



il Carciofo

Dinner Menu

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
- *CAPESANTE CRUDO, green garlic aglio, crispy shallots, pickled spring onion 24
- MISTICANZA, candied pistachios, watermelon radish, pecorino toscano 20
- FRITTO MISTO, calamari, shrimp, calabrian aioli 27
- ABBACCHIO ALLA SCOTTADITO, vin santo, rosemary 26
- INSALATA DI ASPARAGI, hazelnut vinaigrette, toasted hazelnuts, pecorino 24
- INSALATA DI PUNTARELLA, pickled strawberries, preserved pine nuts, pecorino toscano 26
- PANE BIANCO, primolio, essenza, black pepper 6

PIZZA

- POMODORO GIALLO, yellow tomato passata, artichoke, mozzarella di bufala, chili oil 27
- BOSCAIOLA, fennel sausage, marinated rapini, provolone picante 28
- MORTADELLA, stracciatella, pistachio pesto (panino) 28
- CIPOLLA, caramelized onion fonduta, balsamic onions 25

PASTA

- *RIGATONI ALLA CARBONARA, slagel eggs, guanciale, pecorino romano, black pepper 26
- SPAGHETTONI CACIO E PEPE, pecorino romano, black peppercorn 19
- MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian chilis, tomato, pecorino romano 25
- GNOCCHETTI VERDE, english peas, snap peas, pea tendrils 24
- ANOLINI, parmesan fonduta, prosciutto, fava beans 26
- SPAGHETTI AL CARCIOFO, preserved artichokes, calabrian chile 28

FORNO

- *MAIALE AL FORNO, salsa verde, pork tomato jus 46
- IPPOGLOSSO, arrabbiata, basil 49
- *MANZO APRUGINEO, dry-aged bone-in strip, honey, colatura, black pepper, beef fat 79
- *VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage 67

CONTORNI

- ASPARAGI E MORCHELLE, mushroom butter 21
- 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.*

Cocktails

APERITIVI

ROSITA

Real del Valle Blanco, Cocchi Rosa, Carpano Bianco, Campari — 18

PERSIMMONCELLO SPRITZ

Amalfi Limoncello, Apologue Persimmon, Fred Jerbis Amaro, Prosecco — 19

AMERICANO DI FRAGOLA

Carpano Antica, Campari, Casoni Vermouth di Balsamico, Strawberry, Club Soda — 20

MISTI

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 — 24

DIGESTIVI

IL CARCIOFO ESPRESSO MARTINI

Wheatley Vodka, Giocondo Coffee, Sicilian Blood Orange, Lavender — 19

PISTACCHIO CREMA

Marzadro Crema Pistacchio, Black Walnut, Egg Yolk, Crushed Ice — 19

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

Wine by The Glass

SPARKLING

MONOGRAM FRANCIACORTA 'SATEN', <i>Chardonnay</i> , NV, Lombardy	22/88
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>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, 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

KELLEREI BOZEN PINOT NERO, <i>Pinot Nero</i> , 2025, Alto Adige	18/72
COSIMO MARIA MASINI CHIANTI, <i>Sangiovese</i> , 2022, Tuscany	17/68
L'AVVENTURA 'AMOR', <i>Cesanese</i> , 2023, Lazio	20/80
I GREPPI 'GREPPICANTE', <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i> , 2024, Tuscany	20/80
BRAIDA 'MONTEBRUNA', <i>Barbera</i> , 2022, 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

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