



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 AI CARCIOFI 180

Small grilled country bread with artichoke and parmigiano reggiano cream, topped with pickled Tropea onion.

### SCAMPI AGLIO, OLIO E PEPERONCINO 180

Garlic and Calabrian chili fried scampi with lemon, parsley and olive oil.

### CARPACCIO ITALIANO 250

Beef carpaccio with parmigiano reggiano, 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 FRITTA 185

Golden fried whole buffalo mozzarella with a spicy salsa of datterini tomatoes, garlic, Calabrian chili and basil.

### FARINATA CON FUNGHI DI BOSCO 190

Chickpea flatbread with mixed forest mushrooms, parmigiano reggiano and black truffle aioli.

## PASTE

### SPAGHETTI ALLE VONGOLE 295

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

### FETTUCCINE CON RAGÚ DI CODA DI BUE 285

Fresh pasta with slow-cooked oxtail ragu with datterini tomatoes, red wine, soffritto, thyme and parmigiano reggiano.

### RIGATONI ALL'ARRABBIATA CON SCAMPI 285

Fresh pasta with scampi, angry tomato sauce, garlic, Calabrian chili and parsley.

### CASARECCE AL PESTO CON STRACCIATELLA 285

Fresh pasta with chef Marco's pesto sauce, roasted pine nuts, parmigiano reggiano and creamy stracciatella cheese.

### CARBONARA ALLA 'NJUDA 275

Fresh rigatoni with crispy guanciale, egg yolk, spicy Calabrian 'njuda, pecorino romano and black pepper.

### PACCHERI ALLA NORCINA 295

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

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, Calabrian chili, mint and lemon.

**MELANZANE ALLA PARMIGIANA 275**

Gratinated eggplant with mozzarella, parmigiano reggiano, garlic, basil, Calabrian chili and tomato sauce.

**POLLO ALLA NAPOLETANA 285**

Fried chicken breast with mozzarella, chunky tomato sauce, garlic, white wine, Calabrian chili and basil.

**TAGLIATA DI MANZO 375**

Grilled sirloin steak with mixed forest mushrooms, sage, garlic and red wine sauce. Topped with 30 months parmigiano reggiano and crispy parsley.

**COTOLETTA MILANESE 335**

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

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.

**PURE DI PATATE**

Creamy potato puree with black truffle.

**GNOCCHI ALLA SORRENTINA**

Gratinated potato pasta with tomato sauce, mozzarella and basil.

**BROCCOLI**

Broccoli fried with garlic and peperoncino.

65 EACH

---

# DOLCI

---

**FORMAGGI 120**

Selected Italian cheeses with marmalade.

**CROSTATA DI MELE 145**

Apple pie with almond, cardamon, cinnamon and vanilla sauce.

**GELATO & SORBETTO 60**

Papà's own flavors of the day.

**TARTUFO 35**

Chocolate truffle heart.

**PANNA COTTA CON LAMPONI 95**

White chocolate and vanilla panna cotta with raspberry, lemon balm 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..