il Carciofo

Dinner Menu

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 pomegranates, pomegranate molasses 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, bufalo 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, parmigiano reggiano 28
ANOLINI, parmesan fonduta, crispy prosciutto 27
PAPPARDELLE, chicken & mushroom ragu, marsala, thyme 28
CAPPELLETTI, squash, apple agrodolce, sage 24
CHITARRA, brown butter, parmigiano reggiano, white truffle 80

Add white truffle — 80

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

FAGIOLI E SCAROLA, stewed tomato, escarole 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

ARANCELLO SPRITZ

Housemade Arancello, Sirene, Amaro Amara, Prosecco, Herbs — 19

AMARO COLLINS

Cynar, Fred Jerbis, Rosemary, Grapefruit, Tonic — 18

BASIL DAISY

Wheatley Vodka, Lo-Fi Sweet Vermouth, Basil, Charred Lemon — 19

ROMAN HOLIDAY

Buffalo Trace, Amaro Lucano, Amaro Montenegro, Lemon — 19

HOUSE OLD FASHIONED

il Carciofo Single Barrel Sazerac 6 Year Rye, Angostura, Orange — 25

IL CARCIOFO ESPRESSO MARTINI

Wheatly Vodka, Espresso, Goofy Bandit Coffee Liqueur*, Carciofo Autumn Amaro Blend — 19

**Distilled from whey*

ART OF CHOKE

Cynar, Green Chartreuse, Flor de Cana, Mint — 18

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

Wine by The Glass

SPARKLING

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

WHITE

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

RED

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

Beer & Soda

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
Marz il Carciofo 'Italian IPA' — 13
Stappi Chinotto or Bitter Red — 6
San Pellegrino, Aranciata Rossa — 5
N/A Peroni Nastro Azzuro, Lager, Vigevano Italy — 7