



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 & MARCO

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

BURRATA CON TARTUFO 200
Burrata from Campania with autumn salad on grapes, apricot, kaki, raisins and truffle vinaigrette.

CALAMARI FRITTI 195
Spicy deep fried calamari with peperoncino aioli, parsley and lemon.

ARROSTICINI ALLA BRACE 160
Charcoal grilled traditional Abruzzese lamb skewers with spicy salsa all'arrabbiata.

TONNO E PUNTARELLE ALLA ROMANA 175
Raw tuna with puntarelle chicory, sardelles, capers, taggiasca olives and lemon dressing.

BRUSCHETTA 180
Grilled country bread with mixed forest mushrooms, garlic, parsley, roasted chestnuts and parmesan creme.

VITELLO TONNATO 220
Charcoal grilled veal, tomato, lemon, lettuce, red onion, capers and tuna dressing.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

PACCHERI AL RAGÚ DI SALSICCIA 220
Chunky ragu on Tuscan salsiccia, datterini tomatoes, sage, rosemary, white wine and peperoncino.

SPAGHETTI ALLE VONGOLE 275
Vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and parsley.

TONNARELLI CACIO E PEPE 190
Pecorino romano, roasted black pepper and love.

TAGLIOLINI AL PESTO 230
Fresh pasta with chef Marco's Ligurian pesto sauce with roasted pine nuts and parmesan.

RISOTTO CON CREMA DI ZUCCA E TARTUFO NERO 280
Carnaroli rice with pumpkin creme, mixed forest mushrooms, burro acido, parmesan, white wine and black truffle.

CANNELLONI ALL'ASTICE E PROSECCO 300
Fresh pasta with filled with lobster, scallops, crab meat in a lobster sauce topped with zucchini, chervil, sea coral and prosecco.

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

COSTATA DI MANZO 1100

Grilled rib eye on the bone with black truffle gravy, grilled onions and crumbly herb baked tomatoes.

Serves two persons, 1 kilo.

COTOLETTA MILANESE 295

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

GUANCIA DI MANZO AL AMARONE 240

Slowly braised beef cheek in Amarone wine, tomatoes, thyme, carrots, onion and garlic.

BRANZINO ALLA GRIGLIA 250

Whole grilled sea bass with lemon and gremolata sauce.

HALIBUT CON CREMA DI FINOCCHIO 350

Grilled halibut on a sauce of braised fennel, saffron, white wine, thyme, onion and garlic. Topped with baked tomato confit and chervil.

GRILIATA MISTA DI PESCE 600

Mixed grill of scampi, sea bass, tuna fish, pulpo and catch of the day on a griddle with lemon and Sicilian salmoriglio sauce.

Serves two persons.

**WE GRILL ON
CHARCOAL**

CONTORNI

INSALATA

Mixed salad with house vinegrette.

PURE CON TARTUFO

Creamy black truffle potato puree.

PATATE AL FORNO

Roasted potatoes with mixed forest mushrooms and herbs.

PARMIGIANA

Gratinated eggplant with parmesan, tomato sauce and basil.

SPINACI

Spinach with garlic and olive oil.

BROCCOLI

Broccoli with parmesan, olive oil and lemon.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI 95

Selected Italian cheeses with marmalade and grissini.

CROSTATA DI MELE 120

Apple pie with vanilla and Disaronno sauce.

TARTUFO 35

Chocolate truffle heart.

CANNOLO SICILIANO 60

Fried Sicilian cannolo pastry filled with sweetened ricotta, candied orange, pistachio nuts and chocolate.

PANNA COTTA 95

Caramelized vanilla panna cotta with sicilian blood orange, passion fruit and lemon balm leaves.

GELATO & SORBETTO 50

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

TIRAMISÙ 110

Italiano's own "Pick-me up"
No explanation needed...