



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, VINCENZO & MARCO

## PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

**CALAMARI FRITTI 200**  
Spicy golden fried calamari with parsley leaves, lemon and peperoncino aioli.

**BURRATA CON TARTUFO 210**  
Whole burrata from Campania with autumn salad on endives, grapes, apricot, raisins and truffle vinaigrette.

**GAMBERI ALLA SICILIANA 200**  
Grilled scampi with fennel, Sicilian clementines, black olives, pistachios, mâche salad, olive oil and lemon.

**TARTARE DI CARNE 240**  
Raw beef on veal with mâche salad, topped with crispy shoestring fries, capers, parsley, sherry vinegar, olive oil and black truffle aioli.

**BRUSCHETTE AI FUNGHI 180**  
Grilled country bread with mixed forest mushrooms, garlic, rosemary, olive oil and 30 months aged parmesan.

**VITELLO TONNATO 200**  
Thinly sliced charcoal grilled veal with green leaf salad, capers, lemon and a classic creamy tonnato dressing flavored with tuna.

## IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

**PACCHERI AL RAGÚ DI SALSICCIA 250**  
Fresh pasta with chunky ragu on tuscan salsiccia, datterini tomatoes, sage, rosemary, white wine and peperoncino.

**SPAGHETTI ALLE VONGOLE 285**  
Spaghetti with Italian vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and parsley.

**RISOTTO ALLO ZAFFERANO 265**  
Carnaroli rice with saffron, slow-cooked ossobuco, parmesan, tomato, rosemary, sage and white wine.

**FETTUCCINE AL PESTO 265**  
Fresh pasta with Chef Marco's classic ligurian basil pesto sauce with roasted pine nuts and parmesan.

**RAVIOLI AI FUNGHI GALLINACCI 290**  
Fresh pasta filled with pecorino, ricotta and truffle oil. Served with a light sauce of sage, parsley and butter. Topped with chanterelles and black winter truffle shavings.

**TAGLIOLINI AL TARTUFO BIANCO 485**  
Fresh pasta with white truffle, butter, sage and 30 months aged parmesan.

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** 1200

Grilled rib eye on the bone with black truffle gravy and herb-roasted Sicilian camone tomatoes.

*Serves two persons, 1 kilo.*

### **TAGLIATA DI MANZO** 350

Grilled sliced sirloin steak with chanterelles, crispy onions, thyme, garlic, parmesan shavings and aged aceto balsamico gravy.

### **COTOLETTA MILANESE** 325

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

### **BRANZINO ALLA GRIGLIA** 285

Whole grilled sea bass with lemon and Sicilian samoriglio sauce.

### **TONNO ALLA MEDITERRANEA** 295

Grilled tuna fish with salsa of calamari, courgettes, taggiasca olives, garlic, peperoncino, olive oil, parsley, chervil and citronette.

### **FARAONA ALLA CACCIATORA** 295

Guinea fowl slowly cooked with king oyster mushrooms, Gaeta olives, borettana onion, chestnut, carrot, celery, tomato, garlic, sage, rosemary and white wine.

**WE GRILL ON  
CHARCOAL**

## CONTORNI

### **INSALATA**

Mixed salad with house vinegrette.

### **BROCCOLI**

Broccoli with parmesan, olive oil and lemon.

### **PURE DI PATATE**

Creamy potato puree with olive oil and parsley.

### **PARMIGIANA**

Gratinated eggplant with mozzarella, parmesan, tomato sauce.

### **SPINACI**

Spinaches with garlic and olive oil.

### **CARCIOFO DI GERUSALEMME**

Gratinated Jerusalem artichoke with pecorino.

**65 EACH**

## IN FINE IL DOLCE...SE CE LA FAI

### **FORMAGGI** 95

Selected Italian cheeses with marmalade and grissini.

### **CROSTATA DI MELE** 120

Apple and almond pie with vanilla sauce flavored with Disaronno

### **TARTUFO** 35

Chocolate truffle heart.

### **CANNOLO SICILIANO** 60

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

### **GELATO & SORBETTO** 50

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

### **PANNA COTTA AL CIOCCOLATO BIANCO** 95

White chocolate panna cotta with Amarena wild cherries and crumble.

### **TIRAMISÙ** 120

Italiano's own classic tiramisù. No explanation required.