



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** 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** 275  
Carefully selected charcuterie, cheeses and other Italian small mouth-watering starters.

**MOZZARELLA CAPRESE** 185  
A whole buffalo mozzarella from Campania with mixed tomatoes, olive oil, oregano and basil.

**VITELLO TONNATO** 195  
Thinly sliced charcoal grilled veal with capers, parsley, lemon and a classic creamy tuna dressing.

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# PASTE

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**SPAGHETTI ALLE VONGOLE** 290  
Spaghetti with vongole veraci clams, white wine, tomato concasse, garlic, peperoncino, olive oil and parsley.

**BUCATINI NONNA ROSA** 250  
Fresh pasta with Nonna Rosa's meatballs, Italiano's tomato sauce, white wine, garlic, peperoncino, parmesan and basil.

**FETTUCCINE AL PESTO GENOVESE** 280  
Fresh pasta with chef Marco's ligurian pesto sauce, roasted pine nuts and parmesan.

**LINGUINE AI FRUTTI DI MARE** 285  
Fresh pasta with vongole, blue mussels, pulpo, scampi, razor clams, tomato sauce, white wine, garlic, peperoncino and parsley.

**RIGATONI CARBONARA** 250  
Fresh rigatoni with guanciale, egg yolk, pecorino romano and black pepper.

**PACCHERI ALLA NORCINA** 295  
Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmesan 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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# PESCI

## TONNO ALLA SICILIANA 275

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

## BRANZINO ROSSO 295

Red sea bass fillet with a roasted tomato vinaigrette, sea beans, mediterranean herbs and lemon.

WE GRILL ON  
CHARCOAL

# CARNI

## SALTIMBOCCA 295

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

## TAGLIATA DI MANZO 325

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 375

Veal breaded cutlet on the bone with garlic, sage, olive oil and lemon. Served with rucola and pomodorini salad.

# CONTORNI

## INSALATA

Mixed salad with house vinaigrette.

## SPINACI ALL'AGLIO

Spinaches with garlic and olive oil.

## PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

## BROCCOLI ALLA DIAVOLA

Broccoli with olive oil, peperoncino and garlic

## PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

## GNOCCHI ALL'ARRABBIATA

Potato pasta with spicy tomato sauce.

55 EACH

# DOLCI

## FORMAGGI 95

Selected Italian cheeses with marmalade.

## CROSTATA DI MELE 145

Apple pie with almond, cardamon and vanilla sauce.

## GELATO & SORBETTO 50

Papà's own flavors of the day.

## TARTUFO 35

Chocolate truffle heart.

## PANNA COTTA AL CIOCCOLATO BIANCO 95

White chocolate panna cotta with blueberries, lemon balm and crumble.

## CANNOLO AL LIMONCELLO 75

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

## TIRAMISÙ 115

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