



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, VINCENZO & MARCO

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

PROSCIUTTO E MELONE 195

Prosciutto Sant'Ilario di Parma, 30 months, with italian cantaloupe melon, olive oil and basil.

BRUSCHETTE AI FUNGHI FINFERLI 180
Grilled country bread with chanterelles, garlic, parsley and parmesan cheese spread.

CALAMARI FRITTI 195
Spicy golden fried calamari with parsley leafs, lemon and Calabrian chili aioli.

TARTARE DI TONNO 195

Tuna tartare with orange, fennel, radish, endive, Gaeta olives, olive oil and citrus vinaigrette.

BURRATA CON FICHI 220
Whole burrata from Campania with italian figs, truffle vinaigrette, rucola and roasted pine nuts.

VITELLO TONNATO 195
Thinly sliced charcoal grilled veal with green leafs salad, lemon, crispy capers, and a classic creamy tonnato dressing with tuna.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

CAPPELLETTI AI CARCIOFI 285
Ricotta, parmesan and artichoke filled fresh pasta with chanterelle sauce and summer truffle.

SPAGHETTI ALLE VONGOLE 295
Spaghetti with vongole veraci clams, white wine, tomato concasse, olive oil, Calabrian chili, garlic and parsley.

PACCHERI AL RAGÚ DI SALSICCIA 275
Fresh pasta with chunky ragu on salsiccia, tomatoes, white wine, soffritto, garlic, Calabrian chili, rosemary and sage.

RIGATONI CON PESTO DI PISTACCHI, BURRATA E GUANCIALE 295
Fresh pasta with Sicilian pistachio pesto, basil, garlic and parmesan, topped with crispy guanciale and fresh burrata.

RISOTTO ZUCCHINE E COZZE 295
Risotto with zucchini sauce, stracciatella cheese, white wine, lemon, parsley, topped with mussels and crispy fried courgettes.

CACIO E PEPE 265
Fresh pasta with pecorino romano, black pepper and love.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

POI C'È IL SECONDO, QUESTO A PIACERE

TAGLIATA DI MANZO

375

Grilled sirloin steak with datterini tomato salsa, rucola and crispy Tropea onion rings. Topped with 30 months parmesan and aged balsamico.

BRANZINO CON SALMORIGLIO

325

Grilled whole sea bass with a Sicilian salmoriglio sauce of olive oil, lemon zest, datterini tomatoes, Gaeta olives, garlic, Calabrian chili and oregano. *Your waiter will happily debone it for you.*

TONNO IN CROSTA DI PISTACCHIO

295

Grilled tuna fillet in pistachio crust with garlic and lemon zest, served with a sauce of baked datterini tomatoes, white wine, sage and Calabrian chili.

COSTOLETTE D'AGNELLO

345

Grilled lamb racks with a gremolata made with olive oil, mint, leaf parsley, garlic and lemon zest.

COTOLETTA MILANESE

335

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

GAMBERONI ALLA GRIGLIA

350

Grilled giant scampi with a spicy lemon confit vinaigrette with Calabrian chili, garlic, herbs and olive oil.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Green salad with house vinaigrette.

BROCCOLI

Broccoli with lemon, olive oil and parmesan.

PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

SPINACI

Spinaches with garlic and olive oil.

POMODORINI E CIPOLLA

Selection of tomatoes, Tropea onion, olive oil and basil.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI ASSORTITI

120

Selected Italian cheeses with marmalade.

CANNOLO AL LIMONCELLO

75

Fried pastry tube filled with ricotta cheese, lemon curd, candied lemon and limoncello.

GELATO & SORBETTO

50

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

CROSTATA DI RABBARBARO

145

Crunchy rhubarb and pistachio pie with vanilla sauce.

PANNA COTTA CON LAMPONI

95

White chocolate and vanilla panna cotta with raspberry, lemon balm and crumble.

TIRAMISÙ

120

Italiano's own classic tiramisù. No explanation required.

TARTUFO AL CIOCCOLATO

35

Chocolate truffle with sea salt.

CURATED BY CHEF MARCO BAUDONE