



The family's second restaurant, opened in 2008 by Marsel and Toto. To honor Italiano's founder Marsel's father Angelo, we chose to name the restaurant Papá, which in Italian means father.

Many dishes are inspired by his mother, nonna Rosa Italiano, from the back streets of Trastevere in Rome.

Dear father, capo, mentor and best friend, we miss you.

/ MARSEL, TOTO & VINCENZO

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# ANTIPASTI

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**BRUSCHETTA ROMANA** 160  
Small grilled country bread with datterini tomatoes, olive oil, garlic and basil.

**CARPACCIO ITALIANO** 250  
Beef carpaccio with parmigiano reggiano, rucola, celery, lemon, olive oil and a mild mustard sauce.

**MOZZARELLA CAPRESE** 200  
A whole buffalo mozzarella from Campania with mixed tomatoes, olive oil, oregano and basil.

**SCAMPI AGLIO, OLIO E PEPERONCINO** 180  
Garlic and calabrian chili fried scampi with lemon, parsley and olive oil.

**ANTIPASTO MISTO** 350  
Carefully selected charcuterie, cheeses and other Italian small mouth-watering starters.  
*Serves two persons.*

**CALAMARI FRITTI** 195  
Spicy golden fried calamari with parsley leaves, lemon and calabrian chili aioli.

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# PASTE

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**LINGUINE CON SCAMPI E POMODORINI GIALLI** 295  
Fresh pasta with sweet yellow cherry tomatoes sauce, spicy scampi, white wine, garlic, calabrian chili, sage and basil.

**CASARECCE AL PESTO CON STRACCIATELLA** 285  
Fresh pasta with chef Marco's pesto sauce, roasted pine nuts, parmigiano reggiano and creamy stracciatella cheese.

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

**CARBONARA** 275  
Fresh rigatoni with crispy guanciale, egg yolk, pecorino romano and black pepper.

**RIGATONI CON RAGÚ D'AGNELLO** 295  
Fresh pasta with slow-cooked lamb ragu with tomatoes, peas, white wine, soffritto, garlic, calabrian chili, rosemary and sage.

**PACCHERI ALLA NORCINA** 295  
Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmigiano reggiano and black truffle.

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

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PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

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# SECONDI

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**TONNO ALLA SICILIANA 325**

Grilled tuna with a Sicilian sauce made of black olives, datterini tomatoes, capers, garlic, Calabrian chili, mint and lemon.

**MELANZANE ALLA PARMIGIANA 275**

Gratinated eggplant with mozzarella, parmigiano reggiano, garlic, basil, Calabrian chili and tomato sauce.

**POLLO ALLA NAPOLETANA 285**

Fried chicken breast with mozzarella, chunky tomato sauce, garlic, white wine, Calabrian chili and basil.

**TAGLIATA DI MANZO 395**

Grilled sirloin steak with datterini tomatoes, rucola, tropea onion, basil, topped with aged balsamico, parmigiano reggiano and crispy artichoke.

**COTOLETTA MILANESE 375**

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

WE GRILL ON  
CHARCOAL

## CONTORNI

**INSALATA**

Green salad with house vinaigrette.

75

**SPINACI ALL'AGLIO**

Spinaches with garlic and olive oil.

85

**PATATE AL FORNO**

Oven-baked potatoes with olive oil and rosemary.

60

**POMODORINI E CIPOLLA**

Selection of tomatoes, tropea onion, olive oil & basil.

80

**GNOCCHI ALL'ARRABBIATA**

Potato pasta with spicy tomato sauce.

75

**BROCCOLI**

Broccoli fried with garlic and peperoncino.

70

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## DOLCI

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**FORMAGGI 120**

Selected Italian cheeses with marmalade.

**CIAMBELLONE 120**

Cardamom sponge cake with rhubarb and vanilla compote and pistachio ice cream.

**GELATO & SORBETTO 60**

Papà's own flavors of the day.

**TARTUFO 35**

Chocolate truffle heart.

**PANNA COTTA CON LAMPONI 95**

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

**CANNOLO AL LIMONCELLO 75**

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

**TIRAMISÙ 120**

Papà's own "pick-me up"  
No explanation needed..