



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

**PROSCIUTTO E MELONE 200**  
Trevisano salad with a varitey melons, basil, parma ham and house vinagrette.

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

**ASPARAGI GRIGLIATI 185**  
Grilled green asparagus with rucola, fennel, robiola rocchetta goat cheese and peach sauce.

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

**FARINATA "MARGHERITA" 180**  
Chickpea pizzetta with buffalo mozzarella, tomato sauce and basil.

**VITELLO TONNATO 195**  
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 tomatos, sage, rosmary, white wine and peperoncino.

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

**RISOTTO ALLO ZAFFERANO 235**  
Carnaroli rice with saffron, beef marrow, braised ossobuco, white wine, lemon and parmesan.

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

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

**CASARECCIONI FRUTTI DI MARE 285**  
Fresh pasta with mixed seafood, tomato, garlic, peperoncino, tarragon and white vermut. Topped with grilled tuna, mussels and vongole.

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** 950

Grilled rib eye on the bone with roasted bone marrow stuffed with alps butter, lemon, anchovies and capers.

*Serves two persons, 1 kilo.*

### **COTOLETTA MILANESE** 295

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

### **COSTOLETTE D'AGNELLO** 350

Grilled herb marinated lamb racks with a mint gremolata and lemon.

### **SALSICCIA AL ROSMARINO** 195

Italiano's own grilled fennel & rosemary salsiccia sausage with salsa verde.

### **TONNO ALLA MEDITERRANEA** 275

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

### **GRILIATA MISTA DI PESCE** 600

Mixed grill of scampi, sea bass, catch of the day, tuna fish and pulpo 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.

### **GROCCHETTE DI PATATE**

Fried potatoes and parmesan cheese croquettes.

### **SPINACI**

Spinach, garlic and olive oil.

### **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.

### **FRAGOLE** 120

Strawberries with mint, aged balsamico and stracciatella ice cream.

### **GELATO & SORBETTO** 50

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

### **TAZZA DI CAFFÈ** 95

Chocolate pudding with coffee cream, amarena cherry and savoirdi biscuits.

### **CANNOLO SICILIANO** 60

Fried tube-shaped pastry filled with sweetened ricotta, candied orange, pistachio nuts and chocolate.

### **LIMONE ALL' AMALFITANA** 125

Limoncello soaked baba, lemon curd and lemon sorbet.

**CURATED BY CHEF MARCO BAUDONE**