

Welcome to Spaghetteria La Perla

We offer you an authentic Italian dining experience with a unique atmosphere in the middle of Copenhagen.

We opened our restaurant back in 1993 and since then we have strived to serve Italian specialties made from fresh ingredients.

We serve several different traditional pasta dishes, pizzas as well as starters and desserts. It is also possible to enjoy good Italian wine of high quality.

Note that everything on the menu card can be taken as takeaway.

For parties or groups, you can order our Italian buffet.

Opening hours: Monday to Saturday 11.30 am to 10.00 pm.

We hope you have a nice and lovely Italian experience

Buon Appetito!



Lunch Deal

from 11.30 am to 3 pm - 98 kr.

Paste

20. SPAGHETTI CARBONARA

Spaghetti with cream, eggs and bacon

24. PASTA ALLA NORCINA

Pasta with salsiccia, cream, white wine, garlic and rocket

26. SPAGHETTI BOLOGNESE

Spaghetti with meat sauce

27. GNOCCHI QUATTRO FORMAGGI

Potato gnocchi in a creamy four cheese sauce with rocket

31. PENNE ALL' ARRABBIATA

Penne in spicy tomato sauce with garlic, chili and bacon

33. SPAGHETTI VERDURE

Spaghetti with vegetables and fresh mozzarella

Risotto

45. RISOTTO AI FUNGHI

Risotto with mushrooms and truffle

Pizze

67. MAMA MARGHERITA

Tomato sauce, mozzarella, parmesan cheese, basil and olive oil

72. CAPRICCIOSA

Tomato sauce, mozzarella, ham and mushrooms

76. VEGETARIANA

Tomato sauce, mozzarella and mixed vegetables

78. RUCOLA E PARMIGIANO

Tomato sauce, mozzarella, rocket, cherry tomatoes, parmesan cheese and pesto

79. SALAME ITALIANO

Tomato sauce, mozzarella, Italian salami and bell pepper

Aperitivi

APEROL SPRITZ | 90

Aperol and Prosecco

PROSECCO | 78

Sparkling white wine

KIR ROYAL | 85

Creme de Cassis and Prosecco

MARTINI ROYALE ROSATO | 88

Rosé Martini and Prosecco

MARTINI COCKTAIL | 88

Dry Martini and Gin

ASTI SPUMANTE | 80

Sweet Italian champagne

Antipasti

1. GAMBERONI AL FORNO | 125

Prawns with garlic, cherry tomatoes, zucchini and chili cooked au gratin

2. VITELLO TONNATO | 120

Cold filet of veal with tuna sauce and capers

3. MOZZARELLA IN CARROZZA | 120

Fresh mozzarella wrapped in Prosciutto

4. CARPACCIO SALMONE PESTO | 120

Salmon marinated with lemon and pesto sauce

5. CARPACCIO E RUCOLA | 133

Thin sliced beef tenderloin with parmesan and rocket

6. CAPRESE | 125

Fresh burrata with tomato, cherry tomatoes and rocket

8. ANTIPASTO MISTO ITALIANO | 165

A selection of our appetizers

10. BRUSCHETTA PESTO AGLIO | 70

Garlic-bread gratin with assorted greens and pesto

13. ZUPPA DI POMODORO | 88

Homemade tomato-soup



Paste

20. SPAGHETTI CARBONARA | 145

Spaghetti with cream, eggs and bacon

21. RIGATONI ALLA RUCOLA | 150

Penne in creamy truffle sauce with beef and rocket

22. SPAGHETTI MARINARA | 170

Spaghetti with seafood

24. PASTA ALLA NORCINA | 148

Pasta with salsiccia, cream, white wine, garlic and rocket

26. SPAGHETTI BOLOGNESE | 145

Spaghetti with meat sauce

27. GNOCCHI QUATTRO FORMAGGI | 145

Potato gnocchi in a creamy four cheese sauce and rocket

28. TARTUFO E PORCINI | 163

Ribbon spaghetti with mixed mushrooms and truffle sauce

29. TRIO PASTA SURPRISE | 180

Three different pasta

30. CONCHIGLIE AL FILETTO | 170

Small pasta with beef in pepper sauce

31. PENNE ALL' ARRABIATA | 153

Penne in spicy tomato sauce with garlic, chili and bacon

32. PESTO E POLLO | 155

Ribbon spaghetti in pesto sauce and chicken

33. SPAGHETTI VERDURE | 138

Spaghetti with vegetables and fresh mozzarella

34. SPAGHETTI ALLA DIAVOLA | 175

Spaghetti with chili, garlic, shrimps and prawn

39. SCALOPPINE AL GORGONZOLA | 260

Veal fillet with pasta and gorgonzola sauce

41. TAGLIATELLE AL SALMONE | 165

Ribbon spaghetti with salmon and spinach in a creamy sauce

42. SALTIMBOCCA ALLA ROMANA | 280

Veal fillet with prosciutto, white wine, sage and greens with gnocchi

43. PASTA ALFREDO CON POLLO | 155

Ribbon spaghetti chicken, mushrooms, parmesan in a creamy sauce

45. RISOTTO AI FUNGHI | 150

Risotto with mixed mushrooms and truffle

Paste al Forno

23. LASAGNE AL FORNO | 145

Classic lasagna with beef

25. TORTELLINI AL FORNO | 145

Meat filled tortellini with bacon, mushrooms and peas in meat sauce with cream

40. RAVIOLI RICOTTA E SPINACI | 165

Ravioli stuffed with ricotta and spinach in truffle-sauce and mixed mushrooms

44. LASAGNE GORGONZOLA | 155

Lasagna with beef topped with gorgonzola

Pizze

Served with fresh mozzarella

67. MAMA MARGHERITA | 110

Tomato sauce, mozzarella, parmesan cheese, basil and olive oil

68. PIZZA IN BIANCO | 148

Mozzarella, salsiccia, mascarpone sauce, potatoes and rosemary

72. CAPRICCIOSA | 115

Tomato sauce, mozzarella, ham and mushrooms (also as calzone)

74. PANCETTA E TARTUFO | 150

Tomato sauce, mozzarella, black truffle and pancetta (Italian bacon)

75. PIZZAIOLA | 120

Tomato sauce, mozzarella, anchovies, capers, red bell pepper, chili and garlic

76. VEGETARIANA | 140

Tomato sauce, mozzarella and mixed vegetables

77. GORGONZOLA E PARMA | 149

Tomato sauce, mozzarella, gorgonzola, artichoke and Prosciutto

78. RUCOLA E PARMIGGIANO | 115

Tomato sauce, mozzarella, rocket, cherry tomatoes, parmesan cheese and pesto

79. SALAME ITALIANO | 122

Tomato sauce, mozzarella, Italian salami and bell pepper

80. BRESAOLA | 150

Tomato sauce, mozzarella, bresaola, black truffle, rocket, parmesan and cherry tomatoes



Insalate

35. INSALATA DI PARMA | 89

Mixed salad with olives, walnuts, pine nuts and parmesan

36. RUCOLA E PARMIGIANO | 80

Rocket salad with parmesan and cherry tomatoes

37. INSALATA MISTA | 88

Mixed salad with olives, rocket and artichoke

38. INSALATA DI TONNO | 89

Mixed salad with tuna and peas

Dolci

Desserts & Cheese

85. GELATO MISTO | 85

Mixed ice cream with whipped cream and chocolate sauce

86. GELATO AFFOGATO | 85

Vanilla ice cream in espresso

87. SORBETTO SAMANTHA | 85

Lemon sorbet in Limoncello

88. TIRAMISÙ | 90

Homemade Italian cake with coffee and mascarpone

90. TARTUFO | 85

Ice-truffle with cocoa

91. DESSERT LA PERLA | 130

Selections of our desserts

Bambino

Childrens menu (Up to 12 years)

15. BAMBINI MARGHERITA | 82

Pizza with tomato and cheese

16. PIZZA TURTLES | 85

Pizza with tomato, cheese and ham

17. SPAGHETTI BOLOGNESE | 85

Spaghetti with meat sauce

19. SPAGHETTI CARBONARA | 85

Spaghetti with eggs, bacon and cream



Caffé

ESPRESSO | 35

DOUBLE ESPRESSO | 45

CAPPUCCINO | 45

CAFFE LATTE | 45

AMERICANO | 40

IRISH COFFEE | 75

Espresso with whiskey and
whipped cream

THE | 38

HOT COCOA | 49

Birre e Bibite

Beer and water

CARLSBERG

SMALL | 50

LARGE | 72

JUG | 205

TUBORG CLASSIC

SMALL | 50

LARGE | 75

JUG | 205

ANGELO PORETTI

SMALL | 50

LARGE | 75

JUG | 205

ALCOHOL-FREE BEER | 48

SOFT DRINKS

25 CL | 39

50 CL | 49

Coca Cola, Coca Cola Zero, Sprite, Fanta, Tonic, Ramlösa (Ramlösa only available in 50 cl)

ELDERFLOWER DRINK

25 CL | 40

APPLE JUICE OR ORANGE JUICE

25 CL | 40

FILTERED WATER

NATURAL OR SPARKLING | 40

Vino Rosso



HOUSE WINE: MONTEPULCIANO
D'ABRUZZO
GLASS | 77
75 CL | 270

Lovely and rounded wine with medium body.
Powerful and dark in color.

BARBERA D'ASTI SUPERIORE, ALASIA
75 CL | 399

Contains notes of ripe dark fruit. Finely balanced
with a lasting and intense aftertaste.

CHIANTI CLASSICO, BIBBIANO
75 CL | 435

A wine with fragrant aromas. It has depth in its taste,
and it contains notes of cherries and dark berries.

NERO D'AVOLA, MORGANTE
75 CL | 439

An intense, full-bodied and fruity wine with a long
aftertaste, which contains notes of dark berries.

AMARONE DELLA VALPOLICELLA,
CORTE GIARA
75 CL | 629

The wine has a characteristic intense aroma of
cherries with notes of black currant, pepper and
herbs. A soft Amarone with lots of fruit and a
well-balanced acidity.

BAROLO, LE RADICI
75 CL | 679

Powerful and intense Nebbiolo wine, which at the
same time has an incredible elegance and finesse.

BRUNELLO DI MONTALCINO, MOCALI
75 CL | 689

Classic elegant and refined Brunello. The wine has a
floral character with notes of rose petals.



Cocktails

ESPRESSO MARTINI | 90
Vodka, espresso, coffee liqueur and
syrup

LIMONCELLO SPRITZ | 90
Limoncello, dry Asti Spumante

GIN OG TONIC | 90
Tonic and lemon

Vino Bianco



TREBBIANO D'ABRUZZO ANGELI

GLASS | 77

75 CL | 270

An aromatic profile wine with attractive fruitiness and floral notes. A pleasant, dry, fresh white wine

VERMENTINO, TOSCANA

75 CL | 449

Good intensity on the nose with citrus aromas, lemon peel and elderflowers

HUGEL CLASSIC RIESLING

75 CL | 425

Crisp, fresh, fruit-driven bouquet of green apple, peach and lime.

CHARDONNAY, ALBINO ROCCA

75 CL | 445

A fresh young wine with pure transparent chardonnay aromas with rich and decisive flavors.

PINOT GRIGIO, HOFSTÄFFER

75 CL | 445

Fresh and dry wine with lots of acid.

The taste is also light with exotic undertones.

Vino Rosato / Rosé



CERASUOLO D'ABRUZZO

GLASS | 77

75 CL | 270

A rosé wine with a lively rosé color. It has a delicate, fresh and fruity taste.

Vino Spumante

ASTI SPUMANTE (SWEET), LE MONFERRIE

GLASS | 79

75 CL | 355

A Sweet wine. Has a taste of honey, flowers and grape. A classic aperitif or dessert wine.

VERDICCHIO CHAMAT (DRY), GAROFOLI

GLASS | 79

75 CL | 425

Fresh and crisp wine from Central Italy.

Made from 100% Verdicchio