



In Italy, when friends and family have dinner, the food is served in four rounds, presented at the middle of the table for everyone to share. The different dishes are usually prepared with a few quality ingredients and together they add great variety and flavour. People usually call this a tasting menu, we simply call it dinner.

We are never in a hurry when we eat because, for us, this is the highlight of the day. It's where we catch up with each other and solve all the problems in the world.

So even if you are here for the first time, on a date or here in business, we will serve you as a family. Buon appetito!

/ MARSEL, TOTO & MARCO

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

BURRATA CON TARTUFO 200
Burrata from Campania with autumn salad on grapes, apricot, kaki, raisins and truffle vinaigrette.

CALAMARI FRITTI 195
Spicy deep fried calamari with peperoncino aioli, parsley and lemon.

ARROSTICINI ALLA BRACE 160
Charcoal grilled traditional Abruzzese lamb skewers with spicy salsa all'arrabbiata.

CARCIOFO 250
Whole artichoke with grilled pulpo salsa, garlic croutons, peperoncino and herbs.
For the table.

BRUSCHETTA 180
Grilled country bread with tomato, eggplant, basil, olive oil, garlic and pickled sardelles.

VITELLO TONNATO 220
Charcoal grilled veal, tomato, lemon, lettuce, red onion, capers and tuna dressing.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

PACCHERI AL RAGÚ DI SALSICCIA 220
Chunky ragu on our own salsiccia, datterini tomatoes, sage, rosemary, white wine and peperoncino.

SPAGHETTI ALLE VONGOLE 275
Vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and parsley.

TONNARELLI CACIO E PEPE 190
Pecorino romano, roasted black pepper and love.

TAGLIOLINI AL PESTO 230
Fresh pasta with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

RISOTTO CON FUNGHI E TARTUFO 295
Carnaroli rice with chanterelles, shallots, burro acido, parmesan cheese, white wine and black truffle.

PAPPARDELLE CON GUANCIA DI BUE 225
Fresh pasta with slow cooked beef cheek, red wine sauce, tomatoes, parmesan cheese, carrots, celery, garlic and thyme.

WE USE TIPO "00" FLOUR IN ALL OUR PASTA.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

POI C'È IL SECONDO, QUESTO A PIACERE

COSTATA DI MANZO

1100

Grilled rib eye on the bone with lemon and parmesan cheese butter and black truffle gravy. Served with grilled onions and crumbly herb baked tomatoes.
Serves two persons, 1 kilo.

COTOLETTA MILANESE

295

Fried breaded veal schnitzel with sage, garlic, olive oil and lemon.

BOMBETTE PUGLIESI

75 / PCS.

Pork capocollo rolls grilled on a skewer filled with pancetta, capretta cheese and rosemary. Served with parsley, garlic and peperoncino oil.

ORATA ALLA GRIGLIA

295

Whole grilled sea bream filled with saffron, fennel and onion. Served with a tomato gremolata sauce.
Your waiter will happily debone it for you.

TONNO ALLA MEDITERRANEA

275

Grilled tuna fish with salsa of pulpo, courgettes, tomato concasse, garlic, taggiasca olives, citronette and peperoncino.

GRILIATA MISTA DI PESCE

600

Mixed grill of scampi, sea bream, tuna fish, pulpo and catch of the day on a griddle with lemon and Sicilian salmoriglio sauce.
Serves two persons.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Mixed salad with house vinegrette.

PURE DI PATATE

Creamy potato puree with olive oil and parsley.

PATATE AL FORNO

Roasted potatoes with garlic, olive oil and herbs.

VERDURE GRIGLIATE

Grilled marinated seasonal vegetables.

POMODORO E CIPOLLA

Tomato salad with basil and red onion.

BROCCOLI

Broccoli, parmesan, olive oil and lemon.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI

95

Selected Italian cheeses with marmalade and grissini.

PANNA COTTA

95

Vanilla panna cotta with white chocolate, raspberries and lemon balm leaves.

GELATO & SORBETTO

50

Italiano's own ice-cream and sorbet flavors of the day.

CANNOLO SICILIANO

60

Fried Sicilian cannolo filled with sweetened ricotta, candied orange, pistachio nuts and chocolate.

TARTUFO

AL CIOCCOLATO

50

Chocolate truffle with sea salt.

TIRAMISÙ

110

No explanation needed...

CURATED BY CHEF MARCO BAUDONE