



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 winter salad of grapes, sharon fruit, apricot and truffle vinagrette.

CALAMARI FRITTI 195

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

ASPARAGI GRIGLIATI 185

Grilled green asparagus with rucola, fennel, robiola rocchetta goat cheese and peach sauce.

FIOR DI ZUCCA ALLA ROMANA 210

Fried courgette flowers suffed with buffalo mozzarella, sardelles, basil and spicy tomato sauce.

FARINATA 180

Chickpea pizzetta with capocollo, parmesan creme, green peas and king oyster mushroom.

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 CONIGLIO 240

Rabbit ragu, green asparagus, tomato, carrots, sage, rosemary, taggiasca olives, white wine, peperoncino and basil.

SPAGHETTI ALLE VONGOLE 275

Vongole veraci clams, white wine, lemon, tomato concasse, peperoncino, olive oil, garlic and parsley.

TONNARELLI CACIO E PEPE 190

Pecorino romano, roasted black pepper and love.

TAGLIOLINI AL PESTO 220

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

RISOTTO VERDE 230

Carnaroli rice with beef marrow, porcini mushrooms, guanciale, parmesan and spinach.

CAPPELETTI AL TARTUFO NERO 265

Fresh stuffed pasta with ricotta cheese, oyster mushrooms, porcini mushrooms, veal gravy and black truffle.

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.

GUANCIA DI MANZO AL BAROLO

275

Slowly braised beef cheek in Barolo wine, thyme, carrots, onion and garlic.

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 calamaretti, courgettes, 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.

SPINACI

Spinach, garlic and olive oil.

PURE DI PATATE

Creamy potato puree with olive oil and parsley.

POMODORO E CIPOLLA

Tomato salad with basil and red onion.

CROCCHETTE DI PATATE

Fried potatoes and fontina cheese croquettes.

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.

TAZZA DI CAFFÈ

95

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

CROSTATA DI MELE

120

Apple and almond pie with apple brandy vanilla sauce.

CANNOLO SICILIANO

60

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

GELATO & SORBETTO

50

Italiano's own flavors of the day.

LIMONE ALL' AMALFITANA

125

Limoncello soaked baba, lemon curd and lemon sorbet.

CURATED BY CHEF MARCO BAUDONE