

ELVIDA



A BELLI DE
NONNA!
WELCOME
TO
MY KITCHEN!

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 // 29,5

(for a family of 2!)

COZZE AL FORNO A LEGNA

wood fired mussels, garlic, Peperoncino, San Marzano tomatoes, white wine, wrapped in "Pizza Bianca" // 22

POLPETTE DI NONNA

Nonna's 100% grass fed meatballs cooked in their sauce, mashed potatoes, shaved Parmigiano // 18,5

OLIVE ASCOLANE

Ascoli Piceno's traditional Castelvetro olives stuffed with ground meats, coated with breadcrumbs and deep fried. Served with Mozzarella & orange zest, and "Salsa alla Pizzaiola" // 19

PARMIGIANA STICKS DI NONNA

deep fried eggplants, "crema di Parmigiano", fresh tomato sauce, fresh Parmigiano, basil // 19

CARPACCIO DI MANZO CON RICCI E MIDOLLO

Dry-rubbed beef tenderloin, Uni reduction, wood fired bone marrow, "Schiacciata Patate e Tartufo" // 24

INSALATE

CAPRESE E PECORINO

Fior di latte Mozzarella, heirloom tomatoes, oregano, shaved Pecorino, olio verde // 18

MISTICANZA ESTIVA

Arugula, Radicchio, Romaine, carrots, cherry tomatoes, artichokes, shaved Parmigiano, "aceto, olio bono, e sale" // 16

RADICCHIO E CARCIOFI

Radicchio, arugula, wood fired artichokes, lemon carpaccio, Jerusalem Artichoke cream, bottarga // 18



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

PASTA

GLUTEN FREE PASTA AVAILABLE // +3

RIGATONI ALLA CARBONARA

Homemade Rigatoni, yolk, Pecorino, Parmigiano, Guanciale, cracked black pepper, Punto. // 26

TONNARELLI CACIO E PEPE

Homemade Tonnarelli, Pecorino, cracked black pepper, Ebbasta! // 25

BUCATINI ALL'AMATRICIANA

Homemade Bucatini, sauce, Guanciale, Pecorino, cracked black pepper, e sto! // 26

RIGATONI AL JUGO E RICOTTA

Homemade Rigatoni, fresh tomato sauce, chopped tomatoes, red onions, Ricotta, Parmigiano, basil // 25

+ADD+ NONNA'S POLPETTE// +11

FETTUCCINE MAIALE E SPUNTATURE

Homemade Fettuccine, braised pork shoulder and baby back ribs in fresh tomato sauce, Pecorino // 33

RIGATONI ALLA NORCINA

Homemade Rigatoni, pork "Salsiccia", Cremini mushroom, Parmigiano cream, fresh Parmigiano // 31

FETTUCCINE AL RAGU IN BIANCO

Homemade Fettuccine, slowly cooked 100% grass fed beef ragu, root vegetables, Parmigiano, rosemary // 33

BUCATINI COZZE, BROCCOLETTI E BURRATA

Homemade Bucatini, mussels, "crema di broccoletti", semi-dried cherry tomatoes, Burrata, parsley // 33

PACCHERI COI POLPETTI AL JUGO

Homemade Paccheri cooked with Baby octopus stewed with San Marzano tomatoes, anchovies, capers, Kalamata olives, Peperoncino // 34

VEGAN PASTA



RIGATONI AL JUGO

Homemade Rigatoni, fresh tomato sauce, chopped tomatoes, red onions, Vegan Parmigiano, basil // 23



TONNARELLO CACIO E PEPE

Homemade Tonnarelli, Elvira's secret vegan Cacio, cracked black pepper // 25



FETTUCCINE ALLA PUTTANESCA

Homemade Fettuccine, fresh tomato sauce, garlic, Peperoncino, green and black olives, capers, parsley // 24

SECONDI

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

SPUNTATURE E SEMOLINO

Slowly braised beef short ribs, pork baby ribs, and pork "Salsiccia", root vegetables, San Marzano tomatoes. Served with oven baked Gnocchi al Semolino, butter, sage, and Parmigiano // 37

ORATA ALLA MUGNAIA

whole wild caught Mediterranean Dorade Seabream marinated with garlic, lemon, and parsley. Elvira's "Mugnaia Verde", fennel, fresh herbs, semi-dry cherry tomatoes // 51

POLLO AL FORNO

Half chicken oven baked in the wood fired oven, served with it's jus // 36

AGNELLO ALLO SCOTTADITO

woodfired roasted lamb chops, artichokes, Kalamata olives, Jerusalem Artichoke cream // 45

BISTECCA AI FERRI

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

PIZZE AR SUGO



BRUNCH

PIZZA PIZZA PIZZA PIZZA PIZZA

SATURDAY & SUNDAY AVAILABLE
STARTING AT 12PM

PIZZA PIZZA PIZZA PIZZA PIZZA PIZZA PIZZA PIZZA PIZZA PIZZA

DIAVOLA

Tomato sauce, Mozzarella, pork "Spianata Calabrese", pork "Nduja", Peperoncino, fresh basil, "Olio bono" // 25

PARMIGIANA

Tomato sauce, Mozzarella, smoked Provolone, fried eggplants, Parmigiano, fresh basil, "Olio bono" // 25

SUPER ARRABBIATA

Tomato sauce, Mozzarella, pork "Nduja", Guanciale, Burrata, Peperoncino, parsley // 26

CAPRICCIOSA

Tomato sauce, Mozzarella, Prosciutto Cotto, mushroom, artichokes, black olives, egg, fresh basil, "Olio bono" // 25

GLUTEN FREE PIZZA AVAILABLE // +4

ONLY SATURDAY & SUNDAY, UNTIL 3PM,
STARTING NOVEMBER 16TH!

PANE, AVOCADO, E CARBONARA

Freshly baked toast bread, Avocado, poached eggs, Carbonara, glazed Guanciale // 19

ALSO AVAILABLE VEGAN

UOVA ALLA ZOZZONA

Oven baked Amatriciana, Carbonara, Cacio & Pepe, two sunny side up eggs // 19

UOVA INCAZZATE

Oven baked, tomato sauce, "pork" Nduja, pork "Spianata Calabrese", Mozzarella, Burrata, two sunny side up eggs // 20

UOVA, BESCIAMELLA, E TARTUFO

Oven baked béchamel, spinach, Parmigiano, "Tartufata", two sunny side up eggs // 22

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PIZZA CARBONARA

Mozzarella, Pecorino Romano, crispy Guanciale, Carbonara, Cracked Black Pepper // 26

4 FORMAGGI & SALSICCIA

Mozzarella, Gorgonzola, Provolone, Pecorino, pork "salsiccia", warm honey-truffle // 27

ORTOLANA

Mozzarella, fried zucchinis and eggplants, confit cherry tomatoes, black olives, fresh basil and parsley, "Olio bono" // 24

BROCCOLI E SALSICCIA

Mozzarella, smoked Provolone, pork "Salsiccia", cream of broccoletti // 26

FRITTATONE DI PASTA E POLPETTE

Spaghetti & Onion Frittata, tomato sauce, Mozzarella, Parmigiano, & Nonna's Polpette // 21

FRITTELLE DI RICOTTA

Nonna Elvira's thick Ricotta pancakes, with dark maple syrup and your choice of:

Frutti di Bosco:

fresh berries, homemade berry compote, whipped cream // 18

Nutella & Banana:

Nutella, banana, whipped cream // 19

Mele e Cannella:

roasted apples, whipped cinnamon-Ricotta, whipped cream // 19

COLAZIONE DI NONNA ELVIRA

Two eggs your style, pork Guanciale, "Shiacciata Patate e Tartufo", "Girella crema e cioccolato", fresh berries, homemade toast bread with butter and berry compote // 20

LA CUCINA DI NONNA A CASA! TAKE IT NOW AVAILABLE ON CIAOELVIRA.COM !
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take out



NONNA'S GRANDCHILDREN'S ART PROJECT!
ASK YOUR SERVER FOR OUR AMAZING T-SHIRTS AND HATS!

BOLLICINE

BY THE POUR & BY THE BOTTLE

GLERA FRIZZANTE / SERENA	VENETO	14	18	34	66	
PROSECCO ROSE' DOC / TASI	VENETO					62
FRANCIACORTA / FACCOLI	LOMBARDIA					89
LAMBRUSCO / CONSORZIO LAMBRUSCO ROMAGNA	EMILIA ROMAGNA	14	18	34	66	
TRENTO DOC DOSSAGGIO ZERO / REVI	TRENTINO					72

ROSÉ

BY THE POUR & BY THE BOTTLE

VINO ROSATO SANGIOVESE / ROSIE GIOVESE	MARCHE	14	18	34	66	
CERASUOLO D'ABRUZZO ROSE / JASCI	ABRUZZO					54

BIANCHI

BY THE POUR & BY THE BOTTLE

PINOT GRIGIO / MIND THE GRAPES	VENETO	14	18	34	66	
FALANGHINA / CANTINE FALIESI	CAMPANIA	15	19	36	70	
FRASCATI / POGGIO LE VOLPI	LAZIO	15	19	36	70	
TREBBIANO / JASCI	ABRUZZO	14	18	34	66	
PECORINO / ABBONDANZA	ABRUZZO	14	18	34	66	
PASSERINA / PODERI SAN LAZZARO	MARCHE	16	20	38	74	
PALLAGRELLO BIANCO / VESTINI CAMPAGNANO	CAMPANIA					67
GRECO DI TUFO / COLLI DI CASTELFRANCI	CAMPANIA					62
FIANO DI AVELLINO / GUIDO MARSELLA	CAMPANIA					97
PG ROSA / FERLAT SILVANO	FRIULI VENEZIA GIULIA					79
CERVARO DELLA SALA / MARCHESI ANTINORI	UMBRIA					146
TREBBIANO MEZZO PIENO / MASSETTI	ABRUZZO					101
PECORINO LE MERLETTAIE / CIU CIU	MARCHE					61

CORKAGE FEE:
25 each for your first two 750ml's of wine
50 each for all 750ml's of wine thereafter

VINI E LIQUORI DA DESSERT

- PASSITO // 16
- VIN SANTO // 16
- BAROLO CHINATO // 18
- LIMONCELLO // 13
- FINOCCHIETTO // 14
- MIRTO DI SARDEGNA // 14

GRAPPE

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

ROSSI



BY THE POUR

MONTEPULCIANO D'ABRUZZO / ABBONDANZA	ABRUZZO	15	19	36	70
PRIMITIVO / PRIMITIVUS	PUGLIA	15	19	36	70
CHIANTI / CESARINA	TOSCANA	15	19	36	70
VINO ROSSO SANGIOVESE / SANDY GIOVESE	MARCHE	14	18	34	66
FIASCO, SANGIOVESE / SALCHETO	TOSCANA	16	20	38	74
CELANESE / POGGIO LE VOLPI	LAZIO	17	21	40	78
AGLIANICO / DE CONCILIIS	CAMPANIA	16	20	38	74

BY THE BOTTLE

MAGLIOCCO "CARIGLIO" / TERRE NOBILI	CALABRIA	57
BACCAROSSA / POGGIO LE VOLPI	LAZIO	98
TAURASI / COLLI DI CASTELFRANCI	CAMPANIA	110
FUORE ROSSO RISERVA / MARIJA CUOMO	CAMPANIA	152
ROMA DOC / POGGIO LE VOLPI	LAZIO	73
CAPOLEMOLE ROSSO / MARCO CARPINETI	LAZIO	65
CELANESE CAPOZZANO / FORMICONI	LAZIO	109
ROSSO PICENO / LE CANNIETTE	MARCHE	61
PINOT NERO / FATTORIA MANCINI	MARCHE	90
GUERRIERO NERO / GUERRIERI	MARCHE	79
BARBARESCO / LA CA NOVA	PIEMONTE	125
BAROLO / SCARZELLO	PIEMONTE	173
BRUNELLO DI MONTALCINO / CAPRILI	PIEMONTE	176
AMARONE DELLA VALPOLICELLA / FASOLI GINO	TOSCANA	115
LACRIMA DI MORRO / LUIGI GIUSTI	VENETO	71
LUCNO / CACCIAGALLI	MARCHE	141
QUARANTACINQUE / MASSETTI	CAMPANIA	141
	ABRUZZO	166

VINI 0% ALCOHOL

NONI / SALTED RASPBERRY & CHAMOMILLE	CALICE	18	34	66	
NON7 / STEWED CHERRY & COFFEE					54



SUSTAINABLE



ORGANIC



NATURAL

LIQUORI E CORDIALI

- COINTREAU // 12
- GRAND MARNIER // 13
- LIQUR 43 // 16
- LIQUORI DELL'ETNA PERA // 16
- LIQUORI DELL'ETNA MELA // 16

DIGESTIVI VERMOUTH

- GREEN CHARTREUSE // 18
- YELLOW CHARTREUSE // 18
- STREGA // 13
- ALPE GENEPY // 14
- BERGAMOTTO FANTASTICO // 18
- MADAME MILU DA BERE // 18
- BORGHETTI // 13
- AMARETTO DI SARONNO // 13
- ANTICA SAMBUCA // 13
- FRANGELICO // 13
- CARPANO ANTICA // 12
- MACCHIA VERMOUTH // 13
- SORJO VERMOUTH // 14
- BORDIGA DRY // 13

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
- TOJOLINI // 13
- MONTENEGRO // 14
- ALPE // 14
- AMARA // 14
- BORDIGA CHIOT // 13
- JEFFERSON // 18
- WASHINGTON // 18
- DAY TRIP STRAWBERRY // 14
- ELSEWHERE BLOOD ORANGE // 14
- MY BITTER EARTH // 15
- SETTEMEZZO // 17
- BLU // 17

SPRITI

(1.5 oz pours)

GIN

- MALFY // 13
- BORDIGA OCCITAN // 14
- FRED JERBI 43 // 18
- GOTHA MENEGIKI // 18

VODKA

- VULCANICA // 15
- HANGAR ONE // 16
- KETEL ONE // 14

BIRRA ALLA SPINA

- ELVIRONA BIONDA Italian Lager // 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

BIRRE 0% ALCOHOL

Ask your server for our rotating selection.

NON ALCOHOLIC

- COCACOLA // 4.5
- DIET COKE // 4.5
- COKE ZERO // 4.5
- SPRITE // 4.5
- LEMONADE // 5
- ICED TEA // 5
- ARNOLD PALMER // 5
- GINGER BEER // 5
- ACQUA PANNA // 6
- SAN PELLEGRINO // 6

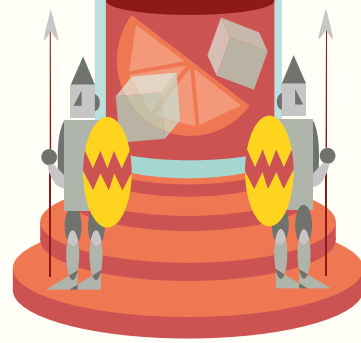
CAFFÈ

- 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

COCKTAIL COCKTAIL



NEGRONI ALPINO

Gin, Cocchi Americano, Alpe Genepy, Strega, Dolin Dry Vermouth // 16

SGROPPINO DI NONNA 3.0

Vodka, Fiorente Elderflower Liqueur, Rosemary Simple Syrup, Prosecco, Lemon and Bergamot Liqueur // 16

CHE FICO!

Animas Mezcal, Fig Jam Syrup, Sorso Vermouth, Bitter Fusetti, Lemon Juice // 17

OSTIA ANTICA

Bordiga Occitan Gin, Dill Simple Syrup, Lemon // 16

CACIO E PEPE MARTINI

Pecorino Infused Vodka, Black Pepper Tincture, Bordiga Dry Vermouth, Cacio E Pepe Olives, Fresh Ground Black Pepper // 17

PARIOLINO

Pear Mustard infused Whiskey, Carpano Antica Vermouth, Bordiga Dry Vermouth, Angostura Bitters // 16

TRAMONTO SPRITZ

Bitter Fusetti, Ramazzotti Rosato, Basil Eau de Vie, Peychaud Bitters, Prosecco // 16

NUN T'AZZARDÀ

Tequila, Ginger Falernum, Bergamotto, Fantastico Aperol, Orange Bitters, Lime Juice // 16

PEPE & LAVANDA SPRITZ NON ALCOHOLIC

Black Pepper and Lavender Simple Syrup, Salted Raspberry and Chamomile N/A Wine, Lemon Juice // 12

FRESCHISSIMO! NON ALCOHOLIC

Mint and Juniper Berry Infused Pineapple Juice, Fig Jam Syrup, Lemon Juice // 12

MEZCAL

- HISTORIAS Y MEMORIAS // 17
- REY CAMPERO, MADRE CUISHE // 24
- NOBLE COYOTE CAPON // 18
- NOBLE COYOTE TOBALA // 30

RUM

- CHARANDA URUAPAN // 14
- CLARIN VAVAL // 15
- DIPLOMATICO MANTUANO // 17

WHISKEY & SCOTCH

- MACNAIR'S 12 YEARS // 21
- NC'NEAN ORGANIC SCOTCH // 26
- BRECKENRIDGE BOURBON // 20
- RITTENHOUSE RYE // 14
- ANGEL'S ENVY // 18

TEQUILA

- DON LORENZO BLANCO // 15
- DON LORENZO REPOSADO // 18
- DON LORENZO HIGH PROOF BLANCO // 22
- DON FULANO BLANCO // 16
- DON FULANO REPOSADO // 20
- DON FULANO ANEJO // 24



"LA REGINA DELLA MISTICANZA
/ QUEEN OF MISTICANZA"

ELVIRA

DOLCI

TORTA AL CAFFÉ

Espresso mousse, chocolate-espresso soaked "pan di Spagna", Cappuccino Creme Anglaise // 16

CRÉME CARAMEL

gently baked custard, caramel, hazelnut praline // 15

AFFOGATO 🍷

Bobboi's Zabaione, whipped cream, espresso // 15

FRITTELLE DI NONNA

fried choux dough, raspberry chantilly cream, warm chocolate sauce // 15

VINI E LIQUORI DA DESSERT

PASSITO // 16

VIN SANTO // 16

BAROLO CHINATO // 18

LIMONCELLO // 13

FINOCCHIETTO // 14

MIRTO DI SARDEGNA // 14

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				
						

MEN
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PASTA

- RIGATONI AL POMODORO
Homemade Rigatoni, fresh tomato sauce, Parmigiano // 10
- RIGATONI BURRO E PARMIGIANO
Homemade Rigatoni, butter and Parmigiano // 10
- FETTUCCINE CON LA PANNA
Homemade egg Fettuccine super creamy sauce! // 10

FELICITÀ

DOLCI

- BOMBOLONE
w/ Nutella or Whipped Cream // 5
- GELATO SCOOP
(ask the server for our daily flavors) // 5

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DRINKS

- PINEAPPLE JUICE
- ORANGE JUICE
- CRANBERRY JUICE
- APPLE JUICE
// 5

