

- CHOOSE YOUR DRINKS -

COCKTAILS - 55/220

Our cocktails are available by glass
or pitcher (suitable for 4-6 happy people)

Lemon Verbana G&T (6,5%)
Dry gin, lemon verbana and tonic water

Grapefruit Bubbles (6,5%)
Junta aperitivo, Cicchetti bitters, grapefruit and bubbles

Aperol Spritz (6,5%)
Mixed to order. A summer favourite

WINES ON TAP - 55/220

Take-away bottle - 135

Organic seasonal wines from our friends at Vinhanen
Available by glass or bottle

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

SPARKLING WATER - 15

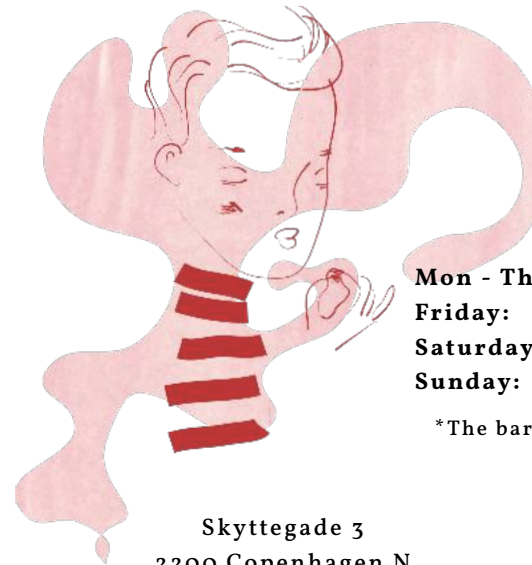
Per person. Unlimited



Pico does pizza in a new way.

We make smaller sourdough pizzas,
so you can try different combinations.

Turn the page and pick your favourites



Mon - Thu: 16:00-20:30
Friday: 16:00-21:30 *
Saturday: 12:00-21:30 *
Sunday: 12:00-20:30

*The bar closes at 22:00

Skyttegade 3
2200 Copenhagen N

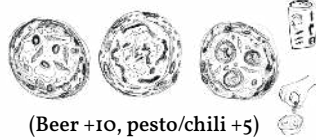
Vesterbrogade 135
1620 Copenhagen V

 picopizza_cph

- CHOOSE YOUR MENU -

PICO TRIO COMBO - 150

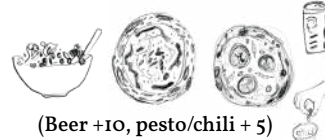
3 PIZZE + SODA + DIP



(Beer +10, pesto/chili +5)

PICO GREEN COMBO - 150

2 PIZZE + SALAD + SODA + DIP



(Beer +10, pesto/chili +5)

PICO TRIO - 130

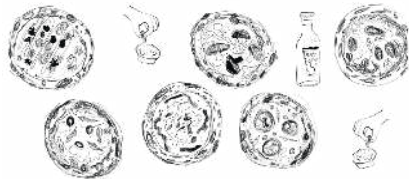


PICO GREEN - 130



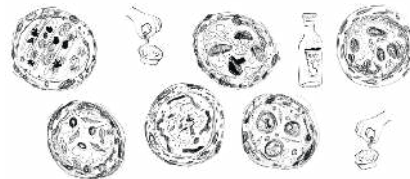
COCKTAIL COMBO - 380

6 PIZZAS + COCKTAIL PITCHER + 2 DIPS



WINE N' DINE COMBO - 380

6 PIZZAS + BOTTLE OF WINE + 2 DIPS



REFILL WINE OR COCKTAIL PITCHER? - 130

- CHOOSE YOUR SIDE ORDERS -

HOMEMADE CRUST DIP

Aioli - 10



Pesto - 15



Chili - 15



Truffle Mayo - 10



SEASONAL SALAD, FALL - 45

Green kale, roasted jerusalem artichokes, apple, pickled hokkaido, dried cranberries and agave vinaigrette



SNACKS -25 EACH / 45 A PAIR

Olives

Green Nocellara olives from Sicily and black Leccino olives from Abruzzo in our own marinade

Soy Toasted Almonds

Almonds toasted in tamari soy sauce

- CHOOSE YOUR PIZZE -

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), portobello and fresh thyme

3. PEPPERONI IN DISGUISE 🌱

Tomato, mozzarella, chorizo, pink pepper and fresh oregano

4. HAWAII 🌱

Tomato, mozzarella, prosciutto cotto (italian ham), fresh pineapple, 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. ROSEMARY'S BACON 🍃 🌱

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

Vegetarian option: Without bacon

Vegan option: Cashew creme

8. SWEET CHEESUS 🍃

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

9. SEASONAL, FALL 🍃 🌱

Mozzarella, parmigiano reggiano, portobello, oyster mushroom, thyme, garlic, porcini powder and flat leaf parsley

Vegan option: Cauliflower purée

🍃 Vegetarian

🌱 Vegan Option Available

🌶️ Spicy

NATURALLY GLUTEN-FREE DOUGH - +8 (Per pizza)

SINGLE PIZZA - 45

FOR QUESTIONS ABOUT ALLERGENS, PLEASE REFER TO OUR STAFF