

ITALICA

..... C U C I N A

PRIMI | PASTA

 **TRUFFLE CACIO E PEPE 28**

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

  **CONCHIGLIE AU GRATIN 23**

Jumbo Shell pasta stuffed with spinach, ricotta cheese and artichokes in a San Marzano tomato sauce au gratin.

 **GNOCCHI RAGU 26**

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

 **CASARECCE BAGNA CAUDA 20**

Casarecce pasta with broccolini, snow peas, peas and pangrattato in bagna cauda sauce.

BUCATINI VONGOLE SCAMPI 25

Bucatini pasta with Italian clams, shrimps, 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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ANTIPASTI | APPETIZERS

♥️🌿 CAVOLFIORE 23

Roasted cauliflower with bagna cauda sauce, pepper threads and pistachios.

CARCIOFI 18

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

TARTARE DI MANZO 19

Beef tenderloin tartare with capers, red onions, pangrattato, Dijon dressing and egg yolk.

CARPACCIO 20

Octopus carpaccio with cherry tomatoes, arugula, capers and lemon olive oil.

🌿 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.

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.

ITALICA

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SECONDI | MAIN COURSES

♥ RISOTTO E SEPIE 30

Squid ink risotto with seared cuttlefish and saffron aioli.

PORCHETTA 30

Slow roasted pork belly with mashed potatoes and pickled fennel.

BRANZINO 36

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

COSTATA 28

Seared rib eye steak with mushrooms farrotto, sautéed radicchio rosso and gorgonzola cheese.

CONTORNI | SIDES

🌿 PIZZA BREAD 6

🌿 ITALIAN SALAD 8

🌿 HOME FRIES 8

🌿 MASHED POTATOES 8

🌿 CACIO E PEPE RISOTTO 10

🌿 ARTICHOKE RISOTTO 12

🌿 OVEN ROASTED
VEGETABLES 10

ADD BLACK
TRUFFLES 6



ITALICA

..... C U C I N A

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

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

ASSAGGIO DI GELATO 15

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 23

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

INFERNO 23

Flambé pizza with San Marzano tomato sauce, shrimps, fennel, mascarpone cheese and radicchio.

PROSCIUTTO & STRACCIATELLA 29

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

DIAVOLA 21

San Marzano tomato sauce, mozzarella, roasted peppers, nduja, pepper threads and kalamata olives.

GIARDINO 19

Mozzarella, beets, carrots, kale, goat cheese and pistachio honey.

ITALICA

PIZZA

CLASICAS

MARGHERITA 19

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

PEPPERONI 17

San Marzano tomato sauce, mozzarella and pepperoni.

CIPOLLA 17

Mozzarella, marinated onions and kalamata olives.

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.

PUTTANESCA 16

San Marzano tomato sauce, anchovies, capers, kalamata olives and basil.

ITALICA

..... COCKTAILS

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



ITALICA

W I N E S

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.

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.

ROSE WINE

IL NIDO 14 | 52
Rosato-Venezia, Italy.

**TORMARESCA
CALAFURIA** 52
Rose from Puglia, Italy.

SPARKLING WINES

**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

..... COCKTAILS

TUTTO IL GIORNO COCKTAILS

♥ TORINO

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

15

AMERICAN COFFEE

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

15

COSTA AMALFITANA

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

15

MIDTOWN COCKTAILS

CACAO NEGRONI

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

17

STRIPPER MARTINI

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

17

NOSSA COLADA

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

17



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

Drafts 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.

GROLSCH 9
Euro pale lager from Netherlands.

BIRRA MENABREA 9
Ambrata Lager from Italy.

CORONA EXTRA 8
Pale lager from Mexico.

LAGUNITAS 8
IPA from California.

BIRRA MENABREA 9
Bionda Lager from Italy.



ITALICA

BRUNCH

SATURDAY & SUNDAY 12-4pm

BRUNCH

EGGS BENEDICT 17

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

TOAST ALL' AVOCADO 17

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

PANINI CAPRESE 16

Focaccia bread stuffed with fior de latte, arugula, tomatoes and pesto sauce.

PIZZA ALL' AMERICANA 16

Pizza topped with San Marzano tomato sauce, mozzarella, crispy prosciutto and fried egg.

PIZZA DOLCE 14

Pizza with Nutella, ricotta, berries and cocoa powder.

DEVIL EGG 16

Scrambled eggs with nduja and ricotta cheese, with focaccia bread.



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 20

Octopus carpaccio with cherry tomatoes, arugula, capers and lemon olive oil.

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

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.

CONCHIGLIE 23

Jumbo Shell pasta stuffed with spinach, ricotta cheese and artichokes in a San Marzano tomato sauce au gratin.

TRUFFLE CACIO E PEPE 28

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

LASAGNA BOLOGNESE 23

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

BUCATINI VONGOLE SCAMPI 25

Bucatini pasta with Italian clams, shrimps, garlic, parsley, cherry tomatoes, pinot grigio and San Marzano tomato sauce.

GNOCCHI 26

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

RIB EYE 32

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

 **PIZZETTE MARGHERITA 8**

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

POLPETTE 8

Angus beef meatballs in San Marzano tomato sauce.

FRITTO DI MARE 8

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

ITALIAN TAVOLA 8

Prosciutto di Parma, mortadella al pistachio, Parmigiano cheese, olives mix and focaccia bread.

CROSTINI 8

Fresh tomato, olives, anchovies, basil over toasted bread.

ITALICA

..... **HAPPY HOUR**

EVERY DAY FROM 4 TO 7 PM

TUTTO IL GIORNO COCKTAILS

AMERICAN COFFEE 8

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

COSTA AMALFITANA 8

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

IL CLASSICO 8

Aperol, Prosecco, soda, orange slice.

TORINO 8

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

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.

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.

