



The family's second restaurant, opened in 2008 by Marsel and Toto. To honor Italiano's founder Marsel's father Angelo, we chose to name the restaurant Papá, which in Italian means father.

Many dishes are inspired by his mother, nonna Rosa Italiano, from the back streets of Trastevere in Rome.

Dear father, capo, mentor and best friend, we miss you.

/ MARSEL, TOTO & VINCENZO

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# ANTIPASTI

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**BRUSCHETTA ROMANA 150**

Small grilled country bread with datterini tomatoes, olive oil, garlic and basil.

**SCAMPI AGLIO, OLIO E PEPERONCINO 180**

Garlic and peperoncino fried scampi with lemon, parsley and olive oil.

**CARPACCIO ITALIANO 250**

Beef carpaccio with parmesan, rucola, celery, lemon, olive oil and a mild mustard sauce.

**ANTIPASTO MISTO 350**

Carefully selected charcuterie, cheeses and other Italian small mouth-watering starters.

*Serves two persons.*

**MOZZARELLA CAPRESE 185**

A whole buffalo mozzarella from Campania with mixed tomatoes, olive oil, oregano and basil.

**VITELLO TONNATO 195**

Thinly sliced charcoal grilled veal with capers, parsley, lemon and a classic creamy tuna dressing.

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# PASTE

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**SPAGHETTI ALLE VONGOLE 290**

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

**BUCATINI NONNA ROSA 250**

Fresh pasta with Nonna Rosa's meatballs, Italiano's tomato sauce, white wine, garlic, peperoncino, parmesan and basil.

**CASARECCE AL PESTO GENOVESE 280**

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

**RISOTTO AI FRUTTI DI MARE 285**

Risotto with vongole, scampi, pulpo, blue mussels, razor clams, tomato sauce, white wine, garlic, peperoncino and parsley.

**PACCHERI ALLA NORCINA 295**

Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmesan and black truffle.

**RIGATONI ALLA ZOZZONA 275**

Fresh rigatoni with guanciale, salsiccia, tomato sauce, peperoncino, egg yolk, pecorino romano and black pepper.  
*Combination of the two great classics of the Roman cuisine, carbonara and amatriciana.*

*WE USE TIPO "00" FLOUR IN ALL OUR FRESH PASTA.*

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**PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS**

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# SECONDI

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**TONNO ALLA SICILIANA 275**

Grilled tuna with a Sicilian sauce made of black olives, datterini tomatoes, capers, garlic, peperoncino, mint, parsley and lemon.

**MELANZANE ALLA PARMIGIANA 265**

Gratinated eggplant with mozzarella, parmesan, garlic, basil, peperoncino and tomato sauce.

**SALTIMBOCCA 295**

Classic served veal escalopes wrapped with prosciutto and sage, braised with white wine and butter.

**TAGLIATA DI MANZO 325**

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

**COTOLETTA MILANESE 345**

Fried breaded veal schnitzel with sage, garlic, olive oil and lemon.  
Served with rucola and pomodorini salad.

WE GRILL ON  
CHARCOAL

## CONTORNI

**INSALATA**

Mixed salad with house vinaigrette.

**SPINACI ALL'AGLIO**

Spinaches with garlic and olive oil.

**PATATE AL FORNO**

Oven-baked potatoes with olive oil and rosemary.

**BROCCOLI ALLA DIAVOLA**

Broccoli with olive oil, peperoncino and garlic

**GNOCCHI ALL'ARRABBIATA**

Potato pasta with spicy tomato sauce.

**PURE DI PATATE**

Creamy potato puree with black truffle.

65 EACH

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## DOLCI

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**FORMAGGI 120**

Selected Italian cheeses with marmalade.

**CROSTATA DI MELE 145**

Apple pie with almond, cardamom and vanilla sauce.

**GELATO & SORBETTO 60**

Papà's own flavors of the day.

**TARTUFO 35**

Chocolate truffle heart.

**PANNA COTTA CON GRANITA AL SANGUINELLO 95**

White chocolate, vanilla and cardamom panna cotta with sanguinello granita and crumble.

**CANNOLO AL LIMONCELLO 75**

Fried pastry tube filled with ricotta cheese lemon curd, candied lemon and limoncello.

**TIRAMISÙ 120**

Papà's own "pick-me up"  
No explanation needed..