



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

### COZZE ALLA MARINARA 185

Mussels sautéed with white wine, tomato, garlic, peperoncino, parsley and creamy mussels broth. Served with country bread.

### CALAMARI FRITTI 200

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

### PROSCIUTTO E MELONE 220

Prosciutto di Parma with a fresh salsa of mixed melons, rucola, basil, olive oil and lemon.

### BURRATA CON TARTUFO 210

Whole burrata from Campania with summer salad of watercress, green Italian figs, roasted pine nuts, balsamic vinaigrette and summer truffle shavings.

### BRUSCHETTE AI FUNGHI 180

Grilled country bread with first of season mushrooms, garlic, rosemary, olive oil and 30 months aged parmesan.

### VITELLO TONNATO 200

Thinly sliced charcoal grilled veal with lettuce, 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 250

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

### SPAGHETTI ALLE VONGOLE 285

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

### FETTUCCINE AI FRUTTI DI MARE 285

Fresh pasta with vongole, mussels, scampi, scallops, pulpo, fennel, saffron, white wine, garlic, peperoncino and tomato sauce.

### TAGLIOLINI AL PESTO 265

Fresh pasta with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

### RISOTTO ALLA BOSCAIOLA 265

Carnaroli rice with mixed forest mushrooms, guanciale, creamy stracciatella cheese, white wine, mushroom broth, rosemary, garlic and parmesan.

### RAVIOLI CON BURRO, SALVIA E FUNGHI GALLINACCI 290

Fresh pasta filled with pecorino, ricotta and truffle oil. Served with a light sauce of sage, parsley and butter. Topped with chanterelles and summer truffle shavings.

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 a salad of rucola, roasted datterini tomatoes, olive oil, lemon and red onion. Topped with parmesan shavings and aged aceto balsamico.

### TONNO ALLA MEDITERRANEA

295

Grilled tuna fish with salsa of calamari, courgettes, taggiasca olives, garlic, peperoncino, olive oil, parsley, chervil and citronette.

### COSTOLETTE D'AGNELLO

335

Grilled lamb chops topped with a mint gremolata sauce.

### BRANZINO ALLA GRIGLIA

285

Whole grilled sea bass with lemon and salsa verde sauce.

### COTOLETTA MILANESE

325

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

### GRIGLIATA MISTA DI PESCE

600

Mixed grill of scampi, sea bass, tuna fish, pulpo and swordfish on a griddle, topped with lemon and Sicilian salmoriglio sauce.

*Serves two persons.*

WE GRILL ON  
CHARCOAL

## CONTORNI

### INSALATA

Mixed salad with house vinegrette.

### POMODORI E CIPOLLA

Tomatoes, red onion, olive oil and basil.

### BROCCOLI

Broccoli with parmesan, olive oil and lemon.

### PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

### SPINACI

Spinaches with garlic and olive oil.

### PATATE AL FORNO

Roasted potatoes gratinated with parmesan and rosemary.

65 EACH

## IN FINE IL DOLCE...SE CE LA FAI

### FORMAGGI

95

Selected Italian cheeses with marmalade and grissini.

### CANNOLO SICILIANO

60

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

### GELATO & SORBETTO

50

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

### CROSTATA DI PESCHE

120

White peach and vanilla pie with raspberry and cardamom sauce.

### TIRAMISÙ ALLA NOCCIOLA

115

Italiano's own tiramisù with roasted hazelnut's cream, icing sugar and strawberries.

### TARTUFO

35

Chocolate truffle heart.

### PANNA COTTA AL

### CIOCCOLATO BIANCO

95

White chocolate panna cotta with maraschino berries and crumble.

CURATED BY CHEF MARCO BAUDONE