



*il Carciofo*

## ANTIPASTI

- \*PROSCIUTTO DI PARMA, mozzarella di bufala, pane bianco 25
- CARCIOFO ALLA GIUDIA, pecorino romano 15
- SUPPLI RAGU, braised beef, tomato, fior di latte 17
- SUPPLI PESTO, pine nuts, basil, fior di latte 16
- \*PESCE SPADA CRUDO, pickled kumquat, cara cara oranges, calabrian chiles 24
- MISTICANZA, candied pistachios, watermelon radish, pecorino toscano 20
- FRITTO MISTO, calamari, rock shrimp, cod, calabrian chili aioli 27
- ABBACCHIO ALLA SCOTTADITO, vin santo, rosemary 26
- 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'asto, roasted mushroom, honey 36

## PASTA

- \*RIGATONI ALLA CARBONARA, slagel eggs, guanciale, pecorino romano, black pepper 26
- SPAGHETTONI CACIO E PEPE 19
- MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian chilis, tomato, pecorino romano 25
- GNOCCHETTI, mushroom ragu, parmigiano reggiano, crispy mushroom 24
- ANOLINI, parmesan fonduta, prosciutto, black pepper 24
- SPAGHETTI, wild boar ragu, pecorino romano 28

## FORNO

- \*MAIALE, salsa verde, pork tomato jus 46
- IPPOGLOSSO, caramelized sunchoke purée, fennel, apple 49
- \*MANZO APRUGINEO, dry aged bone-in strip, honey, colatura, black pepper beef fat 79
- \*VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage 67

## CONTORNI

- CAVOLETTI DI BRUXELLES, prosciutto vinaigrette, gorgonzola dolce 18
- BARBABIETOLA, whipped ricotta, pistachio gremolata, mint 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.*

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## Cocktails

### APERITIVI

#### AMERICANO

Carpano Antica, Campari,  
Cranberry, Rosemary,  
Club Soda — 18

#### IL CARCIOFO GIN TONIC

il Carciofo Seasonal Blend of  
Gin & Amari, Cinnamon,  
Lavender — 17

#### LAMBRUSCO SPRITZ

Amaro Ciociaro, Pomegranate,  
Lemon, Lambrusco — 19

### MISTI

#### BASIL DAISY

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

#### ROMAN HOLIDAY

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

#### ALLOCATED OLD FASHIONED

Eagle Rare 10 Year Bourbon,  
Angostura, Demerara — 26

### DIGESTIVI

#### WINTER ESPRESSO MARTINI

Wheatley Vodka, Zucca Amaro,  
Giocondo Café Liquere, Espresso,  
Salted Demerara, Chocolate Bitters — 19

#### NY AMARETTO SOUR

Bordiga Amaretto, Nardini Mandorla,  
Lemon, Egg White, Brovo “Jammy”  
Vermouth — 17

#### ART OF CHOKE

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

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## Spirit Free

#### FIORE SPRITZ

Martini & Rossi, Rose Cardamom,  
Lemon — 16

#### MIDNIGHT FIG

Fig, Molasses, Ginger,  
San Pellegrino — 11

#### SLEEPLESS IN FM

Lyre’s Amaretti, N/A Lucano,  
Espresso, Salted Cocoa — 16

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## 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
HUBER ‘LAYLA’ N/A, <i>Muscat Blanc</i> , NV, Austria	15/60

### 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
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
LEITZ ‘EIN ZWEI ZERO’ N/A, <i>Riesling</i> , 2023, Rheingau	12/48

### RED

KELLEREI BOZEN, <i>Pinot Nero</i> , 2024, Alto Adige	19/76
BERTOLDI BARDOLINO SUPERIORE, <i>Corvina, Corvinone, Rondinella, Molinara</i> , 2022, Veneto	18/72
L’AVVENTURA ‘AMOR’, <i>Cesanese</i> , 2023, Lazio	20/80
I GREPPI ‘GREPPICANTE’, <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i> , 2023, Tuscany	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

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## Beer & Soda

Peroni Nastro Azzuro, Lager, Vigevano, Italy — 9	Podere La Berta, ‘Scrum,’ American IPA, Brisighella, Italy — 14
Birra Moretti, Lager, Udine, Italy — 9	La Dolce Vita Chinotto or Bitter Red — 5
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
Birra Baladin ‘Wayan’ Saison, Piozzo, Italy — 14	