



WEDNESDAY
Schnitzoletta alla
parmigiana
\$32

THURSDAY
Pollo alla
Diavola For 2
\$78

Yummy Bites &
Roman Street Food

Parmigiano Reggiano 24 Months & 25-Year Aceto Balsamico	\$14
Hand-Cut Prosciutto di Parma 24 Months	\$22
Fried Zucchini	\$10
Bread Service Selection of our Home made bread and Focaccia (Whipped butter, Sabina oil)	\$9
Pinsa Romana Prosciutto & Fighi Crispy oval Roman pizza	\$28
Supplì al Telefono Classic Roman fried rice croquettes	\$14

Le Bruschette

Mix Bruschette Pecorino, artichokes, mint & lemon; Tomato and basil; Olive oil & garlic	\$16
Bruschetta al Pomodoro Tomato, olive oil, oregano	\$12
Bruschetta Burrata & Prosciutto	\$16

Paste

Amatriciana Guanciale, pecorino, tomato	\$24
Norma pasta with roasted eggplant, tomato sauce, basil, ricotta salata.	\$26
Pici Cacio e Pepe Roman Pecorino cheese and black pepper	\$24
Paccheri Pesto di Agrumi Pasta with fragrant citrus pesto fresh herbs, pecorino, almonds and extra virgin olive oil	\$26
Ravioli al Limone Ricotta ravioli, lemon and thyme	\$26
Spaghettone Aglio, Olio e Peperoncino Garlic, olive oil & chili	\$19
Spaghettone alle Cozze Pasta with Mussels and Fresh Parsley	\$28
Spaghettone Scoglio Seafood pasta	\$36
Pici al Tartufo Home made Pasta with Black Truffle	\$42

I Nostri Taglieri
Our Cutting Boards

Cheese Selection	 \$26
Charcuterie Selection	 \$26
Cheese & Charcuterie Selection	 \$26

Antipasti

Burrata e Pomodorini Fresh Burrata, Heirloom Tomato, Basil	\$24
Prosciutto e Melone Prosciutto and Cantaloupe	\$19
Insalata di Polpo Octopus, celery, green beans, potato, Gaeta olives, parsley	\$26
Saute' di Cozze Fresh mussels sautéed with garlic, white wine, cherry tomatoes, parsley, and extra virgin olive oil, served with grilled bread.	\$23
Polpette al Sugo Classic Roman meatballs in sauce	\$20
Carciofi alla Romana Braised Roman artichokes	\$18
Panzanella Salad Heirloom tomatoes, cucumber, marinated red onion, basil, toasted bread, extra virgin olive oil, and aged red wine vinaigrette.	\$16

Secondi

Tonno Alla Romana Fresh Tuna. Capers, Olives, Parsley	\$40
Saltimbocca alla Romana Veal, prosciutto, sage	\$37
Fish of The Day	\$46

Dolci

Tiramisu' Classic Roman Tiramisu	\$14
Tiramisu' alle Fragole Strawberry tiramisu'	\$15
Pesche al Vino Local Peach in Frascati Wine	\$14
Homemade Gelato al pistacchio	\$9
Torta al cioccolato 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.