

## COCKTAILS

<b>BELLINI</b> prosecco, peach	9
<b>HUGO</b> elderflower, mint, prosecco	9
<b>TITO'S BASIL SMASH !</b> gin, cointreau, fresh lime juice, basil	12
<b>GIN TONIC ROSSA</b> bulldog gin, fever-tree tonic, arancia rossa	12
<b>FIERO SPRITZ</b> martini fiero, prosecco	9
<b>MARTINI BIANCO</b>	6.5



# TITO



## SELEZIONE DI VINI

### Bianco

**BOLLA - PINOT GRIGIO - VALDADIGE** 28  
100% PINOT GRIGIO  
Very light yellow color, very good as an aperitive. A discrete nose with notes of pear, peach, apples and white flowers.

**MONTECAPPONE - VERDICCHIO DEI CASTELLI DI JESI CLASSICO** 32  
100% VERDICCHIO  
Dry and Savoury, mineral, even slightly chalky. Some brie cheese on the nose and a greenish finish.

**SERGIO MOTTURA - POGGIO DELLA COSTA** 38  
100% GRECETTO  
A rich golden yellow, with aromas of flowers and exotic fruit (pineapple, papaya). Full and fruity, with a lingering & delicately tannic finish.

**TERRE DEL BAROLO GAVI DOCG** 43  
100% CORTESE  
Delicious white wine, green apples, melon, lemon zest, nicely balanced.

**2018 ANTINORI TORMARESCA CHARDONNAY PUGLIA** 44  
100% CHARDONNAY  
Straw-yellow color with green hues, fresh notes of agrum, hay and sage. Pleasant freshness with structure and minerality.

### Rosso

**MORODER AION ROSSO CONERO** 29  
MONTEPULCIANO, SANGIOVESE  
Opaque & impenetrable color with fruity hints of black cherry and raspberry. Soft tannins.

**2016 BOCCANTINO SUSUMANIELLO SALENTO IGT SALENTO** 30  
SUSUMANIELLO  
Beautiful wine, tasteful and well balanced with hints of plums, blackberries, cherries, cocoa and cloves. Very accessible.

**2018 GERGENTI NERO D'AVOLA SARDINIÈ** 34  
NERO D'AVOLA  
Nicely structured, complex and soft wine with vanilla, coffee, cherry and oak notes.

**NATALE VERGA BARBERA D'ALBA DOCG** 37  
BARBERA  
Strong ruby red color. Intense, full of character and fruity. Persistent, beautifully dry and velvety soft.

**PRIMITIVO DI MANDURIA DOC BRUNILDE DI MENZIONE** 42  
PRIMITIVO  
Dark pomegranate color. Perfect balance of red & black fruits, spices and supple tannins. ONE of our favorites!

**AMARONE DELLA VALPOLICELLA - VILLA BELVEDERE** 52  
CORVINA, RONDINELLA, MOLINARA  
Dark ruby red color. Full and complex bouquet of raisins, violets, spices and balsamic notes. Balanced, fruity, with an elegant, very lingering finish of toasted almonds.

**CASCINA FONTANA - LANGHE NEBBIOLO** 59  
NEBBIOLO  
Brilliant pomegranate red. On the nose, intense and elegant notes of rose petals, fresh wild strawberries and subtle nuances of balsamic on the palate, well balanced tannins, silky, with a long, dry finish.

## APERITIVINO

<b>PROSECCO</b>	6.5	32
<b>VINO B.IO ROSATO</b>	4.9	24
<b>VINO B.IO BIANCO</b>	4.9	24
<b>VINO B.IO ROSSO</b>	4.9	24

*How to eat pasta*  
LIKE AN ITALIAN

IT'S A FORK THING!

TO SPOON OR NOT TO SPOON? NEVER, EVER, EVER, EVER YOU EAT PASTA WITH A SPOON. ONLY IF YOUR PASTA IS IN SOUP.

AT TITO WE ENCOURAGE YOU TO EAT YOUR PASTA THE ITALIAN WAY, THAT'S WHY YOU'LL RECEIVE ONLY A FORK WITH YOUR PASTA. BUT IF IT IS MORE CONVENIENT FOR YOU WE HAVE OTHER CUTLERY AT YOUR DISPOSAL. DON'T HESITATE TO ASK!

WHY AL DENTE? - ITALIAN FOR 'TO THE TOOTH' - IS WHERE PASTA TASTES AND FEELS THE BEST. IT'S CHEWY AND FIRM, HOLDING ITS WHOLE SHAPE IN WHATEVER SAUCE YOU PUT IT IN.



**MANGIA bene RIDI spesso AMA molto**



1/2	1/1
6.5	12.5
8	14.9
8.5	14.9
9.5	16.5



M	L
17.5	20.9
15.5	18.9
15.9	19.3
16.5	19.9



tagliolini

ANTIPASTI PIATTI 24  
pizzette pieces & grissini, salsa di pomodori confit, pesto verde, vitello tonnato, burrata biologica, olive, carciofi

## PIZZA

TO SHARE OR NOT TO SHARE

MADE FROM A SPECIAL 72H FERMENTED BLEND OF WHEAT FLOUR, RICE FLOUR AND SOY FLOUR. OUR PIZZAS HAVE A LIGHT, AIRY STRUCTURE AND ARE CRISPY ON THE OUTSIDE. WITH 80% WATER CONTENT, 33% LESS CARBS, 85% LESS FATS, THE DOUGH IS ALSO MUCH HEALTHIER THAN THE TRADITIONAL PIZZA FLOUR BLEND.

**QUEEN MARGARITA**  
CRUSHED TOMATO SAUCE, MOZZARELLA, PESTO, BASIL

**EMPRESS MARGARITA**  
QUEEN MARGARITA BUT WITH BURRATA

**DIAVOLINA DE CALABRIA**  
NDUJA & LEMON TOMATO SAUCE, MEATBALLS, PARMESAN

**SOFIA LOREN**  
TOMATO SAUCE, MASCARPONE, MELANZANE & ZUCCHINI GRIGLIATE, MOZZARELLE, BASIL CROSTA

**LA GIORGIA**  
PESTO VERDE, BURRATA, CRUSHED PISTACCHIOS

**LA VITELLO TONNATO**  
OLIVE OIL, ROSEMARY, THINLY SLICED VEAL, TONNATO SAUCE, RUCOLA, CAPERS

**GAZZELLA ROSA**  
PINK BEET & RICOTTA SAUCE, SCARMOZA, GRILLED ZUCCHINI, CACHEWS, CHERRY TOMATOES, PIMENT D'ESPELETTE

**MONA LISA**  
WHITE PIZZETTE WITH BLACK TRUFFLE, VIRGIN OLIVE OIL, PARMESAN

1/2	1/1
8.5	15.9
9.5	17.5
9.5	17.5
10.5	19.5

## PASTA FRESCA

OUR PASTA ONLY CONTAIN 3 INGREDIENTS: ORGANIC WHEAT, WATER, FRESH EGGS  
GENUINE PASTA, FRESH INGREDIENTS, COOKED TO PERFECTION

**TITO ORIGINALS**  
**ITALIAN GLORY**

TAGLIATELLE WITH POMODORO & MASCARPONE SAUCE, MELANZANE GRIGLIATE, ZUCCHINI, BURRATA, BASIL CROSTA

**MESSI PESTO**  
CASARECCE WITH PESTO GENOVESE, BURRATA & CRUSHED PISTACCHIOS

**CARBONARA**  
TAGLIOLINI WITH TITO'S CREAM SAUCE, GRILLED BACON & CRUSHED CACHEWS

**BUTTERNUTS**  
CASARECCE WITH BUTTERNUT SAUCE, PARMESAN, SAGE, OLIVE OIL

**TITO SPECIALS**  
**MEATBALL TORNADO**

TAGLIOLINI WITH POMODORO & MEATBALLS (3/5P)  
OUR BOLOGNESE //

**DIABOLO CALABRESE**  
PAPPARDELLE WITH NDUJA (SPICY CALABRIAN SAUSAGE), POMODORO, MASCARPONE, LEMON ZEST, SALAMI PICCANTE & CRUSHED ALMONDS

**IL RAGU**  
PAPPARDELLE WITH OUR 8-HOURS SLOWLY COOKED BEEF RAGU, TOPPED WITH PESTO GENOVESE, MASCARPONE & CRUSHED ALMONDS

**TITO'S TARTUFO**  
CREAMY TAGLIATELLE AL TARTUFO NERO

M	L
17.9	21.3
17.5	20.9
17.9	21.3
19.9	23.3



tagliatelle

**ZUCCHINI PASTA** 2.9  
INSTEAD OF WHEAT PASTA (GLUTEN FREE & VEGAN)



pappardelle

## DOLCI

7.5 TIRAMISU CLASSICO  
8.5 TIRAMISU SALTED CARAMEL & KINDER BUENO  
8.5 LEMON MERINGUE TART

## CAFFÈ

ESPRESSO 3. / CAFFÈ 3. / CAPPUCCINO 3.5

## DIGESTIVO

LIMONCELLO 3.5  
AMARETTO 7.2

PLEASE TELL US IF YOU HAVE ANY FOOD ALLERGIES

THE AVERAGE ITALIAN EATS  
23.5KG OF PASTA PER YEAR

Mamma mia

Follow us  
@TITO.PASTA

