



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 "CAPRESE" 220
Whole burrata from Campania with cherry tomatoes, basil, cucumber shavings, red onion and tomato salsa.

PROSCIUTTO E MELONE 195
Culatta di Parma prosciutto with a fresh salsa of mixed melons, rucola, gaeta olive tapenade, basil, mint and rosemary croutons.

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

BRUSCHETTE CON FORMAGGIO CAPRINO 180
Grilled country bread with fresh amore di capra goat cheese, pistachios and white peach.

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, rosemary, white wine and peperoncino.

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

FETTUCCINE CON SCAMPI E POMODORINI GIALLI 275
Fresh pasta with sweet yellow cherry tomatoes sauce, spicy scampi, basil, sage, garlic, peperoncino and white wine.

RISOTTO ASPARAGI E TARTUFO 285
Carnaroli rice with green asparagus, summer truffle, stracciatella cheese, mint, white wine, aged parmesan and balsamico.

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.

TORTELLONI ALL'ARAGOSTA 295
Fresh pasta filled with lobster, scallops and ricotta cheese in a light lobster sauce. Topped with garlic and white wine cooked mussels, tomato and courgettes concasse.

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.

GRIGLIATA D'AGNELLO

350

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

COTOLETTA MILANESE

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

ROMBO CON SALSA VERDE

325

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

PESCE SPADA "PIZZAIOLA"

295

Grilled swordfish with a "pizzaiola sauce" on tomato sauce, pulpo, green olives, capers, white wine, garlic, peperoncino, parsley and fresh tomato.

GRIGLIATA MISTA DI PESCE

600

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 vinegrette.

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.

CROSTATA DI ALBICOCCA

145

Apricot pie with white chocolate, thyme and almond.

TARTUFO

35

Chocolate truffle heart.

TORTA PAN DI SPAGNA ALLA NOCCIOLA

95

Hazelnut sponge cake with peach sauce, lime and strawberries.

GELATO & SORBETTO

50

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

PANNA COTTA AL

CIOCCOLATO BIANCO

95

White chocolate panna cotta with rhubarb cream and almond crumble.

TIRAMISÙ

120

Italiano's own classic tiramisù. No explanation required.