



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

### BURRATA "PANZANELLA" 220

Whole burrata with summer salad, panzanella sauce, grilled peas, basil, croutons and green chili oil.

### CALAMARI FRITTI 195

Spicy golden fried calamari with sea salt, parsley leaves and lemon aioli.

### CARPACCIO DI RICCIOLA 220

Yellowtail carpaccio, topped with tomato confit salsa with capers, puntarelle, tropea onion, celery, calabrian chili and citronette.

### FIORI DI ZUCCA RIPIENI 200

Crispy fried zucchini flowers filled with buffalo mozzarella, basil and sardelle. Served with calabrian chili aioli.

### BRUSCHETTA RUSTICA 180

Grilled country bread with buffalo ricotta cream, roasted tomatoes, prosciutto flakes, aged balsamico, basil and asparagus buds.

### VITELLO TONNATO 195

Thinly sliced charcoal grilled veal with green leaf 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

Fresh pasta with chunky ragu on salsiccia, tomatoes, white wine, soffritto, garlic, calabrian chili, rosemary and sage.

### SPAGHETTI ALLE VONGOLE 295

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

### RIGATONI CON PESTO DI PISTACCHI, BURRATA E GUANCIALE 295

Fresh pasta with sicilian pistachio pesto, basil, garlic and parmesan, topped with crispy guanciale and fresh burrata.

### RISOTTO ASPARAGI E CALAMARI 295

Lemon risotto with grilled green asparagus and calamari with stracciatella cheese, white wine, parsley and green chili oil.

### RAVIOLI SALTIMBOCCA 295

Filled fresh pasta with roasted veal and pecorino romano with saltimbocca sauce, white wine, butter, semi-dried tomatoes, sage and prosciutto flakes.

### LINGUINE ALL'ARAGOSTA 450

Fresh pasta with a whole peeled lobster tail grilled-to-order, tomato and lobster sauce, soffritto, calabrian chili, garlic, basil and parsley, topped with 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

### TAGLIATA DI MANZO

395

Grilled sirloin steak with datterini tomatoes, rucola, tropea onion, basil, topped with aged balsamico, parmigiano reggiano and crispy artichoke.

### 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.*

### COSTOLETTE D'AGNELLO

395

Grilled lamb racks with a red wine sauce vinaigrette on mustard seeds, tomato confit, tropea onion and parsley, topped with crispy rosemary and garlic.

### TONNO ALLA GRIGLIA

325

Grilled tuna with a spicy peperonata sauce on bell peppers, gaeta olives, capers, onion, garlic, lemon, calabrian chili and basil.

### COTOLETTA MILANESE

375

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

### GAMBERONI ALLA GRIGLIA

350

Grilled gigant scampi with garlic and lemon butter and a spicy calabrian 'nduja sauce.

WE GRILL ON  
CHARCOAL

## CONTORNI

### INSALATA

Green salad with house vinaigrette.

75

### BROCCOLI

Broccoli with lemon, olive oil and parmigiano.

70

### PATATE AL FORNO

Oven-baked potatoes with olive oil and rosemary.

60

### SPINACI E PATATE

Lemon spinach, garlic, chili, and boiled potatoes.

75

### PARMIGIANA

Gratinated eggplant, mozzarella, parmesan, tomato sauce.

80

### POMODORINI E CIPOLLA

Selection of tomatoes, tropea onion, olive oil & basil.

80

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

### FORMAGGI ASSORTITI

120

Selected Italian cheeses with marmalade.

### CANNOLO AL LIMONCELLO

75

Fried pastry tube filled with ricotta cheese, lemon curd, candied lemon and limoncello.

### GELATO & SORBETTO

50

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

### CIAMBELLONE

120

Cardamom sponge cake with rhubarb and vanilla compote and pistachio ice cream.

### PANNA COTTA CON LAMPONI

95

White chocolate panna cotta with tonka bean, raspberry, crumble and lemon balm.

### TIRAMISÙ

120

Italiano's own classic tiramisù. No explanation required.

### TARTUFO AL CIOCCOLATO

35

Chocolate truffle with sea salt.