



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!

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

PROSCIUTTO E MELONE 195
Prosciutto Sant'Ilario di Parma
30 months with italian cantaloupe
melon, olive oil and basil.

CALAMARI FRITTI 195
Spicy golden fried calamari
with sea salt, parsley leafs
and lemon aioli.

CARPACCIO DI RICCIOLA 220
Yellowtail carpaccio, topped with
tomato confit salsa with capers,
puntarelle, tropea onion, celery,
calabrian chili and citronette.

BURRATA "PANZANELLA" 220
Whole burrata with summer salad,
panzanella sauce, grilled peas, basil,
croutons and green chili oil.

BRUSCHETTA ROMANA 160
Grilled country bread with
datterini tomatoes, olive oil,
calabrian chili, garlic and basil.

VITELLO TONNATO 195
Thinly sliced roasted veal with
green leafs salad, lemon, crispy
capers, and a classic creamy
tonnato dressing with tuna.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

PACCHERI AL RAGÙ DI SALSICCIA 285
Paccheri with chunky ragu on salsiccia,
tomatoes, white wine, soffritto, garlic,
calabrian chili, rosemary and sage.

SPAGHETTI ALLE VONGOLE 295
Spaghetti with vongole veraci clams,
white wine, tomato concasse, olive oil,
calabrian chili, garlic and parsley.

**RIGATONI CON PESTO DI PISTACCHI,
BURRATA E GUANCIALE 295**
Rigatoni with sicilian pistachio pesto,
basil, garlic and parmesan, topped with
crispy guanciale and fresh burrata.

**RISOTTO CON TARTUFO
E LARDO TOSCANO 285**
Risotto with chanterelles, black truffle,
tuscan lardo, mushroom sauce, parmesan,
stracciatella, sage, rosemary and garlic.

**MEZZE MANICHE
CON 'NDUJA E SCAMPI 275**
Mezze maniche with spicy scampi, calamari,
'nduja, datterini tomato sauce, white wine,
parsley, basil and garlic.

RAVIOLI SALTIMBOCCA 295
Ravioli filled with roasted veal and
pecorino romano with saltimbocca sauce,
white wine, butter, semi-dried tomatoes,
sage and prosciutto flakes.

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

395

Grilled sirloin steak with datterini tomatoes, rucola, tropea onion, basil, topped with aged balsamico and 30 months parmigiano reggiano.

BRANZINO CON SALMORIGLIO

350

Grilled whole sea bass with a sicilian salmoriglio sauce of olive oil, lemon zest, datterini tomatoes, gaeta olives, garlic, calabrian chili and oregano.
Your waiter will happily debone it for you.

COSTOLETTE D'AGNELLO

395

Grilled lamb racks with a red wine sauce vinaigrette on mustard seeds, tomato confit, tropea onion and parsley, topped with crispy rosemary and garlic.

TONNO ALLA GRIGLIA

325

Grilled tuna with a spicy peperonata sauce on bell peppers, gaeta olives, capers, onion, garlic, lemon, calabrian chili and basil.

COTOLETTA MILANESE

375

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

GAMBERONI ALLA GRIGLIA

350

Grilled giant scampi with garlic and lemon butter and a spicy calabrian 'nduja sauce.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Green salad with house vinaigrette.

75

BROCCOLI

Broccoli with lemon, olive oil and parmigiano.

70

PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

60

SPINACI

Spinaches with garlic and olive oil.

85

PARMIGIANA

Gratinated eggplant, mozzarella, parmesan, tomato sauce.

80

POMODORINI E CIPOLLA

Selection of tomatoes, tropea onion, olive oil & basil.

80

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.

CIAMBELLONE

120

Cardamom sponge cake with rhubarb and vanilla compote and pistachio ice cream.

PANNA COTTA CON FRAGOLE

95

White chocolate panna cotta with tonka bean, strawberries, crumble and lemon balm.

TIRAMISÙ

120

Italiano's own classic tiramisù.
No explanation required.

TARTUFO AL CIOCCOLATO

35

Chocolate truffle with sea salt.