



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

CALAMARI FRITTI 195
Spicy golden fried calamari with parsley leaves, lemon and peperoncino aioli.

BURRATA CON FICHI 220
Whole burrata from Campania with italian figs, quince puree, rucola, vinaigrette and roasted pine nuts.

FIORI DI ZUCCA ALLA ROMANA 200
Fried zucchini flowers filled with buffalo mozzarella and basil, served with sardelle aioli.

CARPACCIO DI TONNO 195
Tuna carpaccio with lemon aioli, fennel shavings, rucola, smoked caviar and citronette.

BRUSCHETTE ALLA BOSCAIOLA 180
Grilled country bread with parmesan cream, wild mushrooms, rosemary, garlic and port wine reduction.

VITELLO TONNATO 195
Thinly sliced charcoal grilled veal with green leaf salad, capers, lemon and a classic creamy tonnato dressing flavored with tuna.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

PACCHERI AL RAGÚ DI SALSICCIA 265
Fresh pasta with chunky ragu on tuscan salsiccia, datterini tomatoes, sage, rosmmary, white wine and peperoncino.

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

CAPPELLETTI AL TARTUFO 295
Ricotta, parmesan and spinach filled fresh pasta with wild mushrooms sauce, garlic, parsley and black autumn truffle.

RISOTTO ALLO ZAFFERANO CON OSSO BUCO 275
Our take on the classic saffron risotto from Milano with slow cooked veal shank.

RIGATONI CON PESTO DI PISTACCHI, BURRATA E GUANCIALE 285
Fresh pasta with Sicilian pistachio pesto, basil, garlic and parmesan, topped with crispy guanciale and fresh burrata.

TAGLIOLINI ALL'ARAGOSTA 750
Tagliolini pasta with a whole fresh lobster, datterini tomatoes, white wine, peperoncino, garlic, lemon, lobster sauce and herbs.
Serves two persons.

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 350

Grilled sirloin steak with mixed wild mushrooms, rucola and crispy onion. Topped with parmesan shavings and aged balsamic vinegar.

ROMBO CON SALSA VERDE 350

Grilled turbot on the bone with Italiano's take on the classic salsa verde.

GRIGLIATA D'AGNELLO 350

Grilled lamb fillet and lamb bavette steak topped with a mint gremolata sauce.

ORATA ALLA GRIGLIA 325

Grilled sea bream with a Mediterranean sauce of fennel, olive oil, lemon, sherry vinegar, garlic, peperoncino and parsley.

COTOLETTA MILANESE 335

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

GRIGLIATA MISTA DI PESCE 650

Mixed grill with scampi, turbot, tuna fish and pulpo on a griddle, topped with lemon, Sicilian salmoriglio sauce and peperoncino aioli. *Serves two persons.*

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Mixed salad with house vinaigrette.

POMODORO E CIPOLLA

Tomatoes, red onion, olive oil and basil.

PATATE NOVELLE

Fresh potatoes tossed with olive oil and herbs.

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

SPINACI

Spinaches with garlic and olive oil.

VERDURE AL FORNO

Mixed mediterranean summer vegetables roasted in olive oil and rosemary.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI 120

Selected Italian cheeses with marmalade.

FONDENTE AL CIOCCOLATO 95

Dark chocolate brownie with candied hazelnuts and cherry sauce.

PANNA COTTA AL CIOCCOLATO BIANCO 95

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

CROSTATA DI MELE 145

Apple pie with almond, cardamom and vanilla sauce.

GELATO & SORBETTO 50

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

TIRAMISÙ 120

Italiano's own classic tiramisù. No explanation required.

TARTUFO 35

Chocolate truffle heart.

CURATED BY CHEF MARCO BAUDONE