
- 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 123*)
Organic wines from Vinhanen

BEERS - 45

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

Pico Session IPA 4.5%
Pico Pilsner 4.7%

SODAS - 25

Coca Cola
Coca Cola Zero

LEMONADES - 30

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

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 COMBO - 150

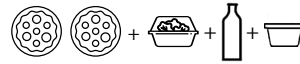
3 PIZZE + SODA + DIP



(Beer +10, pesto +5)

PICO GREEN COMBO - 150

2 PIZZE + SALAD + SODA + DIP



(Beer +10, pesto + 5)

PICO TRIO - 130



PICO GREEN - 130

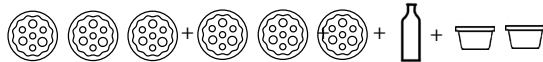


PICO SOLO - 45



WINE N' DINE COMBO - 380

6 PIZZAS + BOTTLE OF WINE + 2 DIPS



- CHOOSE YOUR SIDE ORDERS -

HOMEMADE CRUST DIP

Aioli - 10



Pesto -15



Truffle/Ramson Mayo -10



SEASONAL SALAD, SPRING - 45

Cherry tomatoes, fennel, cucumber,
kalamata olives, dill,
basil and our agave vinaigrette



- CHOOSE YOUR PIZZE -

NATURALLY GLUTEN-FREE DOUGH OPTIONAL, +8 PER PIZZA

ADD-ON MOZZARELLA DI BUFALA OR BACON, +5 PER PIZZA

1. MARGHERITA ① ②

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 ②

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 ②

Butternut squash purée, mozzarella,
fresh sage, brown beech mushroom
and lemon oil

Vegan option: Cashew creme

7. ROSEMARY'S BACON ① ②

Mozzarella, sweet potato,
fresh rosemary, smokey ahumado bacon
and fried crispy capers

Vegetarian option: Without bacon

Vegan option: Cashew creme

8. SWEET CHEESUS ①

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

9. SEASONAL, SPRING

Mozzarella, mortadella,
our house pesto, fresh basil
and crushed pistachios

① = Vegetarian
② = Vegan Option Available