



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 220**  
Whole burrata from Campania with spring salad on oak leaves lettuce, sweet peas, grilled leeks and truffle vinaigrette.

**INSALATA DI MARE 200**  
Avocado terrine with prawns, scampi, mussels and scallops. Topped with citronette and smoked caviar.

**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 CON CREMA DI CARCIOFI 180**  
Grilled country bread with an artichoke and parmesan cream, topped with crispy roman style artichoke.

**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 265**  
Fresh pasta with chunky ragu on tuscan salsiccia, datterini tomatoes, sage, rosemary, white wine and peperoncino.

**SPAGHETTI ALLE VONGOLE 290**  
Spaghetti with Italian vongole veraci clams, white wine, tomato concasse, peperoncino, olive oil, garlic and parsley.

**FETTUCCINE CON SCAMPI E POMODORINI GIALLI 275**  
Fresh pasta with sweet yellow cherry tomatoes sauce, spicy scampi, basil, sage, garlic, peperoncino and white wine.

**RISOTTO ASPARAGI E TARTUFO 285**  
Carnaroli rice with green asparagus, summer truffle, stracciatella cheese, mint, white wine, aged parmesan and balsamico.

**RIGATONI CON PESTO DI PISTACCHI, BURRATA E GUANCIALE 285**  
Fresh pasta with Sicilian pistachio pesto, basil, garlic and parmesan, topped with crispy guanciale and fresh burrata.

**CAPPELLETTI ALL'ASTICE 295**  
Fresh pasta filled with lobster, scallops and ricotta cheese in a light lobster sauce. Topped with garlic and white wine cooked mussels, tomato and courgettes concasse.

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

### GRIGLIATA D'AGNELLO

350

Grilled lamb fillet and lamb bavette steak. Served with a chunky sauce on fresh datterini tomatoes, red onion, sage, rosemary, basil, garlic, peperoncino and white wine.

### TAGLIATA DI MANZO

350

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

### COTOLETTA MILANESE

335

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

### BRANZINO ALLA GRIGLIA

290

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.

### POLLO ALLA CACCIATORA

275

Corn fed chicken breast slowly cooked with king oyster mushrooms, Gaeta olives, tomato, borettana onion, chestnut, carrot, celery, garlic, sage, rosemary and white wine.

WE GRILL ON  
CHARCOAL

## CONTORNI

### INSALATA

Mixed salad with house vinaigrette.

### 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.

### CAPONATA

Sicilian stew with eggplant, peppers, capers, pine nuts, olives, tomato, basil & garlic.

65 EACH

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

### FORMAGGI

120

Selected Italian cheeses with marmalade and grissini.

### CROSTATA DI RABBARBO

145

Rhubarb and almond pie with raspberry and cardamom sauce.

### 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.