



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 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.

PASTE

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.

LINGUINE AI FRUTTI DI MARE 285
Fresh pasta with vongole, scampi, pulpo, blue mussels, razor clams, tomato sauce, white wine, garlic, peperoncino and parsley.

RIGATONI CARBONARA 250
Fresh rigatoni with guanciale, egg yolk, pecorino romano and black pepper.

PACCHERI ALLA NORCINA 295
Fresh pasta with salsiccia, porcini mushrooms, cream, white wine, garlic, sage, parmesan 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 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 375

Veal breaded cutlet on the bone with garlic, sage, 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

DOLCI

FORMAGGI 120

Selected Italian cheeses with marmalade.

CROSTATA DI MELE 145

Apple pie with almond, cardamon and vanilla sauce.

GELATO & SORBETTO 60

Papà's own flavors of the day.

TARTUFO 35

Chocolate truffle heart.

PANNA COTTA AL CIOCCOLATO BIANCO 95

White chocolate panna cotta with blueberries, lemon balm 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..

CURATED BY CHEF MARCO BAUDONE
