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## - 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 combinations.*

*Turn the page and pick your favourites*


**Tue - 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

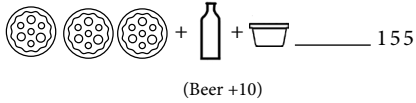
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 picopizza\_cph

- CHOOSE YOUR MENU -

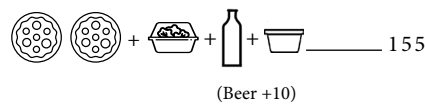
**PICO TRIO COMBO**

3 PIZZE + SODA + DIP



**PICO GREEN COMBO**

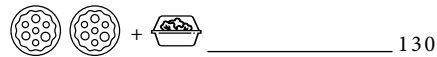
2 PIZZE + SALAD + SODA + DIP



**PICO TRIO**



**PICO GREEN**



**PICO SOLO**



**WINE N' DINE COMBO**

6 PIZZAS + BOTTLE OF WINE + 2 DIPS



- CHOOSE YOUR SIDE ORDERS -

**HOMEMADE CRUST DIP**

**Aioli - 10**



**Truffle Mayo - 10**



**SEASONAL SALAD, WINTER - 45** ④

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** ① ④

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** ②

Tomato, mozzarella, chorizo,  
pink peppers and fresh oregano

**4. HAWAII** ④

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** ① ④

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** ④

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

**9. ROSEMARY'S BACON** ④

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

**10. SWEET CHEESUS** ①

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

**11. SEASONAL, WINTER** ①

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

① = Vegetarian

④ = Vegan Option Available  
Naturally gluten free dough from  
Feelgood Bakery +8 per. pizza