

ELVIDA



A BELLI DE
NONNA!
WELCOME
TO MY KITCHEN!

PLEASE READ

BELLI DE NONNA, PLEASE NOTE THAT A 4% FAMIGLIA BENEFIT SURCHARGE WILL BE ADDED TO EACH GUEST CHECK TO BETTER SUPPORT THE PHYSICAL AND MENTAL WELLBEING OF OUR TEAM AND PROVIDE A HIGHER LEVEL OF SERVICE AND HOSPITALITY TO OUR GUESTS. IF YOU WOULD LIKE THE SURCHARGE TO BE REMOVED OR IF YOU HAVE ANY QUESTIONS, JUST LET US KNOW!

LA SETTIMANA ROMANA



MONDAY / ALLESSI 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!



GLUTEN FREE
OR CAN BE GLUTEN FREE



VEGAN
OR CAN BE VEGAN

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!)

GAMBERI ALL'ARRABBIATA

grilled whole fresh prawns, arrabbiata sauce, Peperoncino, garlic, olive whipped ricotta, pickled red onion, fresh celery, parsley // 20

POLPETTE DI NONNA

Nonna's 100% grass fed beef meatballs cooked in their sauce, Parmigiano, Pizza Bianca garlic & rosemary // 17

LA MORTAZZA

Grilled thick cut Mortadella, whole burrata, honey, "Tartufata", Pizza Bianca garlic & rosemary // 19

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RIGATONI ALLA CARBONARA

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

TONNARELLI CACIO E PEPE

Homemade Tonnarelli, Pecorino, cracked black pepper, Ebbasta! // 23

BUCATINI ALL'AMATRICIANA

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

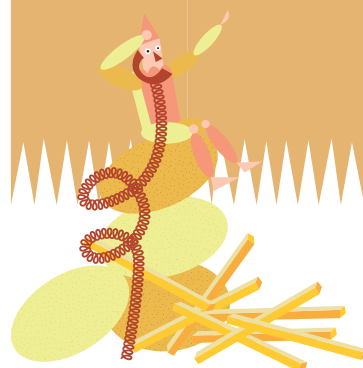
RIGATONI AL JUGO

Homemade Rigatoni, fresh tomato sauce, chopped tomatoes, red onion, Parmigiano, basil // 21

+++ ADD NONNA'S POLPETTE // +8

FRITTI DEL GIORNO

Ask your server!



& INSALATE

CAPRESE E PECORINO

Fior di latte Mozzarella, heirloom tomatoes, oregano, shaved Pecorino, olio verde // 16

MISTICANZA

Arugula, Radicchio, Romaine, carrots, cherry tomatoes, "aceto, olio bono, e sale" // 14

RADICCHIO E CARCIOFI

Radicchio, frisée, mint, artichokes, shaved parmigiano, "olio al limone" // 16

PASTA



FETTUCCINE MAIALE E SPUNTATURE

Homemade Fettuccine, braised pork shoulder and baby back ribs in fresh tomato sauce, Pecorino // 31

RIGATONI ALLA NORCINA

Homemade Rigatoni, pork "Salsiccia", Cremini mushroom, Parmigiano cream, fresh Parmigiano // 30

TONNARELLI AJO, OJO E GAMBERI

Homemade Tonnarelli, fresh prawns, garlic, Peperoncino, white wine, Pecorino, parsley // 33

FETTUCCINE ALLA PUTTANESCA

Homemade Fettuccine, fresh tomato sauce, garlic, Peperoncino, green and black olives, capers, anchovies, fresh parsley // 23



GLUTEN FREE PASTA AVAILABLE // +3

SECONDI

all entrees come with:

- Patate al Forno: roasted yukon gold potatoes with rosemary and garlic
- Broccolini Ripassati: Sauteed Broccolini with garlic and Peperoncino

BISTECCA AI FERRI

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

SPIGOLA ALL'ACQUA PAZZA

whole wild caught Mediterranean Spigola, oven baked with white wine, cherry tomatoes, parsley, "Acqua Pazza" // 43

FUSI DI POLLO ALLA CACCIATORA

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

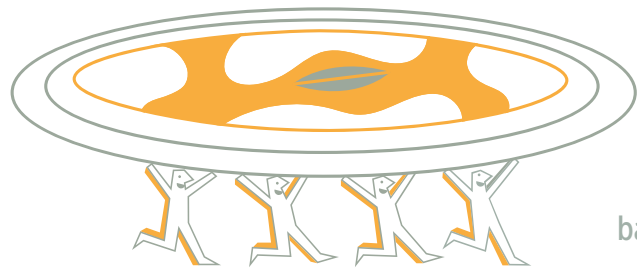
AGNELLO ALLO SCOTTADITO

wood fired roasted lamb chops, rosemary, garlic, vinegar, anchovies // 39

BUILD YOUR OWN PIZZA BUILD YOUR OWN PIZZA

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PIZZA BASE

BIANCA ROSSA

base with no tomato sauce, just "Olio bono" // 13

base with tomato sauce and "Olio bono" // 15



+++++ TOPPING'S +++++

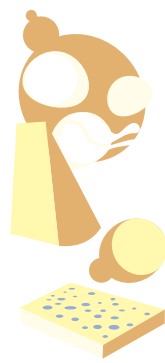
PROTEINS

- Prosciutto Crudo // 6
- Prosciutto Cotto // 5
- Mortadella // 6
- Spicy Spianata Calabrese // 5
- Pork "Nduja" // 5
- Pork "Salsiccia" // 4
- Anchovies // 3



FORMAGGIO

- Mozzarella // 4
- Mozzare Vegan // 4
- Burrata // 5
- Provolone // 4
- Smoked Provola // 4
- Gorgonzola // 4
- Pecorino Grated // 2



VEGETABLES

- Eggplants, fried // 2
- Zucchini, fried // 2
- Cremini mushroom // 2
- Confit Cherry Tomatoes // 3
- Artichokes // 2
- Capers // 1
- Olives // 1
- Arugula // 2
- Garlic // 1
- Peperoncino // 1



HERBS

your choice of fresh Basil, Parsley, Rosemary, Thyme

PIZZE AR SUGO

PIZZAPIZZAPIZZAPIZZAPIZZAPIZZA

PIZZA DIAVOLA

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

PIZZA PARMIGIANA

tomato sauce, Mozzarella, smoked Provolone, fried eggplants, Pamigiano, fresh basil, "Olio bono" // 24

PIZZA SUPER ARRABBIATA

tomato sauce, Mozzarella, pork "Nduja", Guanciale, Burrata, Peperoncino, parsley // 25

PIZZA PROVOLONA

tomato sauce, Mozzarella, pork "Salsiccia", mushroom, Provolone, thyme, cracked black pepper // 24

PIZZA CAPRICCIOSA

tomato sauce, Mozzarella, Prosciutto Cotto, mushroom, artichokes, black olives, egg, fresh basil, "Olio bono" // 24



PIZZE DE NONNA ELVIRA

PIZZAPIZZAPIZZAPIZZAPIZZAPIZZA

PIZZA CARBONARA

Mozzarella, Pecorino Romano, crispy Guanciale, Carbonara, Cracked Black Pepper // 25

PIZZA FIORI E ALICI

Mozzarella, squash blossoms, anchovies, "Crema di Zucchine", fresh basil, Olio bono" // 23

PIZZA ORTOLANA

Mozzarella, fried zucchini and eggplants, confit cherry tomatoes, black olives, fresh basil and parsley, "Olio bono" // 23

PIZZA BOSCAIOLA

Mozzarella, pork "Salsiccia", mushroom, fresh basil and parsley, "Olio bono" // 22

PIZZA MORTE SUA

confit cherry tomatoes, Mortadella, Burrata, lemon extra virgin olive oil, cracked black pepper // 25

PIZZE SENZA SUGO



 GLUTEN FREE PIZZA AVAILABLE // +4

DOLCI



CROSTATA DI RICOTTA E VISCIOLE

crunchy butter crust, fresh Ricotta mousse, sour cherries, pistachio gelato // 15

TUTTIFRUTTI PANNA COTTA

Vanilla bean Panna Cotta, pineapple puree, "Macedonia" // 14

AFFOGATO

Bobboi's Zabaione, whipped cream, espresso // 14

FRITTELLE DI NONNA

Fried choux dough, chatilly cream, warm chocolate sauce // 14