

# FLAVIA'S CUCINA ROMANA

## SUMMER DINNER MENU

Indicators: V vegetarian · V+ vegan · GF gluten free · MKT market price

### ANTIPASTI (APPETIZERS)

#### **Polpo** <sup>GF MKT</sup>

Grilled octopus, roasted potatoes, frisée and arugula salad, lemon caper sauce

#### **Vongole e 'Nduja** 25

Steamed clams, spicy 'Nduja, garlic, white wine, garlic bread

#### **Burrata** <sup>GF</sup> 23

Prosciutto, marinated summer peaches

#### **Suppli** <sup>V</sup> 21

Risotto croquette, tomato, Fontina, Pecorino Romano, basil, Calabrian chili aioli

#### **Polpette con Polenta** 22

Beef and pork meatballs, creamy polenta, garlic bread

#### **Carciofi Fritti** <sup>V+</sup> 23

Lightly fried quartered artichoke hearts, rice flour dusting, lemon vinaigrette

### INSALATE (SALADS)

#### **Gorgonzola e Pere** <sup>VGF</sup> 22

Radicchio, arugula, walnuts, Gorgonzola, pears, sherry vinaigrette

#### **Rucola e Finocchi** <sup>VGF</sup> 20

Arugula, cherry tomatoes, shaved fennel, Parmigiano Reggiano, capers, red wine vinaigrette

#### **Cicoria** 18

Chicory, lemon anchovy garlic dressing, Pecorino Romano, toasted breadcrumbs

### PRIMI (PASTA)

#### **GNOCCHI**

#### **Al Tartufo** <sup>V</sup> 31

Creamy truffle cheese sauce, Swiss, Asiago, Parmigiano Reggiano

#### **Al Ragù** 30

Slow-cooked beef and pork ragù

#### **Ai Quattro Formaggi** <sup>V</sup> 27

Four cheese sauce, Gorgonzola, Swiss, Asiago, Parmigiano Reggiano

#### **Alla Norma** <sup>V</sup> 26

Tomato sauce, stewed eggplant, Ricotta Salata

#### **Alla Sorrentina** <sup>V</sup> 26

Tomato sauce, basil, garlic, evoo, Mozzarella di bufala

#### **CAVATAPPI**

#### **Ai Broccoli e Salsiccia** 30

Broccoli pesto, Aleppo pepper, spicy sausage, Pecorino Romano, charred broccolini

#### **Alla Checca** <sup>V+</sup> 26

Crushed cherry tomatoes, basil, garlic, evoo

#### **Al Mais e Pancetta** 28

Grilled summer corn, pancetta, creamy corn purée, black pepper

#### **RIGATONI**

#### **Al Ragù** 30

Slow-cooked beef and pork ragù

#### **All'Arrabbiata** <sup>V</sup> 28

Calabrian chili, sliced garlic, tomato sauce, spicy evoo

#### **Alla Norma** <sup>V</sup> 28

Tomato sauce, stewed eggplant, Ricotta Salata

#### **SPAGHETTI**

#### **Gamberi e Pancetta** 45

Shrimp, pancetta, Two River mushroom blend, white wine cream sauce

#### **Frutti di Mare** 44

Octopus, swordfish, cockles, pine nuts, capers, currants, spicy tomato broth

#### **Al Nero** 36

Squid ink, cockles, toasted breadcrumbs, garlic, white wine, evoo

#### **Alla Carbonara** 29

Slow-cured guanciale, egg yolk, black pepper, Pecorino Romano

#### **All'Amatriciana** 28

Tomato sauce, slow-cured guanciale, onion

#### **Cacio e Pepe** <sup>V</sup> 26

Pecorino Romano, black pepper

#### **Alla Gricia** 28

Slow-cured guanciale, black pepper, Pecorino Romano

### SECONDI (MAIN COURSES)

#### **Bistecca** <sup>GF MKT</sup>

Skirt steak, herby salsa verde, charred lemon

#### **Pesce Spada** 42

Swordfish, stewed cherry tomatoes, olives, garlic, popped freekeh, arugula and frisée salad

#### **Salmone** <sup>GF</sup> 36

Pan-seared salmon, sautéed spinach, mashed potatoes, lemon caper sauce

#### **Pollo con Peperoncino** <sup>GF</sup> 40

Slow-cooked half chicken, garlic, lemon, Calabrian chili, roasted potatoes

#### **Scaloppine di Pollo** 32

Sautéed chicken breast, Marsala wine sauce, broccoli rabe, mashed potatoes

### I VINI (WINES)

*Offered by the half bottle or full bottle.*

#### **REDS**

#### **Solavita** Half 17 | Full 32

Fruit-forward with cherry, strawberry, and soft vanilla. Smooth and balanced

#### **Cabernet Franc** Half 25 | Full 43

Silky with red cherry, rose, and gentle pepper spice. Long, elegant finish

#### **San Marco** Half 23 | Full 40

Blackberry, plum, soft spice, smooth tannins, and a long finish

#### **WHITES**

#### **Pinot Grigio** Half 19 | Full 33

Light and crisp with citrus, honeydew, and refreshing acidity

#### **Chardonnay** Half 21 | Full 35

Creamy and medium-bodied with green apple, vanilla, and gentle oak

#### **SPARKLING**

#### **Pét-Nat** Half 19

Lightly sparkling, crisp, and refreshing with bright fruit notes

### BEVANDE (BEVERAGES)

#### **San Pellegrino Sparkling** 10

#### **Acqua Panna Still** 10

#### **San Pellegrino Blood Orange Soda** 5

#### **Boylan Ginger Ale** 6

#### **Coca-Cola** 4

#### **Diet Coke** 4

#### **Sprite** 4

#### **Pure Leaf Iced Tea** 5

#### **Guest notes:**

Please inform your server of any allergies. Our kitchen handles gluten, dairy, and nuts. Gluten free pasta and gnocchi available upon request, +3.

Private events + catering available. Inquire at [flaviascucina.com](http://flaviascucina.com).

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#### **Policies:**

A 20% gratuity will be automatically added to parties of 8 or more.

A 2.9% surcharge will be applied to all credit card payments.

No substitutions or half portions, please.