



ANTIPASTI

- *PROSCIUTTO DI PARMA, mozzarella di bufala, pane bianco 25
- CARCIOFO ALLA GIUDIA, pecorino romano 14
- SUPPLI RAGU, braised beef, tomato, fior di latte 17
- SUPPLI PESTO, pine nuts, basil, fior di latte 16
- *CAPESANTE CRUDO, honey crisp apple, pickled fennel, ligurian olive oil 26
- CAVOLO E PERE, pear, cider vinaigrette, maple croutons 22
- FRITTO MISTO, calamari, rock shrimp, cod, calabrian chili aioli 26
- ABBACCHIO ALLA SCOTTADITO, vin santo, rosemary 26
- COPPA E FICA, marinated figs, parmigiano reggiano 22
- PANE BIANCO, primolio, essenza, black pepper 6

PIZZA

- CAPRICCIOSA, puntarella, artichoke, maitake mushroom, olive 24
- ZUCCA E FORMAGGI, pumpkin, brown butter balsamic vinaigrette, crispy sage 26
- BOSCAIOLA, fennel sausage, marinated rapini, provolone picante 27
- MORTADELLA, stracciatella, pistachio pesto (panino) 28
- FUNGHI AL TARTUFO, fontina val d'astio, roasted mushroom, honey 36

PASTA

- *RIGATONI ALLA CARBONARA, sligel eggs, guanciale, pecorino romano, black pepper 24
- SPAGHETTONI CACIO E PEPE 19
- TONNARELLI AL BURRO, white truffle 71
- MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian chilis, tomato, pecorino romano 24
- GNOCCHETTI, mushroom ragu, parmigiano reggiano, crispy mushroom 24
- ANOLINI, parmesan fonduta, prosciutto, black pepper 24
- SPAGHETTI, wild boar ragu, pecorino romano 26
- ADD 3G WHITE TRUFFLE 68

FORNO

- *MAIALE, salsa verde, pork tomato jus 46
- PESCE ORATA, marinated artichoke, puntarella, salmoriglio 44
- *MANZO APRUGINEO, dry aged bone-in ribeye, honey, colatura, black pepper, beef fat 86
- *VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage 67

CONTORNI

- CAVOLETTI DI BRUXELLES, prosciutto vinaigrette, gorgonzola dolce 18
- ZUCCA, brown butter, pepita crumble, essenza 18
- BROCCOLI E CAVOLFIORRE, bagna cauda, parmigiano reggiano, bread crumbs 18

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.*

APERITIVI	MISTI	DIGESTIVI
NEGRONI BIANCO DELLE ALPI Citadelle Gin, Carlo Alberto Bianco Vermouth, Alpe Genepy — 19	BASIL DAISY Wheatley Vodka, Lo-Fi Sweet Vermouth, Basil, Charred Lemon — 19	SUMMER ESPRESSO MARTINI Wheatly Vodka, Espresso, Giocondo Café Liqueur, Pineapple Infused Campari — 19
AMERICANO Carpano Antica, Campari, Club Soda, Orange, Vanilla, Bourbon Barrel — 18	ROMAN HOLIDAY Buffalo Trace, Amaro Lucano, Amaro Montenegro, Lemon — 19	MANDORLA DUE MODI Four Roses Bourbon, Due Almond Liqueur, Lemon, Citrus Meringue — 17
PÈSCA FRIZZANTE Peach, Italicus, Ginger, Prosecco — 17	ROSE CARDAMOM COLLINS Poli Sarpa Grappa, Rose, Cardamom, Lemon — 17	ART OF CHOKE Cynar, Green Chartreuse, Flor de Cana, Mint — 18
SPRITZ Limoncello, Fred Jerbis Amaro, Lemon Cordial, Prosecco — 19	SAZERAC ROMANA Sazerac Rye, Demerara, Peychaud’s, Romana Sambuca — 19 Upgrade to E.H. Taylor +7	AMARO COBBLER Il Carciofo Seasonal Blend of Berries and Amari — 18

Wine by The Glass

SPARKLING

BALAN PROSECCO COLLI IMPERVI, <i>Glera</i> , 2023, Veneto	17/68
CLETO CHIARLI BRUT DE NOIR ROSÉ, <i>Lambrusco Grasparossa, Pinot Nero</i> , NV, Emilia Romagna	16/64
VINI DEL RE LAMBRUSCO, <i>Lambrusco Grasparossa</i> , NV, Emilia Romagna	17/68
PALTRINIERI ‘RADICE’, <i>Lambrusco di Sorbara</i> , NV, Emilia Romagna	17/68

WHITE

CASTELLO DI TASSAROLO ‘ORSOLA’ GAVI, <i>Cortese</i> , 2024, Piedmont	18/72
TERRE PORZIANE ‘FRASCATI SUPERIORE’, <i>Malvasia, Trebbiano</i> , 2024, Lazio	17/68
TENUTA DI FIORANO ‘FIORANELLO’, <i>Grecchetto, Viognier</i> , 2023, Lazio	17/68
LIVIO FELLUGA FRIULANO, <i>Friulano</i> , 2022, Friuli-Venezia	18/72
SANT ‘ELENA, <i>Sauvignon Blanc</i> , 2020, Friuli Isonzo	18/72
SERGIO MOTTURA POGGIO DELLA COSTA, <i>Grechetto</i> , 2023, Lazio	16/64
CASTELLO MONACI ‘KREOS’ ROSÉ, <i>Negroamaro</i> , 2023, Puglia	18/72

RED

KELLEREI BOZEN, <i>Pinot Nero</i> , 2023, Alto Adige	19/76
LUNGAROTTI ‘L’UM’ ROSSO, <i>Sangiovese, Merlot</i> , 2022, Umbria	19/76
APPIA ANTICA 400, <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i> , 2024, Lazio	18/72
L’AVVENTURA ‘CAMPANINO,’ <i>Cesanese</i> , 2022, Lazio	20/80
BRAIDA ‘MONTEBRUNA’, <i>Barbera</i> , 2021, Piedmont	21/84
ARNALDO CAPRAI MONTEFALCO ROSSO, <i>Sangiovese, Sagrantino</i> , 2021, Umbria	18/72
FRANCO MOLINO BAROLO RISERVA, <i>Nebbiolo</i> , 2018, Piedmont	25/100

Beer

Peroni Nastro Azzuro, Lager, Vigevano, Italy — 9
Birra Moretti, Lager, Udine, Italy — 9
Menabrea Bionda Lager, Biella, Italy — 10
Menabrea Ambrata Lager, Biella, Italy — 11
Birra Baladin ‘Wayan’ Saison, Piozzo, Italy — 14
Podere La Berta, ‘Scrum,’ American IPA, Brisighella, Italy — 14

Non-Alcoholic

Midnight Fica, Fig, Molasses, Ginger, Tonic — 11
La Dolce Vita Chinotto or Bitter Red — 5
Leitz ‘Ein Zwei Zero’ N/A, Riesling, 2023, Rheingau — 12/48
San Pellegrino, Aranciata Rossa — 5
N/A Peroni Nastro Azzuro, Lager, Vigevano Italy — 7
Birra Baladin ‘Spuma Nera’ — 7