

# ANTIPASTI

## FORMAGGIO

**MED. \$182 (910 cal) | LGE. \$289 (1340 cal)**

Our original creamy cheese combination, prepared with spinach, artichokes, and mushrooms. Served with toasted garlic bread. Best enjoyed with white wine.

## PANE D'AGLIO GRATINATO

**\$131 (800 cal)**

Delicious and traditional Tuscan bread with garlic butter, au gratin with mozzarella and parmesan cheeses.

## CALAMARI FRITTI

**MED. \$289 (250 cal)**

Succulent rings and tentacles of squid, delicately breaded and fried (311 g). Best enjoyed with white wine.

## CARPACCIO DI SALMONE

**\$229 (370 cal)**

Thin slices of fresh salmon, served with a mix of radicchio and escarole lettuce. Dressed with olive oil, aromatic herbs, and capers. Best enjoyed with white wine.

## CARPACCIO DI MANZO

**\$234 (950 cal)**

Thin slices of raw beef tenderloin, served with mushrooms, parmesan flakes, dressed with olive oil, balsamic vinegar, and basil. Best enjoyed with red wine.

# INSALATA

## INSALATA CESARE

**MED. \$114 (470 cal) | LGE. \$178 (960 cal)**

Fresh romaine lettuce with Cesare dressing and our delicious focaccia croutons. Add shrimp (5 pcs – 64 g) for \$63 or grilled chicken (85 g) for \$51.

## INSALATA CAMPESINA

**MED. \$138 (340 cal) | LGE. \$218 (690 cal)**

Exquisite mix of lettuces and spinach with toasted hazelnuts, pancetta (56 g), gorgonzola cheese, and Italian vinaigrette.

## INSALATA DI MELA

**MED. \$125 (230 cal) | LGE. \$198 (450 cal)**

Mix of lettuces with Italian vinaigrette, green apple, dried cranberries, caramelized walnuts, and authentic ash-coated goat cheese.

## INSALATA DELLA CASA

**MED. \$109 (220 cal) | LGE. \$175 (480 cal)**

Mix of lettuces with fresh tomato, black olives, parmesan cheese, and Italian vinaigrette.

## INSALATA DI PERA E GORGONZOLA

**\$255 (500 cal)**

Fresh mix of lettuces with a delicate sweet dressing, strips of grilled chicken breast (85 g), walnuts, pear slices, and gorgonzola cheese.

## INSALATA CESARE CON POLLO ROMANO

**\$298 (1140 cal)**

Breaded chicken breast (113 g) with roasted peppers, mushrooms, and focaccia croutons, served over our Insalata Cesare.



# PASTA

## FETTUCCINE ALFREDO \$199 (1150 cal)

Delicious pasta made with parmesan cheese. Add shrimp (5 pcs – 64 g) for \$63 or grilled chicken breast (170 g) for \$55. Best enjoyed with red wine.

## CAPELLINI CON POLLO E SPINACI \$238 (1390 cal)

Angel hair pasta with grilled chicken breast (113.4 g), mushrooms, spinach, tomato, and toasted pine nuts in a lemon white wine sauce. Best enjoyed with white wine.

## RAVIOLI AL POMODORO \$244 (820 cal)

Ravioli filled with ricotta cheese and light tomato sauce, au gratin with mozzarella and parmesan. Pairs best with red wine.

## FUSILLI AL PEPERONCINO \$252 (1110 cal)

Exquisite pasta in a slightly spicy parmesan sauce, with grilled chicken breast strips (141 g), broccoli, carrots, and authentic ash-coated goat cheese. Best enjoyed with red wine.

## SPAGHETTI ALLA BOLOGNESE

**\$199 (720 cal)**

Al dente pasta prepared with ground beef and Italianni's signature tomato sauce. Best enjoyed with red wine.

## FETTUCCINE CON POLLO

**ALLA GRIGLIA \$259 (1280 cal)**

Pasta with broccoli, carrots, tomatoes, and grilled chicken breast (141 g) in a creamy gorgonzola cheese sauce. Best enjoyed with white wine.

## LINGUINI FRA DIAVOLO \$308 (1050 cal)

Sautéed shrimp (7 pcs – 98 g) in a spicy tomato sauce with spinach, asparagus, toasted pine nuts, and feta cheese. Best enjoyed with red wine.

## FRUTTI DI MARE \$335 (1240 cal)

Linguini pasta with shrimp (58 g), calamari (311 g), mussels (32 g), and salmon (56 g) in a slightly spicy white wine sauce. Best enjoyed with white wine.

## PENNE ALL'ARRABBIATA ITALIANNI'S

**\$194 (1240 cal)**

Our traditional al dente pasta with pomodoro sauce, fresh basil, roasted mushrooms, parmesan cheese, and a spicy touch. Add shrimp (5 pcs – 64 g) for \$63. Best enjoyed with red wine.

## PASTA DI MONTESCO \$309 (1280 cal)

Penne pasta with a creamy parmesan and pesto sauce, shrimp, fresh mozzarella, toasted walnuts, and sun-dried tomatoes.

## SPAGHETTI PUTTANESCA \$229 (1139 cal)

Pasta with black olives, fresh tomato, chili flakes, anchovies (14 g), capers, and our traditional marinara sauce.

## FETTUCCINE AFFUMICATO \$296 (1180 cal)

Fettuccine pasta in a creamy goat cheese sauce with smoked salmon, tender asparagus, tomatoes, and capers.

## SPAGHETTI CARBONARA \$246 (1280 cal)

Pasta in an exquisite parmesan cheese sauce with bacon. Best enjoyed with white wine.

## LASAGNA ALLA BIANCINI \$318 (940 cal)

Generous portion of lasagna with spinach, mushrooms, alla bolognese sauce, mozzarella, and topped with marinara sauce. Perfect for sharing, best enjoyed with red wine.

# ZUPPA

## ZUPPA DEL GIORNO \$115

Prepared daily, a true squisitezza! Ask for the chef's daily selection. Complimentary with your meal—ask about our delicious options.

## ZUPPA MINISTRONE \$115

Generous portion of classic Italian soup with vegetables and fresh basil in a light tomato broth.

# PIZZA

All our pizzas are 32 cm in diameter.

## PIZZA CALABRESE \$234 (1410 cal)

Combination of mozzarella cheese, Italian salsiccia (75 g), cherry tomatoes, peperoncino peppers, and white onion. Best enjoyed with red wine.

## CALZONE DI SALSICCIA

**\$232 (2170 cal)**

Classic Neapolitan calzone filled with pepperoni (20 g), Italian salsiccia (100 g), mozzarella cheese, and tomato sauce. Covered with our marinara sauce and parsley. Best enjoyed with red wine.

## PIZZA DI SALMONE \$234 (1430 cal)

With our classic pomodoro sauce, mozzarella cheese, marinated salmon slices (85.05 g), capers, cream cheese, red onion rings, and scallions. Best enjoyed with white wine.

## PIZZA CLASSICA \$234 (1450 cal)

Delicious combination of Italian sausage, mushrooms, peppers, gorgonzola, and mozzarella cheeses. Best enjoyed with red wine.

## PIZZA DI PEPERONI \$198 (1190 cal)

Abundant portion of pepperoni (44 g), mozzarella cheese, and red onion rings. Best enjoyed with red wine.

## PIZZA DI FORMAGGIO \$229 (1470 cal)

Our original cheese combination with spinach, artichokes, mushrooms, and sun-dried tomatoes. Best enjoyed with white wine.

## PIZZA MARGHERITA \$198 (1030 cal)

Prepared with our pomodoro sauce, au gratin with mozzarella cheese, fresh tomato slices, and basil. Best enjoyed with red wine.

## LA MIA CREAZIONE \$198

Choose 3 of your favorite ingredients and create your ideal pizza:

- Ham (102 g – 170 cal)
- Baked Mushroom (90 g – 40 cal)
- Prosciutto Ham (28 g – 70 cal)
- Black Olives (56 g – 45 cal)
- Pepperoni (20 g – 100 cal)
- Red Onion (42 g – 15 cal)
- Red Bell Pepper (42 g – 15 cal)
- Roasted Sausage (63 g – 350 cal)
- Green Bell Pepper (42 g – 10 cal)
- Pineapple (126 g – 60 cal)
- Tomato (114 g – 50 cal)
- Arugula (14 g – 5 cal)

# DELLA CUCINA

## **CHIKEN ITALIANNI'S** \$394 (2080 cal)

Exquisite roasted chicken (906 g) with fine herbs, sautéed with a mix of mildly spicy peppers and Italian salsiccia (56 g), topped with white wine and butter. Served with rosemary roasted potatoes. Perfect for sharing!

## **CHIKEN ALLA PARMIGIANA** \$269 (1390 cal)

Breaded chicken breast (170 g), topped with marinara sauce and au gratin with mozzarella and parmesan cheeses. Served with our signature spaghetti. Best enjoyed with red wine.

## **SALMONE PORTOFINO** \$389 (1020 cal)

Tender salmon fillet (226 g) with caramelized balsamic vinegar, served over parmesan mashed potatoes with grilled asparagus.

## **BISTECCA TRENTO** \$378 (1520 cal)

Arrachera-style beef cut (283 g) with pepper sauce and dauphine potatoes. Best enjoyed with red wine!

## **PESCE CHIANTI** \$284 (1390 cal)

Grilled fish topped with our delicious Chianti wine sauce, served with ratatouille vegetables and roasted tomatoes.

## **SOTTOFILETTO** \$399 (1910 cal)

Savor the finest New York strip (283 g), aged for 14 days. Served with a creamy mushroom sauce, accompanied by linguini pasta with a touch of olive oil and parmesan. Best enjoyed with red wine.

## **POLLO MILANESE** \$242 (1830 cal)

Grilled chicken breast (255 g), served with gorgonzola cheese sauce, spinach, fresh tomato, and capers. Perfectly paired with red wine.

## **POLLO VOLO DELL'ANGELO** \$312 (1220 cal)

Breaded chicken breast with toasted hazelnuts, served with a delicate white wine sauce and accompanied by black olives, artichoke hearts, capers, and parmesan cheese (170 g). Best enjoyed with red wine.

## **PESCE PINOLI** \$293 (1240 cal)

Oven-baked fish (170 g) with broccoli in a lemon sauce, topped with almonds and toasted pine nuts. White wine is the perfect match for this dish.

## **SALMONE AL LIMONE** \$389 (1180 cal)

Grilled salmon fillet (226 g) with a smooth lemon sauce, served with buttered fettuccine pasta. Best enjoyed with white wine.

## **RIB EYE ALLA FIORENTINA** \$399 (1380 cal)

Rib Eye steak (340 g), aged and grilled, served with parmesan mashed potatoes and pepper sauce. Best enjoyed with red wine.

## **POLLO PICCATA** \$254 (1550 cal)

Lightly breaded chicken breast (170 g) in lemon sauce with white wine and capers, served with fresh tomatoes and mushrooms over capellini pasta.

# ABBONDANZA

**Generous recipes in abundant portions!**  
Perfect for sharing between 3 to 5 people.

## INSALATE

CESARE (1930 cal)	\$325
CAMPESINA (1380 cal) 	\$389
DI MELA (830 cal) ★  	\$345
DI PERA E GORGONZOLA (1010 cal)	\$459
CESARE CON POLLO ROMANO (1930 cal)	\$469

## PASTA

FETTUCCINE ALFREDO (2470 cal) 	\$339
PENNE ALL'ARRABBIATA ITALIANNI'S (2230 cal)	\$329
SPAGHETTI ALLA BOLOGNESE (1230 cal) ★	\$365
CAPELLINI CON POLLO E SPINACI (226 G) (2870 cal)  	\$405
FETTUCCINE CON POLLO ALLA GRIGLIA (283 G) (2490 cal)	\$469
FUSILLI AL PEPERONCINO (2620 cal) 	\$449
FRUTTI DI MARE (SHRIMP 128 G, CALAMARI 623 G, MUSSELS 64 G, SALMON 113 G) (2480 cal) 	\$589
LINGUINE FRA DIAVOLO (14 PCS / 196 G) (2650 cal)  	\$545
RAVIOLI AL POMODORO (1570 cal)	\$439

## DELLA CUCINA

POLLO PICCATA (340 G) (3330 cal) 	\$445
POLLO ALLA PARMIGIANA (340 G) (2880 cal)	\$465
POLLO MILANESE (425 G) (3200 cal) ★ 	\$425
SALMONE AL LIMONE (453 G) (3060 cal)	\$589

## COMPLEMENTI

SHRIMP ORDER (5 PCS / 58.6 G) (160 CAL)	\$68
ROSEMARY ROASTED POTATOES (570 CAL)	\$59
PARMESAN MASHED POTATOES (340 CAL)	\$65
GRILLED CHICKEN BREAST (170 G) (240 CAL)	\$65
GRILLED CHICKEN ROMANO (85 G) (250 CAL)	\$59
GARLIC BREAD (600 CAL)	\$116



## DOLCI

**TARTA DI MELA** (2870 cal) **\$189**

Just like in the authentic gelaterie d'Italia! Delicious baked apple pie, served with vanilla gelato.

**BREAD PUDDING** (1400cal) **\$169**

Homemade bread pudding with Tuscan raisins, topped with English cream and cinnamon.

**CIOCCOLATO CAKE WITH RASPBERRY** (1490 cal) **\$196**

Semi-bitter chocolate cake with raspberries, accompanied by a rich raspberry sauce.

**CLASSIC FLAN** (1030 cal) **\$158**

Irresistible flan dolce al latte with caramel, English cream, and a crunchy pecan tile.

**CRÉME BRULÉE** (1130 cal) **\$149**

Exquisite baked vanilla custard with a caramelized sugar crust.

**TIRAMISÚ** (1520 cal) **\$218**

Cake made with ladyfinger biscuits soaked in espresso, layered with authentic mascarpone, coffee liqueur, rum, and chocolate shavings, dusted with cocoa. Fatto in casa!

**CHEESECAKE** (1180 cal) **\$210**

A slice of our colossal cheesecake topped with a delicious strawberry and amaretto sauce.

**TARTUFO CAKE** (1080 cal) **\$210**

The authentic an irresistible Italian dessert! A slice of chocolate cake layered with white and dark chocolate mousse.

**PANNA COTTA WITH RASPBERRY SAUCE** (1110 cal) **\$198**

Traditional Piedmontese recipe. Sweet Amaretto cream over a raspberry sauce mirror, served with strawberries, blackberries, and raspberries.

**GELATO \$89**

• Limone  
(100 cal)

• Vaniglia  
(300 cal)

• Cioccolato  
(260 cal)

• Frutti Di Bosco  
(260cal)

## CAFFÈ E CAPPUCCINI

☞ **AMERICANO**  
205 ml (0 cal)

**\$53**

**CAPPUCCINO** 235 ml (45 cal)

**\$69**

**ESPRESSO**  
55 ml (0 cal)

**\$57**

**CAPPUCCINI DI SAPORE** 200 ml (179 cal)  
• Kalhúa • Italianni's

**\$137**

**DOUBLE ESPRESSO**  
118 ml (0 cal)

**\$69**

**CAPPUCCINO TOLEDO** 200 ml (179 cal)  
With Irish cream and coffee liqueur.

**\$139**

☞ **TEA** 205 ml (0 cal)

**\$49**

**CAPPUCCINO DISARONNO** 200 ml (179 cal)  
With Amaretto Disaronno

**\$139**

- Chamomile infusion
- Red fruits
- Peach & passion fruit infusion
- Green tea with jasmine
- Black tea

**CAPPUCCINO CORLEONE** 200 ml (179 cal)  
With chocolate liqueur and Frangélico

**\$139**



Contains nuts, pine nuts, almonds, or hazelnuts.



Complimentary refill.

Our food is processed with equipment and in an environment that may come into contact with allergens such as: eggs, fish, tree nuts, peanuts, shellfish, dairy, soy, and wheat. Prices include VAT.