



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.

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

/ MARSEL, TOTO & SIA

ANTIPASTI

INSALATA CAPRESE 200

Mixed tomatoes with buffalo mozzarella, grilled red onion and basil.

PAPÀS TAGLIERE 350

Tray with a selection of Italian charcuterie, sausages, pickles, grissini and marinated tomatoes.
Serves two persons.

CARPACCIO ITALIANO 225

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

GAMBERONI FRITTI 195

Golden-fried lightly breaded scampi with lemon and peperoncino aioli.

PIZZETTA "MARGHERITA" 180

Chickpea pizzezza with buffalo mozzarella, tomato sauce and basil.

PASTE

LASAGNA AL FORNO 240

Fresh lasagne with stacked layers of bolognese ragù, bechamel sauce, mozzarella, parmesan cheese and basil.

SPAGHETTI ALLE VONGOLE 275

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

PACCHERI ALL'ARRABIATA CON SALSICCIA 195

Spicy tomato sauce, salsiccia, white wine, peperoncino, garlic, sage and parsley.

MEZZE RIGATONI ALLA CARBONARA 210

Fresh pasta with guanciale, egg yolk, pecorino romano and black pepper.
Our Carbonara is salty and very peppery.

CASARECCE AL PESTO E BURRATA 250

Fresh pasta with ligurian pesto sauce, roasted pine nuts, parmesan cheese topped with burrata.

FETTUCCINE ALFREDO 225

Fresh fettuccine with parmesan cheese, butter and black pepper. Topped with garlic and sage fried late summer chanterelles.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

PESCI

ORATA ALLA GRIGLIA 295

Whole grilled sea bream filled with braised fennel, thyme, onion, garlic and white wine. Served with Sicilian salmoriglio sauce and grilled marinated seasonal vegetables.

TONNO ALLA GRIGLIA 295

Grilled tuna with citronette, taggiasca olives, tomato concasse, arugula, garlic and peperoncino. Served with grilled marinated seasonal vegetables.

WE GRILL ON
CHARCOAL

CARNI

COTOLETTA MILANESE 325

Breaded veal schnitzel, lemon, garlic, sage and olive oil. Served with head lettuce, garden cress and citronette.

TAGLIATA DI MANZO 335

Grilled sirloin steak with arugula, parmesan cheese flakes and aged balsamico sauce. Served with creamy potato puree.

SALTIMBOCCA ALLA ROMANA 325

Classic served veal escalope with prosciutto and sage, braised with white wine and butter. Served with garlic fried broccoli leaves.

CONTORNI

INSALATA

Mixed salad with house vinegrette.

POMODORO E CIPOLLA

Tomato salad with basil and red onion.

BROCCOLI

Broccoli, parmesan, olive oil and lemon.

65 EACH

DOLCI

FORMAGGI 95

Selected Italian cheeses with marmalade and grissini.

TAZZA DI CIOCCOLATO 95

Chocolate pudding with cherries and Maraschino salsa with lightly whipped cream.

GELATO & SORBETTO 50

Papás own flavors of the day.

CANNOLO SICILIANO 60

Fried Sicilian cannolo filled with sweetened ricotta, candied orange, pistachio nuts and chocolate.

TIRAMISÙ 95

No explanation needed..