

ELVIRA

MENÚ

2024



LA SETTIMANA ROMANA

A BELLI DE NONNA, WELCOME TO MY KITCHEN! YOU KNOW THAT WAY OF SAYING "WHEN IN ROME, DO AS THE ROMANS DO?" DON'T FORGET IT! LET ME TAKE IT FROM HERE! IN ROME EVERY DAY OF THE WEEK IS TRADITIONALLY TIED TO A SPECIFIC RECIPE OR CATEGORY OF RECIPES. IN MY KITCHEN WE FOLLOW TRADITIONS RELIGIOUSLY.

ASK YOUR SERVER
FOR MY DAILY SPECIALS

ELVIRA



VEGAN OR CAN BE VEGAN



GLUTEN FREE OR CAN BE GLUTEN FREE



SUSTAINABLE



ORGANIC



NATURAL

BELLI DI NONNA, PLEASE NOTE THAT A 4% SURCHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE HEALTH AND MEDICAL BENEFITS FOR OUR FULL TIME FAMIGLIA. IF YOU WOULD LIKE THE SURCHARGE REMOVED, JUST LET US KNOW!



MONDAY / ALLESI E BOLLITI

Monday is considered "Giorno di magra" (light dining day). After an all day eating Sunday, traditionally, you would want to stay "light" by eating the leftovers of the day before. Obviously, in my kitchen, there are no leftovers!



TUESDAY / POLPETTE

Tuesday is meatballs day!



WEDNESDAY / QUINTO QUARTO

On Wednesday the "quinto quarto" (offal of butchered animals) becomes the main character of the Roman cuisine. Don't be scared, just trust me. You will not regret it.



THURSDAY / GNOCCHI

"Ridi che Nonna ha fatto li gnocchi" (Smile, Nonna made gnocchi). Thursday is fully dedicated to my delicious handmade Gnocchi.



FRIDAY / PESCE

Friday is traditionally a religious day, therefore it is dedicated to fish.



SATURDAY / TRIPPA

Tripe is so important for Romans that it has an entire day dedicated to itself. Saturday!



SUNDAY / FESTA

Sunday is family day, my favorite. All together, around my table, enjoying the best of the best: Pasta al Forno!



"UN BRINDISI A NOI
A TOAST TO US" **ELVIRA**

Corkage fee:

20 per btl (750ml), for first and second

35 per btl, for third and fourth

50 per btl, for fifth and up

Only for btls not on our wine list

BOLLICINE

		PROSECCO / SERENA	VENETO	18	34	66
		PROSECCO ROSÈ / DOC TASI	VENETO			59
		FRANCIACORTA / FACCOLI	LOMBARDIA			85
		LAMBRUSCO / CONSORZIO LAMBRUSCO ROMAGNA	EMILIA ROMAGNA	16	30	58

ROSÉ

		VINO ROSATO SANGIOVESE/ROSIE GIOVESE	MARCHE	15	28	54
		CERASUOLO D'ABRUZZO ROSE/JASCI	ABRUZZO			51

BIANCHI

		PINOT GRIGIO / MIND THE GRAPES	VENETO	15	28	54
		GRECHETTO / SPORTOLETTI	UMBRIA	17	32	62
		FRASCATI / POGGIO LE VOLPI	LAZIO	18	34	66
		TREBBIANO / JASCI	ABRUZZO	17	32	62
		PECORINO / UMANI RONCHI	ABRUZZO			55
		VERDICCHIO DI MATELICA / LE SALSE	MARCHE			58
		PALLAGRELLO BIANCO / VESTINI CAMPAGNARO	CAMPANIA			64
		GRECO DI TUFO / COLLI DI CASTELFRANCI	CAMPANIA			59

QUARTINO MEZZO LITRO LITRO BOTTIGLIA

MON	TUE	WED	THU	FRI	SAT	SUN
01	02	03	04	05	06	07
08	09	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27 Santa Elvira	28
29	30	31				





"A CARNEVALE OGNI DRINK VALE
AT CARNIVAL EVERY DRINK IS WORTH IT" **ELVIRA**

ROSSI

- MONTEPULCIANO D'ABRUZZO / ABBONDANZA
- PRIMITIVO / PRIMITIVUS
- CHIANTI / CESARINA
- VINO ROSSO SANGIOVESE / SANDY GIOVESE
- FIASCO, SANGIOVESE / SALCHETO
- CEFSANESE - POGGIO LE VOLPI

- MAGLIOCCO "CARIGLIO" / TERRE NOBILI
- BACCAROSSA / POGGIO LE VOLPI *Vintage 2020*
- TAURASI / COLLI DI CASTELFRANCI *Vintage 2017*
- FURORE ROSSO RISERVA / MARISA CUOMO *Vintage 2016*
- ROMA DOC / POGGIO LE VOLPI
- CAPOLEMOLE ROSSO / MARCO CARPINETI
- CEFSANESE DI OLEVANO ROMANO / COMPAGNIA DI ERMES *Vintage 2019*
- ROSSO PICENO / LE CANIETTE
- PINOT NERO / FATTORIA MANCINI *Vintage 2019*
- GUERRIERO NERO / GUERRIERI
- BARBARESCO / LA CA NOVA *Vintage 2019*
- BAROLO / SCARZELLO *Vintage 2017*
- BRUNELLO / CAPRILI *Vintage 2018*
- AMARONE DELLA VALPOLICELLA / FASOLI GINO *Vintage 2016*

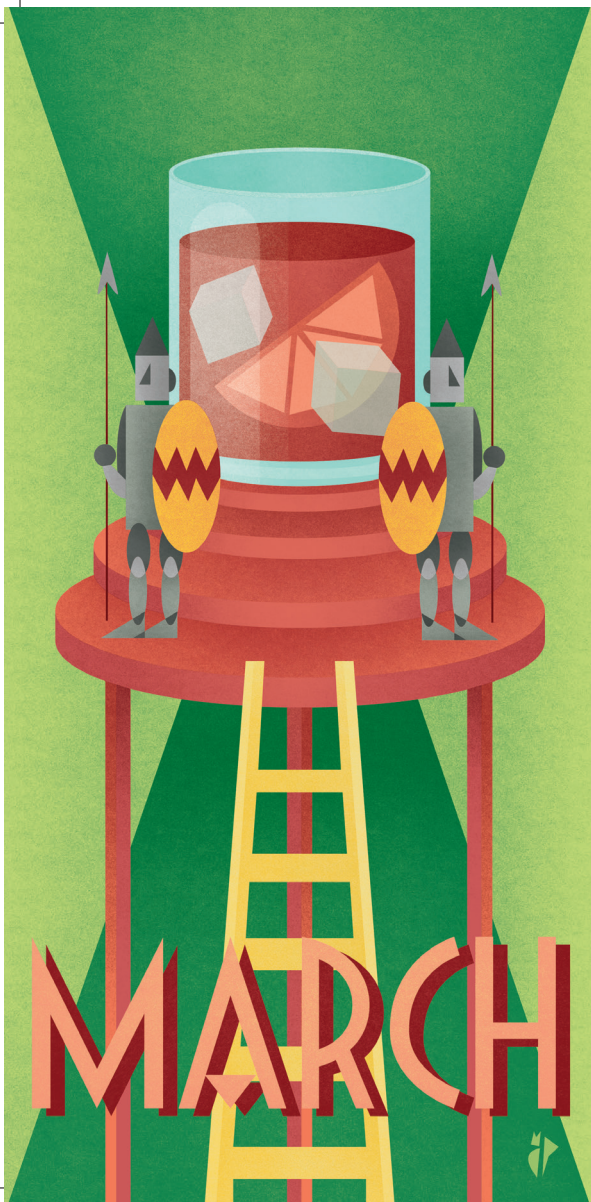
	QUARTINO	MEZZO LITRO	LITRO
ABRUZZO	17	32	62
PUGLIA	18	34	66
TOSCANA	19	36	70
MARCHE	15	28	54
TOSCANA	17	32	62
LAZIO	21	40	78

BOTTIGLIA

CALABRIA	54
CAMPANIA	98
CAMPANIA	105
CAMPANIA	145
LAZIO	70
LAZIO	62
LAZIO	88
MARCHE	56
MARCHE	86
MARCHE	75
PIEMONTE	119
PIEMONTE	165
TOSCANA	168
VENETO	110

MON	TUE	WED	THU	FRI	SAT	SUN
			01	02	03	04
05	06	07	08	09	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29			





"A DIFESA DEL DISTILLATO ITALICO
IN DEFENSE OF THE ITALIAN DISTILLATE" **ELVIRA**

COCKTAIL

SGROPPINO DI NONNA

Vodka, bergamot, lemon juice, sorbetto // 15

MARAMEO

Rye, Amaro del Capo, Caffè Borghetti, Sambuca // 14

CARCIOFO

Scotch, Cynar, Angostura bitters 15

NEGRONI ALPINO

Gin, Cocchi Americano, Alpe Genepy, Strega, Dolin Dry Vermouth // 15

TEVERE ESOTICO

Rum, Cocchi di Torino, Jefferson Amaro, Caffè Borghetti // 15

ROSSO CARDINALE

Blanco Tequila, Creme de Cassis, Alpe Genepy, Lime Juice, Orange Bitters // 16

TESTACCIO, OAXACA

Mezcal, Ginger Falernum, Campari, Pineapple Juice, Macchia Vermouth // 16

PISCHELLETTO (NON ALCOHOLIC)

Ginger juice, Maple syrup, Rosemary, Apple Cider, Lemon Juice, Soda // 12

SETTE COLLI (NON ALCOHOLIC)

Green tea, Basil, Lemon juice, Pineapple Juice, black pepper, Soda // 11

BIRRA ALLA SPINA

ELVIRONA BIONDA Italian Pilsner // 7

NEW DAY IPA Second chance // 8

ROTATING TAP Ask your server

BIRRE ARTIGIANALI ITALIANE

ANAIS, BIRRA FLEA

Smoked Beer, Umbria, ITALIA // 13

COSTANZA, BIRRA FLEA

Blonde Ale, Umbria, ITALIA // 13

L'IPPA, BALADIN,

IPA, Piemonte, ITALIA // 13

ISAAC, BALADIN,

Blanche, Piemonte, ITALIA // 13

NON ALCOHOLIC

COCACOLA // 4.5

DIET COKE // 4.5

SPRITE // 4.5

LEMONADE // 5

ICED TEA // 5

ARNOLD PALMER // 5

GINGER BEER // 5

ACQUA PANNA // 6

SAN PELLEGRINO // 6

MON	TUE	WED	THU	FRI	SAT	SUN
				01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



APRIL



"SE TELEFONANDO
IF CALLING" **ELVIRA**

ANTIPASTI & FRITTI

ANTIPASTO DELLA CASA 🍷

Prosciutto di Parma, pork "Spianata Calabrese", Mortadella, Burrata, Pecorino, Gorgonzola, "Verdure Grigliate", "Mostarda di Pere", onion and potato "Frittatona", Pizza Bianca all' Aglio e Rosmarino // 28
(for a family of 2!)

PIZZOTTELLE

Deep fried "pizzette" stuffed with

Mortadella and Burrata // 9
Pomodoro, Mozzarella, e Basilico // 9

FRITTI DEL GIORNO

Ask your server!

PIZZA BIANCA AL ROSMARINO

served with:

Aceto Balsamico di Modena e "l'olio bono" // 6 🌱

Prosciutto, Burrata, fresh Basil // +12

Anchovies, Butter, Lemon // +12

MON	TUE	WED	THU	FRI	SAT	SUN
01	02	03	04	05	06	07
08	09	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					





"SCALATA MONTE CACIO E PEPE
CLIMB MONTE CACIO E PEPE" **ELVIRA**

PRIMI

RIGATONI ALLA CARBONARA

Homemade Rigatoni, yolk, Pecorino, Parmigiano, Guanciale, cracked black pepper, Punto // 25

TONNARELLI CACIO E PEPE

Homemade egg Tonnarelli, Pecorino, cracked back pepper, Ebbasta! // 23

BUCATINI ALL'AMATRICIANA

Homemade Bucatini, sugo, Guanciale, Pecorino, cracked black pepper, e sto! // 25

FETTUCCINE AL RAGU DI NONNA

Homemade egg Fettuccine, slowly cooked veal & pork "brasato", Prosciutto, sage // 31

RIGATONI AL SUGO

Homemade Rigatoni, sugo, Parmigiano, fresh basil // 21

FETTUCCINE ALLA PUTTANESCA

Homemade egg Fettuccine, sugo, garlic, Peperoncino, green and black olives, capers, anchovies, fresh parsley // 23

 GLUTEN FREE PASTA AVAILABLE // +3

MON	TUE	WED	THU	FRI	SAT	SUN
		01	02	03	04	05
06	07	08	09	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24 <small>Compleanno Nonna Elvira</small>	25	26
27	28	29	30	31		





GIOCOLIERE CON POLPETTE INFUOCATE
JUGGLER WITH FIERY MEATBALLS

ELVIRA

SECONDI

BISTECCA AI FERRI 🍷

Ask your server for the butcher's cut of the day // 38

MERLUZZO AL PAPILLON 🐞

Fresh cod, oven baked with potatoes, tomatoes, capers, black olives, red onions, and parsley // 36

FUSI DI POLLO ALLA CACCIATORA 🍷

chicken drumsticks oven baked with Elvira's salsa Cacciatora // 28

COTOLETTE DEL FIORENTINO

Ground lamb "cotoletta", arugula, artichokes, shaved Pecorino Romano, fresh mint // 34

MON	TUE	WED	THU	FRI	SAT	SUN
03	04	05	06	07	01	02
10	11	12	13	14	08	09
17	18	19	20	21	15	16
24	25	26	27	28	22	23
					29	30





"LA REGINA DELLA MISTICANZA
QUEEN OF MISTICANZA" **ELVIRA**

CONTORNI

VERZA E CIPOLLA

cabbage and sweet onions, garlic, Peperoncino // 8

PATATE ARROSTO

roasted Yukon gold potatoes, garlic, Rosemary // 8

MISTICANZA

Arugula, Radicchio, Romaine, carrots, cherry tomatoes, "aceto, olio buono, e sale" // 8

MON	TUE	WED	THU	FRI	SAT	SUN
01	02	03	04	05	06	07
08	09	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				





"THE SOUND OF A PIZZA" **ELVIRA**

PIZZE AR JUGO

ONLY AVAILABLE FOR DINNER ALL DAY SAT & SUN

MARINARA

tomato sauce, garlic, oregano, anchovies, Pecorino, "Olio bono" // 18

MARGHERITA

tomato sauce, Mozzarella, fresh basil, "Olio bono" // 19

DIAVOLA

tomato sauce, Mozzarella, pork "Spianata Calabrese", pork "Nduja", Peperoncino, fresh basil, "Olio bono" // 24

PARMIGIANA

tomato sauce, Mozzarella, smoked Provola, fried eggplants, Pamigiano, fresh basil, "Olio bono" // 21

CAPRICCIOJA

tomato sauce, Mozzarella, Prosciutto Cotto, mushroom, artichokes, black olives, egg, fresh basil, "Olio bono" // 22

TONNO

tomato sauce, Tonno sott'olio, fried eggplants, cherry tomatoes, black olives, capers, pickled red onions, fresh basil and parsley, "Olio bono" // 24

PIZZA DEL GIORNO

ask your server!

 GLUTEN FREE PIZZA AVAILABLE// +3

MON	TUE	WED	THU	FRI	SAT	SUN
			01	02	03	04
05	06	07	08	09	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	





"WALKING ON THE MOZZARELLA MOON" **ELVIRA**

PIZZE SENZA SUGO

ONLY AVAILABLE FOR DINNER ALL DAY SAT & SUN

BOSCAIOLA

Mozzarella, pork "Salsiccia", mushroom, fresh basil and parsley, "Olio bono" // 20

4 FORMAGGI

Mozzarella, smoked Provola, Gorgonzola, Parmigiano, "crema di Pecorino", "Olio bono" // 22

CICORIETTA

Mozzarella, pork "Salsiccia", cicoria ripassata, "Olio bono" // 22

MORTE SUA

Mozzarella, Mortadella "coi Pistacchi", broccolo Romanesco, "carbocrema", "Olio bono" // 24

FIORI E ALICI

Mozzarella, squash blossoms, anchovies, "Crema di Zucchine", fresh basil, "Olio bono" // 21

ORTOLANA

Mozzarella, fried zucchini and eggplants, semi-dried cherry tomatoes, black olives, fresh basil and parsley, "Olio bono" // 22

 GLUTEN FREE PIZZA AVAILABLE // +3

MON	TUE	WED	THU	FRI	SAT	SUN
						01
02	03	04	05	06	07	08
09	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						
						



"STASERA MI BUTTO, TIRAMISU
TONIGHT I'M GOING TO TAKE TIRAMISU" **ELVIRA**

DOLCI

MARITOZZO

whipped cream, Gianduia // 14

TUTTIFRUTTI PANNA COTTA 🍷

Vanilla bean Panna Cotta, pineapple puree, "Macedonia" // 13

AFFOGATO 🌿 🍷

Bobboi's Zabaione, whipped cream, espresso // 12

CIAMBELLINE MBRIACHELLE

chocolate-wine dip, whipped cream // 13

VINI DA DESSERT

PASSITO // 16

VIN SANTO // 16

BAROLO CHINATO // 18

MON	TUE	WED	THU	FRI	SAT	SUN
	01	02	03	04	05	06
07	08	09	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			





"NANI IN MOKA
DWARFS IN MOCHA" **ELVIRA**

CAFFÈ

- DRIP COFFEE // 3,5
- ESPRESSO SINGLE/DOUBLE // 3-4
- CAPPUCCINO // 4,5
- LATTE // 4,5
- AMERICANO // 4
- MOCHA // 5

TEA RADIANT SWATHE organic black tea // 6
 CHINA JASMINE organic green tea // 6
 CHAMOMILLE // 6

MON	TUE	WED	THU	FRI	SAT	SUN
				01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	
						

DECEMBER



"ESPRIMI UN DESIDERIO
MAKE A WISH" **ELVIRA**

GRAPPE

SARPA DI POLI // 14
GIOVI ORTICA E LIMONE // 19
NEBBIOLO // 18

BUONE FESTE

LIQUORI E CORDIALI

BERGAMOTTO FANTASTICO // 18
MADAME MILU DA BERE // 18
CAFFE CABARET // 18
BORGHETTI // 13
DISARONNO // 14

AMARI

NARDINI // 13
LUCANO // 13
FERNET // 15
MELETTI // 13
DEL CAPO // 13
AVERNA // 13
BRAULIO ALPINO // 13
CYNAR // 14

NONINO // 16
RAMAZZOTTI // 15
SIBONA // 13
TOSOLINI // 13
MONTENEGRO // 14
ALPE // 14
AMARA // 14
BORDIGA CHIOT // 13
JEFFERSON // 18
WASHINGTON // 18

MIRTO // 14
STREGA // 13

MON TUE WED THU FRI SAT SUN

02	03	04	05	06	07	08
09	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					



ILLUSTRATED BY MARCO DI PRISCO



ARRIVEDERCI