



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.

Dear father, capo, mentor and best friend, we miss you.

/ MARSEL, TOTO & SIA

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# ANTIPASTI

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**MOZZARELLA FRITTA** 195

Our winter style caprese.  
Fried mozzarella with baked San Marzano tomatoes, basil and balsamico aioli.

**PAPÀS TAGLIERE** 350

Tray with a selection of Italian charcuterie, sausages, pickles, grissini and marinated tomatoes.  
*Serves two persons.*

**CARPACCIO ITALIANO** 225

Beef carpaccio with lemon, arugula, celery, parmesan, olive oil and a mild mustard sauce.

**FRITTO MISTO** 185

Crispy fried calamari, scampi and small fish with lemon and peperoncino aioli.

**BRUSCHETTA AI FUNGHI** 180

Grilled country bread with mixed forest mushrooms, garlic, parsley, roasted and parmesan creme.

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# PASTE

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**SPAGHETTI ALLE VONGOLE** 275

Vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and parsley.

**PACCHERI ALL'ARRABIATA CON SALSICCIA** 210

Spicy tomato sauce, salsiccia, white wine, peperoncino, garlic, sage and parsley.

**PAPPARDELLE AL RAGÚ DI CODA DI BUE** 240

Fresh pasta with chunky ragu on slow cooked oxtail, tomato, red wine, garlic, sage, rosemary and parmesan.

**MEZZE RIGATONI ALLA CARBONARA** 210

Fresh pasta with guanciale, egg yolk, pecorino romano and black pepper.  
*Our Carbonara is salty and very peppery.*

**CASARECCE AL PESTO E BURRATA** 250

Fresh pasta with ligurian pesto sauce, roasted pine nuts, parmesan cheese topped with burrata.

**FETTUCCINE ALFREDO** 225

Fresh fettuccine with parmesan cheese, butter and black pepper. Topped with garlic and sage fried mixed forest mushrooms.

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

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**PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS**

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# PESCI

## ORATA ALLA GRIGLIA 295

Whole grilled sea bream filled with lemon, rosemary, thyme and garlic. Served with Sicilian salmoriglio sauce and spinach with garlic and olive oil.

## SPIEDINO DI TONNO, PESCE SPADA E CALAMARI ALLA GRIGLIA 295

Grilled tuna, swordfish and calamari skewers. Served with lemon, roasted fennel puree, arugula and datterini tomatoes.

WE GRILL ON  
CHARCOAL

# CARNI

## COTOLETTA MILANESE 325

Breaded veal schnitzel, lemon, garlic, sage and olive oil. Served with head lettuce, garden cress and citronette.

## TAGLIATA DI MANZO 350

Grilled sirloin steak with a salad of arugula, datterini tomatoes, olive oil and red onion. Topped with parmesan flakes and aged aceto balsamico sauce.

## GUANCIA DI MANZO ALL'AMARONE 285

Slowly braised beef cheek in Amarone wine, tomatoes, thyme, carrots, onion and garlic. Served with creamy black truffle potato puree.

# CONTORNI

## INSALATA

Mixed salad with house vinegrette.

## PARMIGIANA

Gratinated eggplant with parmesan, tomato sauce and basil.

## BROCCOLI

Broccoli, parmesan, olive oil and lemon.

65 EACH

# DOLCI

## FORMAGGI 95

Selected Italian cheeses with marmalade and grissini.

## TORTINO AL CIOCCOLATO 95

Baked brownie with tangerine sauce, Sicilian almonds and crumbly chocolate.

## GELATO & SORBETTO 50

Papà's own flavors of the day.

## CANNOLO SICILIANO 60

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

## TARTUFO 35

Chocolate truffle heart with sea salt.

## TIRAMISÙ 110

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