



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 200
Spicy golden fried calamari with parsley leaves, lemon and peperoncino aioli.

BURRATA CON TARTUFO 220
Whole burrata from Campania with spring salad on oak leaves lettuce, sweet peas, grilled leeks and truffle vinaigrette.

INSALATA DI MARE 200
Avocado terrine with prawns, scampi, mussels and crab. Topped with citronette and smoked caviar.

TARTARE DI CARNE 240
Raw beef on veal with mâche salad, topped with crispy shoestring fries, capers, parsley, sherry vinegar, olive oil and black truffle aioli.

BRUSCHETTE CON CREMA DI CARCIOFI 180
Grilled country bread with an artichoke and parmesan cream, topped with crispy roman style artichoke.

VITELLO TONNATO 200
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.

RISOTTO ASPARAGI BIANCHI E TARTUFO 295
Carnaroli rice with white asparagus, top morels, black truffle, aged parmesan, thyme and white wine.

CASARECCE PRIMAVERA 255
Fresh pasta with a wild garlic and parmesan sauce, green asparagus, zucchini, snap peas, datterini tomatoes, peperoncino and basil.

TORTELLONI ALLA CARBONARA 280
Fresh pasta filled with pecorino romano and ricotta. Served with a light carbonara sauce, topped crispy guanciale.

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

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

GRIGLIATA D'AGNELLO

350

Grilled lamb fillet and lamb bavette steak. Served with a chunky sauce on fresh datterini tomatoes, red onion, sage, rosemary, basil, garlic, peperoncino and white wine.

TAGLIATA DI MANZO

350

Grilled sliced sirloin steak with chanterelles, crispy onions, thyme, garlic, parmesan shavings and aged aceto balsamico gravy.

COTOLETTA MILANESE

335

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

BRANZINO ALLA GRIGLIA

290

Whole grilled sea bass with lemon and Sicilian samoriglio sauce.

TONNO ALLA MEDITERRANEA

295

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

POLLO ALLA CACCIATORA

275

Corn fed chicken breast slowly cooked with king oyster mushrooms, Gaeta olives, tomato, borettana onion, chestnut, carrot, celery, garlic, sage, rosemary and white wine.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Mixed salad with house vinaigrette.

BROCCOLI

Broccoli with parmesan, olive oil and lemon.

PURE DI PATATE

Creamy potato puree with olive oil and parsley.

PARMIGIANA

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

SPINACI

Spinaches with garlic and olive oil.

CAPONATA

Sicilian stew with eggplant, peppers, capers, pine nuts, olives, tomato, basil & garlic.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI

120

Selected Italian cheeses with marmalade and grissini.

CROSTATA DI RABBARBO

145

Rhubarb and almond pie with raspberry and cardamom sauce.

TARTUFO

35

Chocolate truffle heart.

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.

PANNA COTTA AL

CIOCCOLATO BIANCO

95

White chocolate panna cotta with Amarena wild cherries and crumble.

TIRAMISÙ

120

Italiano's own classic tiramisù. No explanation required.