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

ANTIPASTI

BRUSCHETTA ROMANA 160
Small grilled country bread with datterini tomatoes, olive oil, garlic and basil.

SCAMPI AGLIO, OLIO E PEPERONCINO 180
Garlic and calabrian chili fried scampi with lemon, parsley and olive oil.

CARPACCIO ITALIANO 250
Beef carpaccio with parmigiano reggiano, 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 195
A whole buffalo mozzarella from campania with mixed tomatoes, olive oil, oregano and basil.

CALAMARI FRITTI 195
Spicy golden fried calamari with parsley leafs, lemon and calabrian chili aioli.

PASTE

LINGUINE ALLO ZAFFERANO CON SCAMPI 285
Linguine with saffron, scampi, mussels, roasted datterini tomatoes, calabrian chilli, garlic and a splash of prosecco.

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

BUCATINI ALL'AMATRICIANA 280
Bucatini with crispy guanciale, roasted datterini tomato sauce, white wine and pecorino romano cheese.

CASARECCE AL PESTO CON STRACCIATELLA 285
Fresh pasta with chef Marco's pesto sauce, roasted pine nuts, parmigiano-reggiano and creamy stracciatella cheese.

TAGLIATELLE ALLA BOLOGNESE 275
Tagliatelle with classic slow-cooked meat ragù, topped with parmigiano-reggiano.

PACCHERI ALLA NORCINA 295
Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmigiano-reggiano and black truffle.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

SECONDI

TONNO ALLA SICILIANA 325
Grilled tuna with a sicilian sauce of black olives, datterini tomatoes, capers, garlic, calabrian chili, fresh mint, parsley and lemon.

MELANZANE ALLA PARMIGIANA 275
Gratinated eggplant with mozzarella, parmigiano reggiano, garlic, basil, calabrian chili and tomato sauce.

SALTIMBOCCA ALLA ROMANA 350
Veal escalope with prosciutto and sage in a silky white wine and butter sauce.

TAGLIATA DI MANZO 395
Grilled sirloin steak with creamy wild mushrooms, pickled tropea onions, baby greens, caciocavallo cheese and aged balsamic sauce.

FILETTO ROSSINI 495
Fillet of beef tenderloin, seared foie gras, toasted brioche, dried datterini tomatoes and a rich black truffle red wine sauce.

PAPPAGALLO 375
Breaded Milanese veal schnitzel filled with fontina cheese and rosemary-roasted prosciutto, olive oil, garlic, sage and lemon.

WE GRILL ON CHARCOAL

CONTORNI

PANE ALL'AGLIO
Grilled rustic bread with olive oil, garlic and parsley.
50

INSALATA
Green salad with house vinaigrette.
75

SPINACI ALL'AGLIO
Spinaches with garlic and olive oil.
85

GNOCCHI ALLA SORRENTINA
Oven-baked potato gnocchi with tomato sauce, mozzarella & basil.
75

PATATE AL FORNO
Oven-baked potatoes with olive oil and rosmary.
60

BROCCOLI
Broccoli fried with garlic and peperoncino.
75

DOLCI

FORMAGGI 120
Selected Italian cheeses with marmalade.

CROSTATA DI MELE 120
Apple pie with cardamom and vanilla sauce.

GELATO & SORBETTO 60
Papás own flavors of the day.

TARTUFO 35
Chocolate truffle heart.

CANNOLO ALLA NOCCIOLA 50
Cannolo with hazelnut and ricotta cream, dipped in crunchy salted caramel.

MOUSSE AL CIOCCOLATO 95
Dark chocolate mousse with crumble and amarena cherries.

TIRAMISÙ 120
Papà's own "pick-me up"
No explanation needed..

CURATED BY CHEF MARCO BAUDONE