

## ANTIPASTI ~

Grilled *Crostino al Quinto Quarto* 10

*Crostini alla Romana* with Fresh Mozzarella,  
*Prosciutto di Parma* and Anchovy 12

Veal Sweetbreads *alla Cacciatore*  
with Spring Arugula 12

Beef *Carpaccio* with Arugula, *Parmigiano*, Fresh  
Lemon and *Le Cesine Olive Oil* 13

*Salumi* with *Nostrano Salame*, Grilled *Mortadella*,  
*Coppa* and Artisan Cheese 18

Grilled Marinated Octopus *Modo Mio* with  
Fresh Herbs Olive Oil and Lemon 14

*Calamari Fritti* with Lemon and Sicilian Sea Salt 14

Pea Shoot Greens with Fresh Fava, *Pecorino*  
*Romano* and *Ceci Bean Crostini* 11

*Romanesca* Romaine Hearts with Anchovy  
*Vinaigrette* and *Pecorino Romano* 9

Garden Lettuces *alla Misticanza* with Lemon,

and *Le Cesine Olive Oil* 9

## PRIMI PIATTI ~

*Bucatini all'Amatriciana* with Tomato, *Guanciale*,  
Chilies and *Pecorino Romano* 15/9

House-Made *Ravioli Bianco e Nero* with  
Sole and Mustard Cress 18/10

*Rigatoncini* with *Ragú* of local Rabbit,  
Artichoke and *Pecorino Romano* 17/10

*Perciatelli* with Spiny Lobster and Spicy Tomato 21

Egg *Tagliatelle* with Tuna *Crudo*, Micro-  
Greens and Fresno Chilies 18/10

*Risotto alla Primavera* with Spring Lilies, Fresh Wild  
Mushrooms and *Parmigiano Reggiano* 17/10

*Orecchiette* with *Romanesco*, Cauliflower,  
Anchovy, Chilies and *Pecorino Romano* 16/9

House-Made Potato *Gnocchetti* with *Ragú*  
of Local Pork-Rib and *Parmigiano Reggiano* 17/10

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*Grigliata Mista*: Grilled Lamb and Fennel Sausage,  
Rabbit Loin, Beef Strip *Tagliata* and Veal Sweetbreads  
36

## SECONDI ~ MEAT

Braised Veal Shank *Osso Buco alla Cacciatore*  
with *Cannellini* Beans 32

Grilled All-Natural Beef Rib-Eye with Grilled  
Broccolini, Lemon and Olive Oil 34

Pan-Seared Calf's Liver with Onions, *Pancetta*  
Mushrooms and *Marsala Superiore* 22

Grilled Fischer Farm's Pork Tenderloin with Spring  
Greens and Blackberries 26

Grilled Whole *Galletto alla Diavola* with String  
Carrots and *Balsamico Glassato* 25

Grilled American Lamb Chops with  
Spring Lily *Risotto* 32

*Tagliata*: Grilled Beef *La Rosa* with Speck  
Wrapped Asparagus 29

## DEGUSTAZIONE

Weekly Five-Course Tasting Menu  
~inquire~

## SECONDI ~ FISH

Pan-Roasted Halibut with Pea Shoots, Spring  
Onions, Lemon and Olive Oil 28

*Pesce del Giorno* ~inquire~

## VERDURE ~

Grilled Portobello Mushroom with Charred  
Tomato and Fresh Spring Greens 15

## CONTORNI ~

Carrot Strings	6
<i>Cannellini al Fiasco</i>	6
Grilled <i>Broccolini</i>	6
<i>Speck</i> and Asparagus	7

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*i nonni uses organic and local ingredients whenever possible*

*i nonni uses only responsibly raised meat and fowl*

*we do not guarantee meats or fish ordered past medium*

*18% gratuity may be added to parties of five or more*

*no separate checks, please*

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