



ANTIPASTI

- *PROSCIUTTO DI PARMA, mozzarella di bufala, pane bianco 28
- CARCIOFO ALLA GIUDIA, pecorino romano 16
- SUPPLI RAGU, braised beef, tomato, fior di latte 19
- SUPPLI POMODORO, tomato, fior di latte 19
- *CAPESANTE CRUDO, prosciutto chili oil, pickled peaches, mint 24
- MISTICANZA, candied pistachios, watermelon radish, pecorino toscano 23
- FRITTO MISTO, calamari, shrimp, calabrian aioli 27
- ABBACCHIO ALLA SCOTTADITO, vin santo, rosemary 26
- INSALATA DI AUTUNNO, mick klug apples, maple croutons, robiola 23
- PANE BIANCO, primolio, essenza, black pepper 7

PIZZA

- POMODORO GIALLO, yellow tomato passata, artichoke, buffalo mozzarella 26
- BOSCAIOLA, fennel sausage, marinated rapini, provolone picante 28
- MORTADELLA, burrata, pistachio pesto 27
- FICHI E PROSCIUTTO, mozzarella, watercress 28
- PATATE E FORMAGGI, smoked scamorza, nichols potatoes, rosemary 26

PASTA

- *RIGATONI ALLA CARBONARA, slagel eggs, guanciale, pecorino romano, black pepper 27
- SPAGHETTONI CACIO E PEPE, pecorino romano, black peppercorn 21
- MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian chilis, tomato, pecorino romano 26
- GNOCHETTI, roasted corn, maitake mushrooms, scorzone truffles 43
- ANOLINI, parmesan fonduta, crispy prosciutto 27
- PAPPARDELLE, chicken & mushroom ragu, marsala, thyme 28
- CAPPELLETTI, squash, apple agrodolce, sage 24

FORNO

- BRANZINO, red kabocha squash purée, brown butter, sage 46
- *MANZO APRUGINEO, 20 oz bone-in strip, colatura, black pepper 79
- *VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage 69

CONTORNI

- PATATE E GUANCIALE, guanciale aioli, pecorino romano, tellicherry peppercorn 18
- ROMANESCO, calabrian chiles, parmigiano reggiano, breadcrumbs 18
- CAVOLETTI DI BRUXELLES, guanciale, cranberry, pear, parmigiano reggiano 19

Chef/Owner: Joe Flamm

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will automatically be applied to parties of 6 or more.*

Cocktails

MIDWAY TO ROME Citadelle Gin, Bordiga Vermouth, Elderflower, Olive Oil, Saline — 19	BASIL DAISY Wheatley Vodka, Lo-Fi Sweet Vermouth, Basil, Charred Lemon — 19	IL CARCIOFO ESPRESSO MARTINI Wheatly Vodka, Espresso, Goofy Bandit Coffee Liqueur*, Carciofo Autumn Amaro Blend — 19 <i>*Distilled from whey</i>
ARANCELLO SPRITZ Housemade Arancello, Sirene, Amaro Amara, Prosecco, Herbs — 19	ROMAN HOLIDAY Buffalo Trace, Amaro Lucano, Amaro Montenegro, Lemon — 19	ART OF CHOKE Cynar, Green Chartreuse, Flor de Cana, Mint — 18
AMARO COLLINS Cynar, Fred Jerbis, Rosemary, Grapefruit, Tonic — 18	HOUSE OLD FASHIONED il Carciofo Single Barrel Sazerac 6 Year Rye, Angostura, Orange — 25	ALLOCATED OLD FASHIONED W.L. Weller Special Reserve Bourbon, Demerara, Angostura, Orange — 28

Spirit Free

FIORE SPRITZ Martini & Rossi, Rose Cardamom, Lemon — 16	MIDNIGHT FIG Fig, Molasses, Ginger, San Pellegrino — 11	SLEEPLESS IN FM NA Lucano, Coffee Cordial, Espresso, Ginger — 16
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Wine by The Glass

SPARKLING

MONOGRAM FRANCIACORTA ‘SATEN’, <i>Chardonnay</i> , NV, Lombardy	22/88
ADAMI ‘GARBÉL’ PROSECCO, <i>Glera</i> , <i>Chardonnay</i> , NV, Veneto	17/68
CLETO CHIARLI BRUT DE NOIR ROSÉ, <i>Lambrusco Grasparossa</i> , <i>Pinot Nero</i> , NV, Emilia Romagna	16/64
VINI DEL RE LAMBRUSCO, <i>Grasparossa</i> , NV, Emilia Romagna	17/68
DR. FISCHER ‘STEINBOCK’ N/A, <i>Riesling</i> , NV, Mosel	15/60

WHITE

LA MESMA GAVI ‘YELLOW LABEL’, <i>Cortese</i> , 2025, Piedmont	18/72
TERRE PORZIANE ‘FRASCATI SUPERIORE’, <i>Malvasia</i> , <i>Trebbiano</i> , 2025, Lazio	17/68
LIVIO FELLUGA FRIULANO, <i>Friulano</i> , 2024, Friuli-Venezia	18/72
CAPOLINO PERLINGIERI ‘VENTO’, <i>Greco</i> , 2022, Campania	18/72
SERGIO MOTTURA POGGIO DELLA COSTA, <i>Grechetto</i> , 2024, Lazio	16/64

RED

FRECCIAROSSA ‘CARILLO’, <i>Pinot Nero</i> , 2024, Lombardy	18/72
FRANCO MOLINO BAROLO RISERVA, <i>Nebbiolo</i> , 2018, Piedmont	25/100
COSIMO MARIA MASINI CHIANTI, <i>Sangiovese</i> , 2022, Tuscany	17/68
L'AVVENTURA ‘AMOR’, <i>Cesanese</i> , 2023, Lazio	20/80
INAMA ‘PIÚ’ CARMENERE, <i>Carmenere</i> , <i>Merlot</i> , 2023, Veneto	18/72
BRAIDA ‘MONTEBRUNA’, <i>Barbera</i> , 2023, Piedmont	21/84
ARNALDO CAPRAI MONTEFALCO ROSSO, <i>Sangiovese</i> , <i>Sagrantino</i> , 2021, Umbria	18/72

Beer & Soda

Peroni Nastro Azzuro, Lager, Vigevano, Italy — 9	Marz il Carciofo ‘Italian IPA’ — 13
Birra Moretti, Lager, Udine, Italy — 9	Stappi Chinotto or Bitter Red — 6
Menabrea Bionda Lager, Biella, Italy — 10	San Pellegrino, Aranciata Rossa — 5
Menabrea Ambrata Lager, Biella, Italy — 11	N/A Peroni Nastro Azzuro, Lager, Vigevano Italy — 7