
CHOOSE YOUR DRINKS

Our cocktails and wines can be ordered as takeaway.
A deposit of +13 will be added for the bottle (75 cl)

COCKTAILS ON TAP - 60/230 (*Take-away bottle 133*)
Cocktails from Mikropolis

WINES ON TAP - 55/220 (*Take-away bottle 133*)
Organic wines from Vinhanen

BEERS - 45

*Our very own beer brewed by
our friends at To Øl*

Pico IPA 4.3%
Pico Pilsner 4.0%

SODAS - 30

Coca Cola
Coca Cola Zero

LEMONADES - 35

Organic Rhubarb
Organic Lemon

APPLE JUICE - 25/75

SPARKLING WATER - 15 PER PERSON

Unlimited



*We've all been there. Looking at a menu and not
being able to choose. Well, we fixed it!*

*Pico does pizza in a new way.
We make smaller organic sourdough pizzas,
so you can try different flavours.*


Turn the page and pick your favourites

Mon - Thu: 17:00-20:30
Friday: 17:00-21:30*
Saturday: 12:00-21:30*
Sunday: 12:00-20:30

*The bar closes at 22:00

Skyttegade 3
2200 Copenhagen N

Vesterbrogade 135
1620 Copenhagen V

 picopizza_cph

CHOOSE YOUR MENU

PICO TRIO



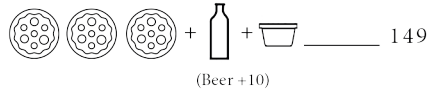
2 PIZZAS + SALAD



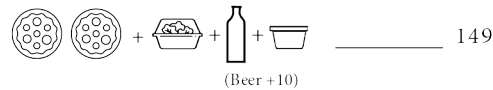
PICO SOLO



3 PIZZAS + SODA + DIP

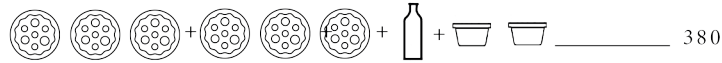


2 PIZZAS + SALAD + SODA + DIP



WINE N' DINE

6 PIZZAS + BOTTLE OF WINE + 2 DIPS



CHOOSE YOUR SIDE ORDERS

HOMEMADE CRUST DIP - 10

Aioli



Truffle Mayo



SALAD

SEASONAL SALAD, WINTER - 45

Jerusalem artichoke purée, white pointed cabbage, green kale, cavolo nero, toasted chickpeas, almonds and our agave vinaigrette



CHOOSE YOUR PIZZAS

NATURALLY GLUTEN-FREE DOUGH OPTIONAL, +8 PER PIZZA

1. MARGHERITA

Tomato, mozzarella, semi-dried tomato, mozzarella di bufala, fresh basil and extra virgin olive oil
Vegan option: Cashew creme

2. CAPRICCIOSA

Tomato, mozzarella, prosciutto cotto (italian ham), sauteed mushrooms and fresh thyme

3. PEPPERONI IN DISGUISE

Tomato, mozzarella, chorizo, pink peppers and fresh oregano

4. HAWAII

Tomato, mozzarella, prosciutto cotto (italian ham), fresh pineapple, dried and fresh oregano
Vegan option: Butternut squash purée

5. SLOPPY JOE

Mozzarella, Pico's bolognese, parmigiano reggiano and red irish cheddar

6. LEGEND OF THE FALL

Butternut squash purée, mozzarella, fresh sage, brown beech mushroom and lemon oil
Vegan option: Cashew creme

7. MARY'S LITTLE LAMB

Tomato, mozzarella, merguez (spicy lamb sausage), toasted fennel seeds, radicchio and pecorino

8. ZUCCHINI & CRESS

Mozzarella, parmigiano reggiano, zucchini, celery salt, crushed wasabi peas and cress
Vegan option: Butternut squash purée and cashew creme

9. ROSEMARY'S BACON

Mozzarella, sweet potato, fresh rosemary, smokey ahumado bacon and fried crispy capers
Vegetarian option: Without bacon
Vegan option: Cashew creme

10. SWEET CHEESUS

Mozzarella, ricotta, havgus, pecorino fresh basil, browned butter and lemon pepper

11. SEASONAL, WINTER

Mozzarella, brussel sprouts, za'atar, olive oil, Primadonna shavings

🌱 = Vegetarian

🌾 = Vegan Option Available
Naturally gluten free dough from
Feelgood Bakery +8 per. pizza