

il Carciofo

DINNER

Valentine's Day 2026

\$105 per person

ANTIPASTI

CARCIOFO ALLA GIUDIA, pecorino romano

SUPPLI RAGU, braised beef, tomato, fior di latte

*Wine pairing: Cleto Chiarli Brut De Noir Rosé,
Lambrusco Grasparossa, NV, Emilia Romagna*

PRIMI

MEZZE RIGATONI ALLA AMATRICIANA, guanciale, calabrian
chilis, tomato, pecorino romano

PIZZA ALLA TARTUFO NERO, fontina, mozzarella, black truffle

Wine pairing: Feudo Maccari 'SAIA', Nero D Avola, 2020, Sicily

SECONDI

*VITELLO SALTIMBOCCA, 16oz porterhouse, prosciutto, sage

BROCCOLI E CAVOLFIORE, bagna cauda, parmigiano reggiano,
bread crumbs

Wine pairing: De Forville Barbaresco, Nebbiolo, 2021, Piedmont

DOLCI

TIRAMISU

Wine pairing: Cocchi Barolo Chinato, Nebbiolo, Piedmont

CHEF/OWNER: JOE FLAMM

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.*