



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 & MARCO

PER COMINCIARE L'ANTIPASTO DA CONDIVIDERE

PROSCIUTTO E MELONE 200
Trevisano salad with a varitey melons, basil, parma ham and house vinagrette.

CALAMARI FRITTI 195
Spicy deep fried calamari with peperoncino aioli, parsley and lemon.

ASPARAGI GRIGLIATI 185
Grilled green asparagus with rucola, fennel, robiola rocchetta goat cheese and peach sauce.

CARCIOFO 250
Whole artichoke with grilled pulpo salsa, garlic croutons, peperoncino and herbs.
For the table.

FARINATA "MARGHERITA" 180
Chickpea pizzetta with buffalo mozzarella, tomato sauce and basil.

VITELLO TONNATO 195
Charcoal grilled veal, tomato, lemon, lettuce, red onion, capers and tuna dressing.

IN SEGUITO UNO O DUE PRIMI, COME PER RIDERE

PACCHERI AL RAGÚ DI SALSICCIA 220
Chunky ragu on our own salsiccia, datterini tomatos, sage, rosmary, white wine and peperoncino.

TONNARELLI CACIO E PEPE 190
Pecorino romano, roasted black peppar and love.

RISOTTO ALLO ZAFFERANO 235
Carnaroli rice with saffron, beef marrow, braised ossobuco, white wine, lemon and parmesan.

SPAGHETTI ALLE VONGOLE 275
Vongole veraci clams, white wine, lemon, tomato concasse, peperoncino, olive oil, garlic and parsley.

TAGLIOLINI AL PESTO 230
Fresh pasta with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

CASARECCIONI FRUTTI DI MARE 285
Fresh pasta with mixed seafood, tomato, garlic, peperoncino, tarragon and white vermut. Topped with grilled tuna, mussles and vongole.

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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

POI C'È IL SECONDO, QUESTO A PIACERE

COSTATA DI MANZO

950

Grilled rib eye on the bone with roasted bone marrow stuffed with alps butter, lemon, anchovies and capers.
Serves two persons, 1 kilo.

COTOLETTA MILANESE

295

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

COSTOLETTE D'AGNELLO

350

Grilled herb marinated lamb racks with a mint gremolata and lemon.

ORATA ALLA GRIGLIA

295

Whole grilled sea bream filled with lemon and fennel. Topped with Sicilian salmoriglio sauce.
Your waiter will happily debone it for you.

TONNO ALLA MEDITERRANEA

275

Grilled tuna fish with salsa of courgettes, tomato concasse, garlic, taggiasca olives, citronette and peperoncino.

FRITTO MISTO

500

Lightly floured and golden-fried mixed mediterranean fish and seafood with lemon and peperoncino aioli.
Serves two persons.

WE GRILL ON
CHARCOAL

CONTORNI

INSALATA

Mixed salad with house vinegrette.

PURE DI PATATE

Creamy potato puree with olive oil and parsley.

PATATE AL FORNO

Roasted potatoes with garlic, olive oil and herbs.

BIETOLA COLORATA

Swiss chard, garlic and olive oil.

POMODORO E CIPOLLA

Tomato salad with basil and red onion.

BROCCOLI

Broccoli, parmesan, olive oil and lemon.

65 EACH

IN FINE IL DOLCE...SE CE LA FAI

FORMAGGI

95

Selected Italian cheeses with marmalade and grissini.

FRAGOLE

120

Strawberries with mint, aged balsamico and stracciatella ice cream.

GELATO & SORBETTO

50

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

TAZZA DI CAFFÈ

95

Chocolate pudding with coffee cream, amarena cherry and savoirdi biscuits.

CANNOLO SICILIANO

60

Fried tube-shaped pastry filled with sweetened ricotta, candied orange, pistachio nuts and chocolate.

LIMONE ALL' AMALFITANA

125

Limoncello soaked baba, lemon curd and lemon sorbet.

CURATED BY CHEF MARCO BAUDONE