

Most of our competitors classify solely as fast-food business entities. ITALICO, one-of-a-kind, enters the market as a hybrid entity, setting itself apart.

Hybrid entity is a new concept combining fast-food's iconic speed with made-to-order delicacies with the best ingredients on the market. Wanting to exceed your expectations and give you a little more choice, ITALICO operates simultaneously as a fast-food and a traditional Italian venue.

On the one hand, we serve a mouth-watering, quick-to-prepare range, with priority on service speed, yet without neglecting the taste factor, always of paramount importance at ITALICO. On the other hand, some of our products, featuring more refined ingredients, are handled by our operators in a slightly different way. Here, the human factor becomes prominent. We assure that it is worth your while.

These are slightly more sophisticated experiences, requiring more than skills built into the tools. The quality of the ingredients dictates care that only handcrafting can give. On its own, even the best equipment is and will remain a useful but heartless machine.

Therefore, the typical fast-food 'standardised dosage' may not apply to our made-to-order, freshly prepared products and to the gourmet range.

Such slight but perceivable, decisive refinements concerning know-how, quality of ingredients, and overall taste, distinguish US-inspired fast-food-only venues from ITALICO.