



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

ANTIPASTI

BRUSCHETTA ROMANA 150

Small grilled country bread with datterini tomatoes, olive oil, garlic and basil.

SCAMPI AGLIO, OLIO E PEPERONCINO 180

Garlic and peperoncino fried scampi with lemon, parsley and olive oil.

CARPACCIO ITALIANO 250

Beef carpaccio with parmesan, rucola, celery, lemon, olive oil and a mild mustard sauce.

ANTIPASTO MISTO 350

Carefully selected charcuterie, cheeses and other Italian small mouth-watering starters.

Serves two persons.

MOZZARELLA CAPRESE 185

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

FIORI DI ZUCCA RIPIENI 200

Fried zucchini flowers filled with buffalo mozzarella, basil and sardelle. Served with peperoncino aioli..

PASTE

SPAGHETTI ALLE VONGOLE 295

Spaghetti with vongole veraci clams, white wine, tomato concasse, garlic, peperoncino, olive oil and parsley.

BUCATINI NONNA ROSA 275

Fresh pasta with Nonna Rosa's meatballs, Italiano's tomato sauce, white wine, garlic, peperoncino, parmesan and basil.

RIGATONI AL RAGÚ DI MANZO 275

Fresh pasta with chunky ragu of beef, datterini tomatoes, green peas, soffritto, white wine, peperoncino, garlic, basil and parmesan.

CASARECCE AL PESTO GENOVESE 280

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

PACCHERI ALLA NORCINA 295

Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmesan and black truffle.

LINGUINE CON SCAMPI E POMODORINI GIALLI 285

Fresh pasta with sweet yellow cherry tomatoes sauce, spicy scampi, white wine, garlic, peperoncino, sage and basil.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

SECONDI

TONNO ALLA SICILIANA 295

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

MELANZANE ALLA PARMIGIANA 265

Gratinated eggplant with mozzarella, parmesan, garlic, basil, peperoncino and tomato sauce.

SALTIMBOCCA 295

Classic served veal escalopes wrapped with prosciutto and sage, braised with white wine and butter.

TAGLIATA DI MANZO 375

Grilled sirloin steak with a salad of rucola, datterini tomatoes, oven roasted red onion, olive oil and lemon. Topped with parmesan shavings and aged aceto balsamico.

COTOLETTA MILANESE 350

Fried breaded veal schnitzel with sage, garlic, olive oil and lemon.
Served with rucola and pomodorini salad.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Green salad with house vinaigrette.

SPINACI ALL'AGLIO

Spinaches with garlic and olive oil.

PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

POMODORINI E CIPOLLA

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

GNOCCHI ALL'ARRABBIATA

Potato pasta with spicy tomato sauce.

CAPONATA

Sicilian stew with eggplant, peppers, capers, pine nuts, olives, tomato, basil & garlic.

65 EACH

DOLCI

FORMAGGI 120

Selected Italian cheeses with marmalade.

CROSTATA DI RABBARO 145

Crunchy rhubarb and pistachio pie with vanilla sauce.

GELATO & SORBETTO 60

Papà's own flavors of the day.

TARTUFO 35

Chocolate truffle heart.

PANNA COTTA CON FRAGOLE 95

White chocolate and vanilla panna cotta with strawberries, balsamico, mint and crumble.

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..