



Yummy Bites & Roman Street Food

Parmigiano Reggiano 24 Months & 25-Year Aceto Balsamico	\$14
Hand-Cut Prosciutto (Galloni)	\$24
Fried Zucchini	\$10
Bread Service Selection of our Home made bread (Whipped butter, olive oil)	\$9
Pinsa Romana Prosciutto & Fighi Crispy oval Roman pizza	\$24
Supplì 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
Busiate alla Norma pasta with roasted eggplant, tomato sauce, basil, ricotta salata.	\$28
Pici Cacio e Pepe Roman Pecorino cheese and black pepper	\$25
Paccheri Pesto di Agrumi Pasta with fragrant citrus pesto fresh herbs, pecorino, almonds and extra virgin olive oil	\$28
Ravioli al Limone Ricotta ravioli, lemon and thime	\$26
Spaghettono Aglio, Olio e Peperoncino Garlic, olive oil & chili	\$20
Spaghettono alle Cozze Pasta with Mussels and Fresh Parsley	\$32
Spaghettono Scoglio Seafood pasta	\$36
Pasta alla Ternana Pasta with Mushroom and Truffle	\$38

WEDNESDAY

Schnitzoletta alla parmigiana




\$32

THURSDAY

Pollo alla Diavola For 2

\$78

I Nostri Taglieri Our Cutting Boards

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

Antipasti

Burrata e Pomodorini Fresh Burrata, Heirloom Tomato, Basil	\$23
Prosciutto e Melone Prosciutto and Cantaloupe	\$22
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.	\$25
Polpette al Sugo Classic Roman meatballs in sauce	\$19
Carciofi alla Romana Braised Roman artichokes	\$16
Panzanella Salad Heirloom tomatoes, cucumber, marinated red onion, basil, toasted bread, extra virgin olive oil, and aged red wine vinaigrette.	\$18

Secondi

Calamaro Ripieno Stuffed Calamaro with pecorino, parsley, bread crumbs.	\$38
Saltimbocca alla Romana Veal, prosciutto, sage	\$39
Fish of The Day	\$48

Dolci

Tiramisu' Classic Roman Tiramisu	\$14
Tiramisu' alle Fragole Strawberry tiramisu'	\$15
Macedonia di Frutta Roman traditional Fresh Fruits Salad with Vanilla gelato	\$14
Homemade Gelato al pistacchio	\$9
Torta al cioccolato Chocolate Tart	\$14
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.