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

CAPESANTINE E COZZE GRATINATE CON 'NDUJA 165
Gratinated baby scallops and mussels with 'nduja and lemon.

BURRATA CON FICHI E TARTUFO 220
Whole burrata with sharon fruit, figs, red grapes, shallots, winter salad and black truffle vinaigrette.

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

BRUSCHETTA CON ZUCCA E FUNGHI 160
Grilled country bread with pumpkin cream, wild mushrooms and parsley, topped with parmigiano reggiano.

CRUDO DI MANZO 175
Hand-cut beef tartare with hazelnuts, shoestring potatoes, capers, mustard, tropea onion, sherry vinegar and hazelnut aioli.

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

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.

MEZZI RIGATONI MARE E MONTI 275
Mezzi rigatoni with scampi, wild mushrooms, roasted chestnuts, robiola cheese, cavolo nero, white wine, veal jus, a touch of cream and herbs.

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

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

RAVIOLI ANATRA E TARTUFO 295
Ravioli filled with roasted duck with pioppini mushrooms, crispy garlic chips, rosemary, a duck sauce with red wine, orange, thyme and black truffle shavings.

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 creamy wild mushrooms, pickled tropea onions, baby greens, caciocavallo cheese and aged balsamic sauce.

COSTOLETTE D'AGNELLO 395
Grilled lamb chops served with a browned butter sauce infused with roasted garlic, rosemary, mustard and lemon.
.

COTOLETTA MILANESE 375
Fried breaded veal schnitzel with sage, garlic, olive oil and lemon.

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.

TONNO ALLA GRIGLIA 325
Grilled tuna with roasted datterini tomatoes, fennel, gaeta olives, calabrian chilli, parsley, olive oil, sherry vinegar and lemon.

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

WE GRILL ON CHARCOAL

CONTORNI

PUNTARELLE ROMANA
Crispy puntarelle salad with anchovy and garlic dressing.
60

SPINACI
Spinaches with garlic and olive oil.
85

BROCCOLI
Broccoli with lemon, olive oil and parmigiano.
75

PARMIGIANA
Gratinated eggplant, mozzarella, parmesan, tomato sauce.
80

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

GRATIN DI PATATE
Potato gratin with cream and cheese, baked until golden.
90

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI ASSORTITI 120
Selected Italian cheeses with marmalade.

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

TARTUFO AL CIOCCOLATO 35
Chocolate truffle with sea salt.

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

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

GELATO & SORBETTO 50
Italiano's own ice-cream and sorbet flavors of the day.

TIRAMISÙ 120
Italiano's own classic tiramisù. No explanation required.

CURATED BY CHEF MARCO BAUDONE