



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, green tomato, cucumber, apple 24
- INSALATA DI PANZANELLA, peaches, heirloom tomatoes, fennel, croutons 22
- FIORI DI ZUCCA FRITTI, whipped ricotta, hot honey 16
- ABBACCHIO ALLA SCOTTADITO, vin santo, rosemary 26
- POLPETTE ALLA ROMANA, pomodoro, parmigiano reggiano vacche rosse, basil 22
- COPPA E MELONE, cantaloupe, honeydew, melon vinaigrette 21

PIZZA

- CAPRICCIOSA, puntarella, artichoke, maitake mushroom, olive 24
- CAPRESE, heirloom tomato, bufala mozzarella, basil 25
- BOSCAIOLA, fennel sausage, marinated rapini, provolone picante 27
- MORTADELLA, stracciatella, pistachio pesto (panino) 28
- FUNGHI E TARTUFO, fontina d'asto, scorzone truffle, thyme 39

PASTA

- *RIGATONI ALLA CARBONARA, slagel eggs, guanciale, pecorino romano, black pepper 24
- SPAGHETTONI CACIO E PEPE 19
- TONNARELLI, lamb sugo, pecorino romano, mint 26
- MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian chilis, tomato, pecorino romano 24
- GNOCCHETTI AL POMODORO, sungold tomato, sun-dried cherry tomato, basil 24
- AGNOLOTTI, goat cheese, caponata, pine nuts 24
- SPAGHETTI VONGOLE, clams, spring onion, fine herbs 26
- ADD 3G TRUFFLES 12

FORNO

- *POLLO ALLA ROMANA, jimmy nardello peppers, oregano 39
- PESCE SPADA, marinated artichoke, puntarella, salmoriglio 42
- *MANZO APRUGINEO, dry aged bone-in ribeye, honey, colatura, black pepper, beef fat 86
- *VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage 67

CONTORNI

- MAIS E FINFERLI, sopressata vinaigrette, ricotta salata, fine herbs 18
- ZUCCHINA, hazelnut gremolata, pickled shallot, pecorino romano 18
- FAGIOLI PIATTONI, pomodoro, parmigiano reggiano 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>Grapsparossa</i> , <i>Pinot Nero</i> , NV, Emilia Romagna	16/64
VINI DEL RE LAMBRUSCO, <i>Grapsparossa</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> , 2023, Piedmont	18/72
TERRE PORZIANE ‘FRASCATI SUPERIORE’, <i>Malvasia</i> , <i>Trebbiano</i> , 2023, Lazio	17/68
TENUTA DI FIORANO ‘FIORANELLO’, <i>Grecchetto</i> , <i>Viognier</i> , 2023, Lazio	17/68
LIVIO FELLUGA FRIULANO, <i>Friulano</i> , 2022, Friuli-Venezia	18/72
SANT ‘ELENA, <i>Sauvignon Blanc</i> , 2019, 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> , 2022, Alto Adige	19/76
LUNGAROTTI ‘L’UM’ ROSSO, <i>Sangiovese</i> , <i>Merlot</i> , 2022, Umbria	19/76
APPIA ANTICA 400, <i>Cabernet Sauvignon</i> , <i>Cabernet Franc</i> , <i>Merlot</i> , 2022, Lazio	18/72
L’AVVENTURA ‘AMOR’, <i>Cesanese</i> , 2022, Lazio	20/80
BRAIDA ‘MONTEBRUNA’, <i>Barbera</i> , 2021, Piedmont	21/84
ARNALDO CAPRAI MONTEFALCO ROSSO, <i>Sangiovese</i> , <i>Sagrantino</i> , 2021, Umbria	18/72

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

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
Birra Baladin ‘Spuma Nera’ — 7