



### WEDNESDAY

Schnitzoletta alla parmigiana

\$32

### THURSDAY

Pasta e Fagioli

\$25

### FRIDAY

Pollo diavola (for 2)

\$75

### SATURDAY

Brasato al vino rosso

\$48

## Yummy Bites & Roman Street Food

Our Special Imported Quality Cheese & Charcuterie

<b>Parmigiano Reggiano 24 Months &amp; 25-Year Aceto Balsamico</b>	\$14
<b>Pecorino Marinato (Marinated Roman Pecorino)</b>	\$14
<b>Caciocavallo alla Piastra &amp; miele</b> Grilled caciocavallo with honey	\$18
<b>Hand-Cut Prosciutto (Galloni)</b>	\$24
<b>Mortadella e focaccia</b>	\$18
<b>Fried Zucchini</b>	\$9
<b>Bread Service</b> Selection of our Home made bread (Whipped butter, olive oil, balsamic)	\$9
<b>Pane e Sugo "Scarpetta Time"</b> House bread with three sauces (cacio e pepe, amatriciana, meatball sauce)	\$15
<b>Pinsa Romana Cacio e Pepe</b> Crispy oval Roman pizza	\$20
<b>Suppli al Telefono</b> Classic Roman fried rice croquettes	\$12

## 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

<b>Mezza Manica "Mancini" Amatriciana</b> Guanciale, pecorino, tomato	\$25
<b>Mezza Manica "Mancini" Carbonara</b> Guanciale, pecorino, egg	\$26
<b>Pici Cacio e Pepe</b> Pecorino, black pepper (add fresh truffle MP)	\$24
<b>Fregnacce alla Sabinese</b> Tomato, Garlic, black olives, chilli and parsley	\$24
<b>Strangozzi alla Ternana</b> Handmade pasta with Mushroom (chiodini, galletti) and Truffle	\$32
<b>Ravioli burro e salvia</b> Ricotta, spinach, butter & sage	\$26
<b>Spaghettono Aglio, Olio e Peperoncino</b> Garlic, olive oil & chili	\$19
<b>Lasagna Bianca</b> Provola, broccoletti, salsiccia	\$32
<b>Spaghettono Scoglio</b> Seafood pasta served in a decorated plate	\$35
<b>Gnocchi Cozze, pecorino e zafferano</b> Potato gnocchi with mussels & pecorino	\$32

## Kid's Menu

<b>Pici pomodoro e basilico</b>	\$14
<b>Grilled chicken and fries</b>	\$16
<b>Gnocchi butter and cheese</b>	\$14
<b>Pinsa Margherita</b>	\$16

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

## I Nostri Taglieri Our Cutting Boards

All boards served with our special ciambella, a zampa bread and garnish of the day.

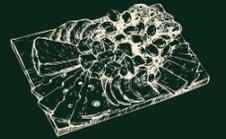
**Cheese Selection**  
\$24



**Charcuterie Selection**  
\$24



**Cheese and Charcuterie Selection**  
\$26



## Antipasti

<b>Burrata, Mortadella and pistachio pesto</b>	\$24
<b>Crostone Mediterraneo</b> Tropea onion, tomato, tuna, Sicilian capers, basil	\$24
<b>Insalata di Polpo</b> Octopus, celery, green beans, potato, Gaeta olives, parsley	\$25
<b>Insalata del Contadino</b> Seasonal greens with pecorino & lemon dressing	\$14
<b>Bresaola, Rucola, fresh Artichoke and Parmigiano</b> (add fresh truffle MP)	\$26
<b>Polpette al Sugo</b> Classic Roman meatballs in sauce	\$18
<b>Carciofi alla Romana</b> Braised Roman artichokes	\$16
<b>Insalata Rucola Pomodorini and Parmigiano</b>	\$16

## Specialty for two

<b>Polenta spuntature e salsiccia</b> A classic polenta, with italian sausage and pork ribs	\$33 per Person
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## Dolci

<b>Tiramisu "Tableside"</b> Classic Roman Tiramisu	\$14
<b>Biscotti di Ilde</b> Valerio Mom biscotti	\$10
<b>Maritozzo con La Panna</b> Roman traditional brioche filled with vanilla whipped cream	\$12
<b>Zeppole di San Giuseppe</b> Roman cream-filled fritters with Amarena cherries	\$14
<b>Home Made Gelato pistacchio</b>	\$9
<b>Crostata Ricotta e Cioccolato</b> Ricotta and dark chocolate tart	\$12
<b>Ciambelline Fritte (for 2)</b> Fried Italian donuts served with Pistachio and Chocolate sauce	\$16

## Secondi

### Pollo alla Cacciatora

Chicken, olives, garlic, rosemary

\$32

### Saltimbocca alla Romana

Veal, prosciutto, sage

\$39

### Tagliata di manzo con porcini

Beef, porcini mushrooms

\$54