

ITALICA

CUCINA

ANTIPASTI | APPETIZERS

♥ **POLPETTE AL SUGO** 17 **NEW**

Angus italian style meatballs, San Marzano tomato sauce, Parmigiano cheese, gremolata and crispy polenta.

CARCIOFI 18

Grilled artichokes hearts with parsley aioli, roasted tomatoes sauce, prosciutto di Parma and crispy garlic.

🌿 **MELANZANE ALLA PARMIGIANA** 18 **NEW**

Roasted eggplant, San Marzano tomato sauce, mozzarella, Parmigiano cheese and basil pesto.

CARPACCIO DI SALMONE 20 **NEW**

Fried capers, arugula, cherry tomatoes and Dijon vinaigrette.

🌿 **BURRATA** 18

Burrata cheese with lemony fennel, green tapenade, black olives powder and honey.

♥ **FRITTO DI MARE** 19

Fried shrimp, calamari, scallops, mussels and white fish with saffron aioli.



ITALICA

CUCINA

PRIMI | PASTA

TRUFFLE CACIO E PEPE 28

Tagliolini pasta with Cacio-Parmigiano cheese and black pepper sauce topped with black truffles.

♥ **CRAB RAVIOLI 22** NEW

Ravioli filled with crab in lemon - dill cream sauce, sautéed shrimp and lime zest.

♥ **GNOCCHI RAGU 28**

Potato gnocchi stuffed with asiago cheese served with braised boneless beef short ribs in a Chianti San Marzano tomato sauce.

SPINACH & RICOTTA RAVIOLI 21 NEW

Ravioli filled with Spinach and ricotta in creamy San Marzano tomato sauce, sautéed mushrooms, prosciutto di Parma and basil.

PAPPARDELLE VONGOLE & SCAMPI 25

Pappardelle pasta with Italian clams, shrimp, garlic, parsley, cherry tomatoes, Pinot Grigio and San Marzano tomato sauce.

♥ **LASAGNA BOLOGNESE 23**

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.



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CUCINA

INSALATE | SALADS

♥ **GAMBERI 18**

Grilled shrimps with arugula, radicchio rosso, beets, fennel, onions and avocado with lemony vinaigrette.

🌿 **MEDITERRANEA 17**

Farro, arugula, gorgonzola cheese, roasted eggplant, red onions and broccolini with white balsamic vinaigrette.

CESARE 16 **NEW**

Arugula, Parmigiano cheese, pangrattato and crispy prosciutto di Parma.

🌿 **NOSSA CAPRESE 17** **NEW**

Stracciatella cheese, roasted cherry tomatoes, basil, pesto sauce and crostini.



ITALICA

CUCINA

SECONDI | MAIN COURSES

♥ RISOTTO E SCAMPI NEW

Mascarpone risotto with royal red prawns and gremolata.

32

SALMONE NEW

Pan seared salmon, sautéed fingerlings potatoes, broccolini and caponata sauce.

28

BRANZINO

Oven roasted branzino fillet with capers butter, roasted vegetables and fingerling potatoes.

38

COSTATA NEW

Seared rib eye steak in red wine demi glace with mashed potatoes, arugula and fennel.

37

CONTORNI | SIDES

PIZZA BREAD 7

ITALIAN SALAD 9

HOME FRIES 9

MASHED POTATOES 9

CACIO E PEPE RISOTTO 14

ARTICHOKES RISOTTO 14

OVEN ROASTED
VEGETABLES 12

ADD FRESH BLACK TRUFFLES 8



ITALICA

CUCINA

DOLCI

PIZZA DOLCE 14

Pizza with Nutella, ricotta, berries and cocoa powder.

TIRAMISU AFFOGATO 15

Whipped mascarpone cream, ladyfingers, espresso-Borghetti liquor syrup and cocoa powder.

ITALICA LAVA CAKE 13 **NEW**

Dark chocolate lava cake with Aperol orange reduction, torched orange and Prosecco gelato.

ASSAGGIO DI GELATO 15 **NEW**

A sample of the best Italian flavors

♥ CHEESECAKE AL PISTACCHIO 14

Home baked pistachio cheesecake with chocolate crackers, chocolate ganache and pistachio praline.

DOPO CENA

ROMANA SAMBUCA 10

ROMANA SAMBUCA NERA 10

LIMONCELLO DI CAPRI 10

CANDOLINI GRAPPA RUTA 10

AMARO MONTENEGRO 10

AMARO DEL CAPO 11

FRANGELICO 12

AMARETTO DISARONNO 12

FERNET BRANCA 12

BORGHETTI 11



ITALICA

PIZZA

ITALICAS

TARTUFATA 29

Fior di latte mozzarella, sautéed mushrooms, Parmigiano cheese and black truffle.

MORTADELLA E CARCIOFI 25

San Marzano tomato sauce, mozzarella, roasted artichokes, mortadella with pistacchio and pesto.

FOUCO 21

Flaming pizza with San Marzano tomato sauce, mozzarella, pepperoni and jalapeños.

PROSCIUTTO & STRACCIATELLA 29

San Marzano tomato sauce, marinated cherry tomatoes, prosciutto di Parma, stracciatella cheese and arugula.

STELLA 35

Our famous star pizza stuffed with San Marzano tomato sauce, mozzarella, sautéed mushrooms, crispy prosciutto, arugula and olive oil.

PATATE E ROSMARINO 25

Mozzarella, potato slices, rosemary, prosciutto di Parma and goat cheese.



#PIZZALOVERS



ITALICA

PIZZA

CLASICAS

MARGHERITA 19

San Marzano tomato sauce, fior di latte mozzarella, basil and olive oil.

PARMIGIANA 19 NEW

San Marzano tomato sauce, mozzarella, roasted eggplant, Parmigiano cheese and basil.

POMODORO E AGLIO 17 NEW

San Marzano tomato sauce, mozzarella, tomato slices, garlic chips, Parmigiano cheese and parsley.

4 FORMAGGI 18

Mozzarella, gorgonzola, goat cheese, Parmigiano and green olives.

COTTO E FUNGHI 19

San Marzano tomato sauce, mozzarella, prosciutto cotto, mushrooms and kalamata olives.

PEPPERONI 17

San Marzano tomato sauce, mozzarella and pepperoni.

ADD TO ANY PIZZA

ANCHOVIES 4 | EGG 3 | ARUGULA 3 | PROSCIUTTO 8

BURRATA 8 | FIOR DI LATTE 5 | TRUFFLE OIL 3

MOZZARELLA 3 | SHRIMP 8 | MUSHROOMS 3 | PROSCIUTTO CRUDO 8

CHERRY TOMATOES 3 | BLACK TRUFFLE CARPACCIO 8



ITALICA

COCKTAILS & DRINKS

SPRITZ

IL CLASSICO

Aperol, prosecco, soda and orange slice.

17

IL FLOREALE

Sake, St Germain, prosecco and natural flowers.

17

IL ROSATTO

Cocchi rosa, prosecco, Luxardo maraschino liquor, lemon juice and lemon wedge.

17

FRUTTATO

Santa Teresa 1796 rum, Aperol, pinot grigio, passion fruit syrup, pineapple juice and dry orange.

17

♥ BETTER THAN SWEET

Luxardo bitter bianco, Italicus and grapefruit San Pellegrino soda.

18

♥ GIOVANNI MEET OAXACA

Aperol, Montelobos mezcal, orange juice, prosecco, sparkling water and torched orange.

18



IT'S
SPRITZ TIME
SOMEWHERE

#SPRITZLOVERS



ITALICA

COCKTAILS & DRINKS

TUTTO IL GIORNO COCKTAILS

♥ TORINO 15

Italicus, Luxardo maraschino liquor, grapefruit San Pellegrino soda and dry grapefruit.

AMERICAN COFFEE 15

Campari, Cocchi rosa, espresso, sparkling water and orange peel.

COSTA AMALFITANA 15

Cocchi Americano, pineapple juice, passion fruit syrup, sparkling water, natural flowers and lemon peel.

MIDTOWN COCKTAILS

CACAO NEGRONI 17

Cacao Fat washed Bulldog gin, Campari, Cinzano sweet vermouth, and torched orange.

STRIPPER MARTINI 17

Milk punch tequila Espolon, Cocchi bianco, prosecco, passion fruit pulp, lemon-lime juice, green tea and amarena cherry.

NOSSA COLADA 17

Milk punch Santa Teresa 1796 rum, Malibu, coconut cream, lemon-lime juice and pineapple juice.



ITALICA

COCKTAILS & BEERS

VERMOUTH BAR

Ask for your perfect serve.

CINZANO 1757 12
Rosso di Torino.

CINZANO 8
Rosso di Torino.

BORDIGA 11
Bianco di Torino.

BORDIGA 11
Rosso di Torino.

BORDIGA 11
Extra dry di Torino.

**COCCHI
AMERICANO** 10
Rosa di Torino.

**COCCHI
AMERICANO** 10
Bianco di Torino.

**CARPANO ANTICA
FORMULA** 13
Ultra Premium di
Torino.

**CARPANO PUNT
E MES** 11
Bitter sweet di Torino.

BEERS

DRAFT BEERS

PERONI 8
Lager from Italy.

**VIOLA
BIONDA** 9
Premium lager
from Italy.

VIOLA IPA 9
Premium India
Pale Ale
from Italy.

BOTTLED BEER

PERONI 8
Lager from Italy.

HEINEKEN 8
Pale Lager from
Holland.

CORONA EXTRA 8
Pale Lager from
Mexico.

LAGUNITAS 8
IPA from California.

GROLSCH 9
Euro Pale Lager
from Netherlands.

**BIRRA
MENABREA** 9
Ambrata Lager
from Italy.

**BIRRA
MENABREA** 9
Bionda Lager
from Italy.



ITALICA

WINES

RED WINE

FLOR DEL INCA 12 | 40

Malbec from Mendoza, Argentina.

CALATRONI 14 | 42

Sangue di Giuda dell'Oltrepò Pavese DOC, Italy.

VILLA

MARIN 14 | 42

Merlot from Veneto, Italy.

PAROLVINI 14 | 42

Nero D'avola from Sicilie, Italy.

MALMA FINCA

LA PAPAY 15 | 48

Pinot Noir from Patagonia, Argentina.

ZENATO 54

Valpolicella Superiore from Veneto, Italy.

FORNACELLE

ZIZZOLO 62

Bolgheri from Tuscany, Italy

CATENA 66

Malbec from Mendoza, Argentina.

ALTESINO 74

Rosso Di Moltacino from Tuscany, Italy.

MAZZEI

PHILIP 92

Cabernet Sauvignon from Tuscany, Italy.

G.D. VAJRA 94

Barolo from Piedmont, Italy.

PODERE LA

VIGNA 119

Brunello Di Montalcino from Tuscany, Italy.

VIVALDI 135

Amarone della Valpolicella from Veneto, Italy.

ROSE WINE

IL NIDO 14 | 52

Rosato-Venezia, Italy.

TORMARESCA

CALAFURIA 52

Rose from Puglia, Italy.



ITALICA

WINES

WHITE WINE

VILLA D'ADIGE 14 | 42
Pinot Grigio from Venezia, Italy.

SCAIA 14 | 42
Chardonnay from Veneto, Italy.

PRODIGO 14 | 42
Sauvignon Blanc from Friuli-Venezia, Italy.

PAROLVINI 14 | 42
Moscato from Lombardia, Italy.

FRATELLI URCIUOLO 48
Falanghina from Campania, Italy.

CATENA ALTA 72
Chardonnay from Mendoza Argentina.

SPARKLING WINE

GAMBINO PROSECCO 14 | 42
Prosecco DOC from Italy.

JULES GAMBINO ROSE 14 | 42
Rosé Sparkling wine from Italy.

FERRARI 48
Brut Sparkling from Trentino, Italy

DOM PERIGNON 400
From Champagne, France.

POMMERY POP SPLIT BOTTLE 187 ML 28
Extra Brut Champagne from Champagne, France.

BARONE PIZZINI ANIMANTE 92
Franciacorta from Lombardy, Italy.

POMMERY BRUT APANAGE 100
From Champagne, France.



ITALICA

BRUNCH

SATURDAY & SUNDAY 12-4pm

BRUNCH

OUR EGGS BENEDICT 17

Poached eggs on top of focaccia bread, mortadella with pistachio, ricotta cheese and Hollandaise sauce

TOAST ALL' AVOCADO 13

Grilled artichokes hearts with parsley aioli, roasted tomatoes sauce, prosciutto di Parma and crispy garlic.

🌿 CAPRESE GRILLED CHEESE 13 **NEW**

Toasted sourdough or multigrain bread, mozzarella cheese, tomatoes and basil. Add a protein side.

EGGS ANY STYLE 13

2 eggs any style with your choice of bread and one side.

🌿 ITALICA FRENCH TOAST 13

Grilled brioche bread, bananas and Nutella.

🌿 HEALTHY MEDITERRANEAN BOWL 13

Greek yogurt, chocolate espresso granola, fresh berries and honey.

🌿 FRUIT PLATTER 13

Assorted fresh fruits, honey and maple syrup.

♥️ CROISSANT SANDWICH 14

Toasted croissant with smashed avocados and fried eggs. Add a protein side..

BRUNCH SIDES

CRISPY BACON 4 | SMOKED SALMON 6 | PROSCIUTTO DI PARMA 6 | PROSCIUTTO COTTO 5
2 EGGS ANY STYLE 3 | AVOCADO 3 | CHEESE (Stracciatella, Mascarpone or Mozzarella) 4
SAUTÉED MUSHROOMS 3 | FRESH FRUIT 6 | FRIED FINGERLING POTATOES 4



ITALICA

BRUNCH

SATURDAY & SUNDAY 12-4pm

ANTIPASTI | APPETIZERS

CARCIOFI 18

Grilled artichokes hearts with parsley aioli, roasted tomatoes sauce, prosciutto di Parma and crispy garlic.

CARPACCIO DI SALMONE 18 NEW

Fried capers, arugula, cherry tomatoes and Dijon vinaigrette.

BURRATA 18

Burrata cheese with lemony fennel, green tapenade, black olives powder and honey.

FRITTO DI MARE 19

Fried shrimps, calamaris, scallops, mussels and white fish with saffron aioli.



ITALICA

BRUNCH

SATURDAY & SUNDAY 12-4pm

SECONDI | MAIN COURSES

MEDITERRANEAN SALAD 17 NEW

Farro, arugula, gorgonzola cheese, roasted eggplant, red onions and broccolini with white balsamic vinaigrette.

GAMBERI SALAD 18

Grilled shrimps with arugula, radicchio rosso, beets, fennel, onions and avocado with lemony vinaigrette.

MUSHROOMS CARBONARA 22 NEW

Fresh pappardelle pasta, sauteed mushrooms, Parmigiano cheese, parsley and egg yolk.

TRUFFLE CACIO E PEPE 28

Tagliolini pasta with Cacio-Parmigiano cheese and black pepper sauce topped with black truffles.

LASAGNA BOLOGNESE 23 NEW

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

CESARE SALAD 16 NEW

Arugula, Parmigiano cheese, pangrattato and crispy prosciutto di Parma.

NOSSA CAPRESE 17 NEW

Stracciatella cheese, roasted cherry tomatoes, basil, pesto sauce and homemade focaccia bread.

GNOCCHI 28

Potato gnocchi stuffed with Asiago cheese served with braised boneless short ribs in a Chianti San Marzano tomato sauce.

RIB EYE 32 NEW

Seared rib eye steak with French fries, eggs any style and caper butter.

ITALICA

BRUNCH

SATURDAY & SUNDAY 12-4pm

COCKTAILS

2x1

APEROL SPRITZ 16



(Per person)

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BOTTOMLESS

GAMBINO PROSECCO 25



(Per person)

.....

2x1

**TUTTO IL GIORNO
COCKTAILS 16**

**TORINO
COSTA AMALFITANA
AMERICAN COFFEE**

(Per person)



ITALICA

HAPPY HOUR

EVERY DAY FROM 4 TO 7 PM

FOOD

MONTANARA

Chef's choice fried pizza.

8

ARANCINI

Fried parmesan cheese with roasted tomatoes sauce and pickled fennel.

8

FRITTO DI MARE

Fried shrimps, calamari, mussels and white fish with saffron aioli.

8

BEET CARPACCIO

Red beet, goat cheese, caramelized walnuts, torched oranges, green olives and micro greens.

8

INVOLTINI DI MELANZANE

Eggplant roll-ups, stuffed with ricotta, spinach, artichokes and tomatoe sauce.

8



ITALICA

HAPPY HOUR

EVERY DAY FROM 4 TO 7 PM

TUTTO IL GIORNO COCKTAILS

TORINO 8

Italicus, Luxardo maraschino liquor, grapefruit San Pellegrino soda and dry grapefruit.

AMERICAN COFFEE 8

Campari, Cocchi rosa, espresso, sparkling water and orange peel.

COSTA AMALFITANA 8

Cocchi Americano, pineapple juice, passion fruit syrup, sparkling water, natural flowers and lemon peel.

IL CLASICO 8

Aperol, Prosecco, soda, orange slice.

BOTTLE BEERS

PERONI 6

Lager from Italy.

CORONA EXTRA 6

Pale lager from Mexico.

HEINEKEN 6

Pale Lager from Holland.

LAGUNITAS 6

IPA from California.

STELLA ARTOIS 6

Belgian Pilsner from Belgian.

WINE BY THE GLASS

GAMBINO PROSECCO 6

Prosecco DOC from Italy.

IL NIDO 6

Rosato from Venice, Italy.

VILLA D'ADIGE 6

Pinot Grigio from Venice, Italy.

FLOR DEL INCA 6

Malbec from Mendoza, Argentina.