



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

ANTIPASTI

MOZZARELLA FRITTA 200
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, lemon, arugula, celery, parmesan, olive oil and a mild mustard sauce.

GAMBERONI FRITTI 195
Golden-fried lightly breaded scampi with lemon and peperoncino aioli.

BRUSCHETTA 180
Grilled country bread with mixed forest mushrooms, garlic, parsley, roasted and parmesan cream.

PASTE

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 PASTA.

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

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.

TONNO ALLA GRIGLIA 295

Grilled tuna with citronette, taggiasca olives, tomato concasse, arugula, garlic and peperoncino. Served with grilled marinated seasonal vegetables.

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 335

Grilled sirloin steak with arugula, parmesan cheese flakes and aged balsamico sauce. Served with creamy black truffle potato puree.

HAMBURGER ITALIANO 225

Grilled chuck roll hamburger with roasted San Marzano tomato salsa, provolone cheese, caramelized onions and lattuga salad. Served with black truffle aioli and fries.

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.

PANNA COTTA 95

Caramelized vanilla panna cotta with sicilian blood orange, passion fruit and lemon balm leaves.

GELATO & SORBETTO 50

Papás own flavors of the day.

CANNOLO SICILIANO 60

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

TARTUFO AL CIOCCOLATO 35

Chocolate truffle heart with sea salt.

TIRAMISÙ 110

No explanation needed..