

SELECT: one antipasti · one pasta, risotto, or secondi · one dolce

PER LA TAVOLA

PANE

HOUSE MADE FOCCACIA

marinated olives 8

CANTABRIAN ANCHOVIES & BUTTER

garlic toast 14

PINSA ROMANA FLATBREAD

pecorino, garlic,
oregano 12

FORMAGGI & SALUMI

MORTADELLA & STRACCIATELLA

sicilian pistachio pesto 23

PROSCIUTTO & PARMIGIANO

24-month prosciutto
di parma, “white gold”
parmigiano 27

ANTIPASTO MISTO

cured italian meats &
cheeses, taralli, preserved
fruit & vegetables 35

ANTIPASTI

LITTLE GEM CAESAR

olive oil croutons, aged parmigiano 23

BURRATA PUGLIESE

cruschi peppers, garlic oil 25

HEIRLOOM CARROT SALAD

stracciatella, smoked almonds
golden raisins 23

YELLOWTAIL CRUDO

ginger – citrus emulsion, pickled chilis
grapes 28

(\$12 SUPPLEMENT)

CRISPY BABY ARTICHOKEs

lemon bagna cauda, mint
shaved pecorino 23

WILD MUSHROOM CREPPELLE

goat robiola, ricotta,
hazelnut vinaigrette 24

GRILLED OCTOPUS

corona beans, spicy ‘nduja sausage
basil oil 32

(\$15 SUPPLEMENT)

SLOW ROASTED LAMB RIB “PRESSE”

salsa verde, pickled chanterelles,
walnuts 25

POLPETTE DELLA NONNA

tomato braised beef & veal meatballs 25

(\$7 SUPPLEMENT)

PASTA & RISOTTO

SPAGHETTI ALLE VONGOLE

clams, pancetta, white wine, lemon 32

RISOTTO AI FUNGHI PORCINI

porcini ragù, truffle butter, arugula
parmigiano 32

AGNOLOTTI DI ZUCCA

butternut squash, brown butter, pumpkin
seeds, aged balsamic 29

MAFALDINE NERE

lobster, garlic, heirloom cherry tomatoes
pangrattato 42

(\$12 SUPPLEMENT)

RIGATONI CALABRESE

spicy ‘nduja sausage, datterini tomatoes
basil, stracciatella 31

PAPPARDELLE AL RAGÙ DI CINGHIALE

slow cooked wild boar, parmigiano 34

LASAGNE AL FORNO

ragù bolognese, wild mushrooms,
béchamel, mozzarella 38

(\$12 SUPPLEMENT)

RAVIOLO AL UOVO

truffle ricotta, cacio pepe,
shaved burgundy truffle 42

(\$16 SUPPLEMENT)

SECONDI

BRODETTO DI PESCE

branzino, shrimp, scallop, mussels,
clams, tomato, fennel 52

(\$25 SUPPLEMENT)

ROAST CHICKEN

blistered radicchio, chanterelles,
fingerling potatoes, saba jus 38

STRACOTTO DI MANZO

short rib, crushed potatoes, romanesco,
sugo di montepulciano 48

(\$17 SUPPLEMENT)

VEAL CHOP PARMESAN

16 oz bone-in veal, chop, tomato,
fresh mozzarella 70

(\$35 SUPPLEMENT)

TAGLIATA DI MANZO

16 oz bone-in NY strip, arugula,
parmigiano, aceto balsamico 68

(\$35 SUPPLEMENT)

CONTORNI

CRISPY POTATOES “MILLEFOGLIE”

burgundy truffle, parmigiano 21

ROASTED CAULIFLOWER

jalapeno-brown butter, pine nuts 16

GRILLED BROCCOLINI

garlic, red pepper flakes 16

carlotto

RESTAURANT WEEK 2025

DOLCE

AFFOGATO

vanilla ice cream,
orange-almond biscotti
candied hazelnut 12
(ADD 1 OZ SHOT OF AMARO LUCANO \$5)

HAZELNUT CROCCANTE

chocolate-hazelnut mousse
praline crunch, candied cherries 18
(\$10 SUPPLEMENT)

STRAWBERRIES & CREAM VERRINA

raspberry sorbet, stawberry
granita, sicilian pistachio
dacquoise 14

AFTER DINNER COCKTAILS

LA PRIMA

don julio 'primavera' reposado
tequila, licor 43, espresso 25

ESPRESSO MARTINI

tito's vodka, kahlua, espresso 24

AMARO SELECTIONS

we offer daily amaro specials
and have over 100 different
amari offerings.

TIRAMISU

espresso-soaked lady fingers
marsala-mascarpone crema 18
(\$10 SUPPLEMENT)

HOUSEMADE ICE CREAM & SORBET

please ask your server
for the daily selections 12

LIMONCELLO

italian liqueur made from
lemon zest **2OZ POUR** 14

AMARO

italian herbal liqueur **2OZ POUR** 14

ESPRESSO & TEA

carlotto's espresso blend is
made from only the finest
arabica beans sourced directly
from single estates and
exclusively roasted for us

ESPRESSO 6

AMERICANO 6

MACCHIATO 7

CAPPUCINO 7

LATTE 7

TEAS BY HARNEY AND SONS

mint verbena, chamomile
english breakfast, earl grey
japanese sencha green
organic rooibos, iced tea 7