



## 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, slagel 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 28
- 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 strip, honey, colatura, black pepper beef fat 79
- \*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

- VECCHIO AMICO  
Rittenhouse Rye, Spiced Dry  
Vermouth, Campari, Crème de  
Cacao — 19
- 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
- CAMOMILLA COLLINS  
Poli Camomilla, Apple, Sherry,  
Lemon — 17
- SAZERAC ROMANA  
Sazerac Rye, Demerara,  
Peychaud’s, Romana Sambuca — 19  
Upgrade to E.H. Taylor +7

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
- AMARO COBBLER  
Branca Fernet Menta, Ramazotti,  
Strawberry, Angostura — 18

Wine by The Glass

SPARKLING

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

WHITE

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

RED

- KELLEREI BOZEN, *Pinot Nero*, 2024, Alto Adige 19/76
- L’AVVENTURA ‘AMOR’, *Cesanese*, 2023, Lazio 20/80
- LUNGAROTTI ‘L’UM’ ROSSO, *Sangiovese, Merlot*, 2022, Umbria 19/76
- I GREPPI ‘GREPPICANTE’ BOLGHERI ROSSO, *Cabernet Sauvignon, Cabernet Franc, Merlot*, 2023, Tuscany 20/80
- BRAIDA ‘MONTEBRUNA’, *Barbera*, 2021, Piedmont 21/84
- ARNALDO CAPRAI MONTEFALCO ROSSO, *Sangiovese, Sagrantino*, 2021, Umbria 18/72
- FRANCO MOLINO BAROLO RISERVA, *Nebbiolo*, 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

Spirit Free

- 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
- Midnight Fica, Fig, Molasses, Ginger, Tonic — 11