



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, VINCENZO & MARCO

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

PROSCIUTTO E MELONE 195

Prosciutto Sant'Ilario di Parma, 30 months, with italian cantaloupe melon, olive oil and basil.

BRUSCHETTE ROMANA 180

Grilled country bread with datterini tomatoes, olive oil, peperoncino, garlic and basil.

TARTARE DI TONNO 195

Tuna tartare with orange, fennel, radish, puntarelle, Gaeta olives, olive oil and citrus vinaigrette.

FIORI DI ZUCCA RIPIENI 200

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

BURRATA PRIMAVERA 220

Whole burrata with asparagus, baked datterini tomatoes, basil, snap peas, pickled Tropea onion, Gaeta olives and vinaigrette.

VITELLO TONNATO 195

Thinly sliced charcoal grilled veal with green leafs salad, lemon, crispy capers, and a classic creamy tonnato dressing with tuna.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

CAPPELLETTI AI CARCIOFI 285

Ricotta, parmesan and artichoke filled fresh pasta with datterini tomatoes, basil, garlic, veal sauce and artichoke hearts.

SPAGHETTI ALLE VONGOLE 295

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

PACCHERI AL RAGÚ DI SALSICCIA 275

Fresh pasta with chunky ragu on salsiccia, tomatoes, white wine, soffritto, peperoncino, garlic, rosemary and sage.

RIGATONI CON PESTO DI PISTACCHI, BURRATA E GUANCIALE 295

Fresh pasta with Sicilian pistachio pesto, basil, garlic and parmesan, topped with crispy guanciale and fresh burrata.

RISOTTO ZUCCHINE E COZZE 295

Risotto with zucchini sauce, stracciatella cheese, white wine, lemon, parsley, topped with mussels and crispy fried courgettes.

LINGUINE ALL'ARAGOSTA 395

Fresh pasta with grilled half fresh lobster, tomato sauce, peperoncino, garlic, herbs, topped with prosecco.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

POI C'È IL SECONDO, QUESTO A PIACERE

TAGLIATA DI MANZO

375

Grilled sirloin steak with datterini tomato salsa, rucola and crispy Tropea onion rings. Topped with 30 months parmesan and aged balsamico.

BRANZINO CON SALMORIGLIO

325

Grilled whole sea bass with a Sicilian salmoriglio sauce of olive oil, lemon zest, datterini tomatoes, Gaeta olives, garlic, peperoncino and oregano. *Your waiter will happily debone it for you.*

ROMBO GRIGLIATO

375

Turbot grilled on the bone with capers, garlic, sardelle and tomato aioli, topped with crispy capers, parsley and lemon.

COSTOLETTE D'AGNELLO

345

Grilled lamb racks with a gremolata made with olive oil, mint, leaf parsley, garlic and lemon zest.

COTOLETTA MILANESE

335

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

GAMBERONI ALLA GRIGLIA

325

Grilled scampi with a spicy lemon confit vinaigrette with peperoncino, garlic, herbs and olive oil.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Green salad with house vinaigrette.

CONTADINA

Farmer's salad with beans and seasonal vegetables.

PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

SPINACI

Spinaches with garlic and olive oil.

POMODORINI E CIPOLLA

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

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI ASSORTITI

120

Selected Italian cheeses with marmalade.

CANNOLO AL LIMONCELLO

75

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

GELATO & SORBETTO

50

Italiano's own ice-cream and sorbet flavors of the day.

CROSTATA DI RABARBARO

145

Crunchy rhubarb and pistachio pie with vanilla sauce.

"ANANAS SURPRISE"

165

Gratinated pineapple with tropical fruits, berries, mint, crumble, lime, topped with Italian meringue.

TIRAMISÙ

120

Italiano's own classic tiramisù. No explanation required.

TARTUFO

35

Chocolate truffle.

CURATED BY CHEF MARCO BAUDONE