



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 PESTO, pine nuts, basil, fior di latte 17
- *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
- PANZANELLA, heirloom tomatoes, peaches, fennel, vidalia onions, pane bianco croutons 24
- PANE BIANCO, primolio, essenza, black pepper 7

PIZZA

- POMODORO, sungolds, mozzarella di bufala, chili oil 26
- BOSCAIOLA, fennel sausage, marinated rapini, provolone picante 28
- MORTADELLA, stracciatella, pistachio pesto (panino) 31
- COPPA E PESCA, mozzarella di bufala, arugula, parmigiano reggiano 27
- FIORI DI ZUCCA E ALICI, anchovies, buffalo mozzarella, squash blossoms 28

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
- GNOCCHETTI VERDE, english peas, snap peas, pea tendrils 24
- ANOLINI, parmesan fonduta, crispy prosciutto 26
- VONGOLE, pasta neck clams, fennel soffrito, fine herbs 28
- PAGLIA E FIENO, ricotta, preserved baby zucchini, squash blossoms 24

FORNO

- BRANZINO, garlic scape salmoriglio, blistered cherry tomatoes, chervil 49
- *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
- BROCCOLI E CAVOLFIORRE, bagna cauda, parmigiano reggiano, bread crumbs 19
- ZUCCA, roasted patty pan squash, eggplant caponata, basil 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
ROSITA Real del Valle Blanco, Cocchi Rosa, Carpano Bianco, Campari — 18	BASIL DAISY Wheatley Vodka, Lo-Fi Sweet Vermouth, Basil, Charred Lemon — 19	IL CARCIOFO ESPRESSO MARTINI Wheatley Vodka, Giocondo Coffee, Sicilian Blood Orange, Lavender — 19
PERSIMMONCELLO SPRITZ Amalfi Limoncello, Apologue Persimmon, Fred Jerbis Amaro, Prosecco — 19	ROMAN HOLIDAY Buffalo Trace, Amaro Lucano, Amaro Montenegro, Lemon — 19	SUMMER CORRETTO Brandy, Summer Berries, Espresso, Egg Yolk — 18
AMERICANO DI FRAGOLA Carpano Antica, Campari, Casoni Vermouth di Balsamico, Strawberry, Club Soda — 20	HOUSE OLD FASHIONED il Carciofo Single Barrel Sazerac 6 Year Rye, Angostura, Orange — 24	ART OF CHOKE Cynar, Green Chartreuse, Flor de Cana, Mint — 18

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, Demerara — 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
HUBER ‘LAYLA’ N/A, <i>Muscat Blanc</i> , NV, Austria	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> , 2024, Lazio	17/68
LIVIO FELLUGA FRIULANO, <i>Friulano</i> , 2024, Friuli-Venezia	18/72
SANT ‘ELENA’, <i>Sauvignon Blanc</i> , 2020, Friuli Isonzo	18/72
SERGIO MOTTURA POGGIO DELLA COSTA, <i>Grechetto</i> , 2024, Lazio	16/64
GAROFOLI ‘KÒMAROS’ ROSATO, <i>Montepulciano</i> , 2025, Marche	18/72
LEITZ ‘EIN ZWEI ZERO’ N/A, <i>Riesling</i> , 2023, Rheingau	12/48

RED

FRECCIAROSSA ‘CARILLO’, <i>Pinot Nero</i> , 2024, Lombardy	18/72
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
BEIVUMA BARBERA D’ALBA, <i>Barbera</i> , 2023, Piedmont	21/84
ARNALDO CAPRAI MONTEFALCO ROSSO, <i>Sangiovese</i> , <i>Sagrantino</i> , 2021, Umbria	18/72
FRANCO MOLINO BAROLO RISERVA, <i>Nebbiolo</i> , 2018, Piedmont	25/100

Beer & Soda

Peroni Nastro Azzuro, Lager, Vigevano, Italy — 9	Podere La Berta, ‘Scrum,’ American IPA, Brisighella, Italy — 14
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
Marz, il Carciofo, ‘Italian IPA’ — 12	