cl.....	40
ELDERFLOWER	49
SOFT DRINKS	49
Coca-Cola, Coca-Cola Zero, Sprite, Squash, Lemon	

SPIRITS

LIQUEUR 2 cl	58
STREGA / SAMBUCA / GRAPPA	58
VECCHIA ROMAGNA 2 cl	65
COGNAC HENNESSY 2 cl	65
PORT WINE 3 cl	79

COFFEE & TEA

COFFEE	39
TEA	39
CAPPUCCINO	49
CAFFE LATTE	49
ESPRESSO	35
ESPRESSO DOPPIO	49
IRISH COFFEE with 3 cl. Tullamore.....	89
ITALIAN COFFEE with 3 cl. Galliano.....	89