

OFFERINGS OF FIRE

COLLEZIONE VINO

GLASS / BOTTLE

SPARKLING

Moscato d'Asti, Bartenura
PIEDMONT, ITALY — 13/48

Prosecco, Zardetto,
VENETO, ITALY — 14/52

Brut, Ferrari
TRENTINO, ITALY — 26/100

Brut Rosé, La Contesse
VENETO, ITALY — 16/60

Lambrusco, Lucci Secco
EMILIA-ROMAGNA, ITALY — 14/52

WHITE

Pinot Grigio, Terlato,
FRUILI-VENEZIA GIULIA, ITALY — 15/56

Sauvignon Blanc, Via Alpina,
FRUILI-VENEZIA GIULIA, ITALY — 16/60

Soave Classico, Pieropan,
VENETO, ITALY — 14/52

Frascati, Terre Porzione Superiore,
LAZIO, ITALY — 16/60

Chardonnay, Au Bon Climat,
SANTA BARBARA, CALIFORNIA — 17/64

Chardonnay, Lamelle il Borro,
TUSCANY, ITALY — 25/96

SKIN CONTACT

Ramato, Tonnino Pizzo di Gallo,
SICILY, ITALY — 15/56

Rosé, Planeta,
SICILY, ITALY — 14/52

RED

Pinot Noir, Fundamental,
CENTRAL COAST, CALIFORNIA — 15/56

Chianti Classico, Poggio Torselli,
TUSCANY, ITALY — 20/76

Nero d'Avola, Feudo Maccari Saia,
SICILY, ITALY — 16/60

Barolo, GD Vajra Albe,
PIEDMONT, ITALY — 30/114

Super Tuscan, Tenuta Sette Cieli Yantra,
TUSCANY, ITALY — 22/84

Cabernet Sauvignon, Soldier,
COLUMBIA VALLEY, WASHINGTON — 18/68

Cabernet Sauvignon, Truchard,
NAPA VALLEY, CALIFORNIA — 25/96

DEALCOHOLIZED

N/A Brut, Noughty,
LA MANCHA, SPAIN — 16/60

N/A Lambrusco, Ruinite Zero,
EMILIA-ROMAGNA, ITALY — 12/44

BIRRA

DRAFT — 7

Fate Brewing ☞ Local Lager
Huss Brewing ☞ Devils Halo Amber

The Shop Beer Co ☞
Church Music Hazy IPA

BOTTLE — 6

Coors ☞ American Lager
Peroni ☞

Italian Pilsner
Peroni O.O ☞ Zero Proof

COCKTAILS

SPRITZ — 17

VENETIAN *aperitivo rosso, strawberry-rhubarb liqueur, prosecco,*
club soda, grapefruit, olive

OTTO *elderflower liqueur, pear eau de vie, prosecco, club soda, mint*
AMALFI *house limoncello, basil eau de vie, prosecco, club soda*

NEGRONI — 17

ROSSO *new western gin, aperitivo rosso, vermouth dolce, sea salt*
BIANCO *london dry gin, aperitivo bianco, vermouth bianco, black lemon*
VERDE *old tom gin, aperitivo verde, vermouth secco, cucumber, elixir vegetal*

HOUSE COCKTAILS

LIBERTINA *rosemary vodka, house limoncello,*
herbal liqueur, lemon, parsley — 16

FOREST FRUITS *blueberry vodka, amaro,*
bay leaf, lime, club soda — 16

STRAWBERRY TREE *gin, strawberry sambuca,*
oregano, lemon, mediterranean tonic — 16

COAST OF THE GODS *blanco tequila, lychee rum,*
aperitivo rosa, coconut water, lime — 16

MARGHERITA CALABRESE *reposado tequila,*
bergamot liqueur, lime, calabrian chili honey — 16

VESPA *tarragon vodka, tomato gin, aperitivo pesca, olive oil — 17*
ANTIQUITY *bourbon, spanish brandy, chianti syrup, bitters blend — 17*

PICK ME UP *cognac, aged rum, biscotti liqueur,*
amaro, espresso, mascarpone foam — 18

ZERO PROOF — 14

SAINT BERRY *N/A lambrusco, strawberry, oregano, lemon*

AGRODOLCE *N/A limoncello, orange, grapefruit, basil*

LAUREL CROWN *N/A amaro, quince, bay leaf, lemon, crodino*

THE IMPOSTER *N/A sparkling wine, N/A aperitif, rhubarb, blood orange*

BREAD FOR THE TABLE

PIZZA BIANCA
whipped ricotta, honey — 16

LINGUA DI PIZZA
ALLA ROMANA
tomato, pecorino, guanciale — 14

SALADS

PANZANELLA
*stracciatella, country-style bread, cucumber, heirloom
tomato, baby arugula, pickled red onion — 18*

INSALATA ROMANA
*romaine, shaved fennel, olives, radishes, baby tomatoes,
pecorino, romana vinaigrette — 15*

CAESAR
truffle dressing, romaine, garlic breadcrumb — 16

*ITEMS ARE SERVED RAW OR UNDERCOOKED - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS

SUPPLI

roman street croquettes

CARBONARA / *smoked eggplant pecorino crema — 15*
FUNGHI E FONTINA / *minted artichoke puree — 16*
'NDUJA E SCAMORZA / *lemon aioli — 17*

SMALL PLATES TO SHARE

SMOKED OSTRICA
*roasted oysters, smoked mussel aioli, spicy guanciale butter,
breadcrumb — 24*

GAMBERONI ALLA GRIGLIA
wood grilled shrimp, salsa verde, calabrian chile, grilled lemon — 22

VONGOLE
stewed manilla clams with baby tomatoes & grilled focaccia — 26

FRITTO MISTO
*calamari, shrimp, zucchini, artichokes, peppers,
green olives, lemon aioli — 19*

BURRATA CON PEPERONATA
pesto di rucola, capers, tomato passata — 16

TARTARE DI MANZO
*prime beef, truffle puree, crushed hazelnuts,
chives, caper, tallow crostini * — 28*

CARPACCIO DI TONNO
*oil-cured black olives, parsley gremolata, smoked sea salt,
caper berries — 24*

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PASTA ROMANA

TONARELLI ALLA CARBONARA

*egg yolk, guanciale, pecorino,
parmigiano, black pepper — 22*

RIGATONI ALLA AMATRICIANA

tomato passata, guanciale, pecorino — 24

LINGUINE ALLA VONGOLE

clams, sofrito, parsley — 32

GNOCCHETTI BURRO D'ORO

*potato gnocchi, tomato,
basil, butter, stracciatella — 26*

GNUDI ALLA GRICIA

ricotta, guanciale, pecorino — 28

SPAGHETTI AL NERO DI SEPPIA CON ARAGOSTA

lobster, ginger soffritto, tomato, basil mollica — 52

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MAIN COURSE

CHICKEN CACCIATORE

grilled half chicken, hunter-style ragu — 29

BRANZINO IN UMIDO

grilled branzino with stewed cippolini onion, olive & tomato — 39

PESCARE ALLA ROMANA

chicory, spinach, tomatoes, saffron, currants, pignoli nuts — 37

BISTECGA

cooked over live wood-fire with white oak & red hardwood

NY STRIP 12oz* — 58 *¢* FILET 8oz* — 62

RIBEYE 16oz* — 72

PORTERHOUSE ALLA BRACE 32oz* — 139

SIDES

SMOKED FONTINA POTATOES *salsa verde* — 14

GHICORIES *lemon, olive oil* — 12

WOOD GRILLED ARTICHOKES *pecorino, mint* — 16

GARROTS *agro dolce, dukkah, honey stracciatella* — 14

BABY ZUCCHINI *pecorino, arugula pesto, pistachio* — 13

FREGOLA CACIO e PEPE — 13

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DESSERTS

CHOCOLATE OLIVE OIL CAKE

blueberry compote, whipped mascarpone, EVOO — 14

CROSTATA DI RICOTTA

whipped cream, almonds, sour cherries — 14

CANNOLI MOLISANO

vanilla crema pasitcciera — 10

SOFT-SERVE GELATO

red wine pear compote with honey walnuts — 10

COCKTAIL

PICK ME UP *cognac, aged rum, biscotti liqueur, amaro, espresso, mascarpone foam — 18*

AMARO AFFOGATO *house gelato, chilled espresso, house amaro blend — 16*

WINES 2oz

Tawny Port, Dow 20 yr — 16

Vin Santo, Bocarelli — 18

Tokaji, Royal Tokaji 5 Red Label — 21

COFFEE

Espresso — 4

Latte — 5

Cappuccino — 5

DIGESTIVO

HOUSE LIMONCELLO — 13

AMARO

Meletti — 14

Fernet Branca — 16

Branca Menta — 15

Averna — 16

Montenegro — 16

Cynar — 16

Braulio — 16

Vecchio Amaro del Capo — 15

Lucano — 15

Nonino — 16

Ramazotti — 14

SAMBUCA

Molinari Extra — 13

Antica — 13

Romana Black — 14