



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 AL TARTUFO 220
Whole burrata from Campania with winter salad, apricot, kaki, raisins and truffle vinaigrette.

CARPACCIO DI TONNO 185
Thinly sliced tuna with fennel, machê salad, sea beans and citrus vinaigrette.

TARTARE DI MANZO 195
Beef steak tartare with machê salad, fried black salsify, crispy capers and black truffle aioli.

BRUSCHETTINE 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 CERVO 275
Fresh pasta with chunky ragu on venison, datterini tomatoes, sage, rosemary, garlic, red wine and peperoncino.

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

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

RISOTTO ALLO ZAFFERANO 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.

LINGUINE ALL'ARAGOSTA 375
Fresh pasta with half a fresh lobster, datterini tomatoes, white wine, garlic, peperoncino, lemon, lobster sauce and herbs

TAGLIOLINI AL TARTUFO BIANCO 450
Fresh pasta with Italian white truffle, butter and 30 months aged parmesan.

Upon availability, only in November.

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.

PESCE IN CARTOCCIO 375

Baked halibut papillote filled with Gaeta olives, sun-dried tomatoes, capers, oregano, parsley, garlic, sardelle and lemon butter.

GUANCIA DI MANZO AL VINO ROSSO 275

Slow braised beef cheek in red wine with shallots, thyme, carrots, tomato, garlic and peperoncino. Served in its own gravy.

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 CARNE 700

Charcoal-grilled sirloin steak, lamb racks, chicken thigh fillet and salsiccia sausage. Served with red wine gravy.
Serves two persons.

**WE GRILL ON
CHARCOAL**

CONTORNI

INSALATA

Mixed salad with house vinegrette.

BROCCOLI

Broccoli with lemon and parmesan.

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.

PURE DI PATATE

Creamy potato puree with black truffle.

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 MELE 145

Apple pie with almond, cardamom and vanilla sauce.

PANNA COTTA AL CIOCCOLATO BIANCO 95

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

TIRAMISÙ 120

Italiano's own classic tiramisù. No explanation required.

TARTUFO 35

Chocolate truffle heart.

CURATED BY CHEF MARCO BAUDONE