

APERTIVI

PROSECCO ITALIANO A glas of prosecco	95
BELLINI Prosecco and peach puree	130
APEROL SPRITZ Aperol, prosecco, soda and orange	135
DRY MARTINI Gin, dry vermouth and green olive	135
NEGRONI Gin, campari and martini rosso	135
AMERICANO Campari, martini rosso and soda	130

ANTIPASTI

ANTIPASTO DELLA CASA Mixed Italian starters from selected regions Shared for two people	175 300
SCAMPI & VONGOLE Braised scampi and vongole with 'njuda, spring onion, pomodorini, white wine, garlic, peperoni and parsley leaves	125
BRUSCHETTA ALLA ROMANA Garlic toast with tomatoes, olive oil, onions and basil	125
BURRATINA CON POMODORINI PIENNOLO E PANCETTA Handmade burratina with piennolo pomodorini sauce, crispy pancetta, peperoncino, olive oil, oregano and deep-fried basil	145
MOZZARELLA CAPRESE Mozzarella di Bufala Salicella DOP with pomodorini, roasted itrana olives, olive oil, oregano and basilica	165
CARPACCIO ITALIANO Fillet of beef carpaccio with a gentle mustard sauce, olive oil, celery, lemon and parmigiano reggiano	185

PASTA

SPAGHETTI ALLE VONGOLE Spaghetti with vongole mussels, pomodorini, peperoncino, garlic, white wine and parsley	245
MEZZE MANICHE ALLA NORCINA Mezze maniche with spicy salsiccia, funghi porcini, mushrooms, cream, white truffles cream and pecorino toscano	235
MEZZE MANICHE ALLA CARBONARA DI PAPÀ Mezze maniche stirred in a bowl with guanciale, egg yolk, pecorino romano and black pepper. "It's salty with a lot of pepper and no cream"	195
BUCATINI MAMMA MIA Bucatini with Papá's hand rolled meatballs with tomato sauce, red wine, basil, garlic, peperoncino and pecorino romano	195
SPAGHETTI AL ALL'ARAGOSTA Spaghetti with lobster, garlic, peperoncino, white wine, tomato based lobster sauce and dash of cognac	250
PASTA MEDUSA Penne Rigate with fillet of beef, mustard, mushrooms, crème fraiche, cream and white wine	245

RISOTTO

RISOTTO ALLA BOSCAIOLA Risotto with salsiccia sausage, porcini mushrooms, portobello, chanterelles, mushrooms, kale, white wine and parmigiano reggiano	235
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SECONDI

TONNO ALLA SICILIANA Grilled tuna with a sauce made on pantelleria capers, green olives, mint, white wine and pomodorini. Served with creamy lobster risotto	275
COTOLETTA ALLA MILANESE Breaded veal cutlet with lemon and a rucola and pomodorini salad. Served with gnocchi all'arrabiata	345
SALTIMBOCCA ALLA ROMANA Veal schnitzel with prosciutto, sage, pomodorini and white wine. Served with grilled artichokes and tagliatelle alfredo	295
PETTI DI POLLO ALLA SORRENTINA Chicken fillet with buffalo mozzarella, piennolo tomato sauce, pomodorini, white wine, garlic, peperoncino and basil. Served with gnocchi di patate	250
COSTOLETTE D'AGNELLO CON PARMIGIANA Grilled lamb racks with roasted garlic sauce and oven-baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basil	295
FILETTO DI BUE AL MARSALA E RISOTTO Grilled beef tenderloin tournedos with marsala sauce and risotto with porcini mushrooms, portobello, chanterelles, mushrooms and parmigiano reggiano	335

SECONDO VEGETARIANO

MELANZANE ALLA PARMIGIANA Baked eggplant with fior di latte mozzarella, tomato sauce, parmigiano reggiano, garlic and basil	220
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CONTORNI

PANE ALL'AGLIO Grilled bread with garlic, parsley and olive oil	35
INSALATA DI POMODORINI E CIPOLLA Pomodorini salad with red onion, basil, parsley and olive oil	50
INSALATA VERDE Mixed green salad	50
BROCCOLI AL PEPERONCINO Fried broccoli with peperoncino and garlic	50
SPINACI AL BURRO Butter fried spinach	60

DOLCI

TIRAMISÚ Tiramisú	90
PANNA COTTA ALLA VANIGLIA Vanilla panna cotta with wild berries and grated chocolate	85
TORTA AL CIOCCOLATO Chocolate cake with mint marinated raspberries and whipped cream	85
SORBETTO AL LIMONE A scope of lemon sorbet	40
TARTUFO NERO Dark chocolate truffle	30
FORMAGGI MISTI Cheese platter with parmigiano reggiano, pecorino and gorgonzola piccante. Served with fig marmalade, grapes and crackers	130



PAPÀ

ITALIANO