



WEDNESDAY

Schnitzoletta alla parmigiana

\$32

THURSDAY

Pollo alla Diavola For 2

\$75

Yummy Bites & Roman Street Food

- Parmigiano Reggiano 24 Months & 25-Year Aceto Balsamico \$14
Hand-Cut Prosciutto (Galloni) \$24
Fried Zucchini \$9
Bread Service Selection of our Home made bread (Whipped butter, olive oil) \$9
Pinsa Romana Prosciutto & Arugola Crispy oval Roman pizza \$24
Suppli al Telefono Classic Roman fried rice croquettes \$13

Le Bruschette

- Mix Bruschette Pecorino, artichokes, mint & lemon; Tomato and basil; Olive oil & garlic \$12
Bruschetta al Pomodoro Tomato, olive oil, oregano \$10
Bruschetta Burrata & Prosciutto \$14

Paste

- Amatriciana Guanciale, pecorino, tomato \$25
Carbonara Guanciale, pecorino, local Farm egg \$26
Pici Cacio e Pepe Roman Pecorino cheese and black pepper \$24
Risotto agli Asparagi Asparagus Risotto \$28
Strangozzi alla Ternana Handmade pasta with Mushroom and Truffle \$34
Ravioli burro e salvia Ricotta, spinach, butter & sage \$27
Spaghettono Aglio, Olio e Peperoncino Garlic, olive oil & chili \$19
Lasagna Bianca Provola, broccoletti, salsiccia \$32
Spaghettono Scoglio Seafood pasta \$36
Paccheri Carciofi e Fave Paccheri pasta with artichokes and Fava beans \$28

I Nostri Taglieri Our Cutting Boards

- Cheese Selection \$24
Charcuterie Selection \$24
Cheese & Charcuterie Selection \$24

Antipasti

- Burrata, Mortadella and pistachio pesto \$25
Caciocavallo alla Piastra & miele Grilled caciocavallo cheese with honey \$24
Insalata di Polpo Octopus, celery, green beans, potato, Gaeta olives, parsley \$26
Insalata del Contadino Seasonal greens with pecorino & lemon dressing \$14
Bresaola, Rucola, fresh Artichoke and Parmigiano (add fresh truffle MP) \$26
Polpette al Sugo Classic Roman meatballs in sauce \$19
Carciofi alla Romana Braised Roman artichokes \$16
Insalata Rucola, Pomodorini and Parmigiano \$16

Dolci

- Tiramisu' Classic Roman Tiramisu \$14
Biscotti di Ilde Valerio Mom biscotti \$10
Macedonia di Frutta Roman traditional Fresh Fruits Salad \$12
Zeppole di San Giuseppe Roman cream-filled fritters with Amarena cherries \$14
Homemade Gelato al pistacchio \$9
Crostata Ricotta e Cioccolata Ricotta and dark chocolate tart \$12
Ciambelline Fritte (for 2) Fried Italian donuts served with Pistachio and Chocolate sauce \$18

Allergen disclosure - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Secondi

Pollo alla Cacciatora

Chicken, olives, garlic, rosemary

\$32

Saltimbocca alla Romana

Veal, prosciutto, sage

\$39

Tagliata di manzo con porcini

New York strip, porcini mushrooms

\$54