

BLUE STEEL FOCACCIA

PUTTANESCA **VN**

tomato, olives, capers, Sicilian olive oil
\$6

LOMBARDIA **V**

potato, rosemary, Gorgonzola Dolce Latte D.O.P.
\$6

CRUDI

POMODORI **VN | GF | N**

heirloom, plum, and cherry tomatoes, basil, pine nuts, Apicius spice
\$12

CAPELANTE CRUDI

Maine scallops, summer melon, pickled fresnos, puffed rye
\$14

CARPACCIO **GF | N**

Wagyu beef, Nebbiolo dressing, hazelnuts, capers, Parmigiano Reggiano
\$14

ANTIPASTI

FRUTTI DI MARE **N**

marinated clams and mussels, spicy 'Nduja, plum, cucumber gazpacho
\$13

CROSTINI DI FICHE

seasonal black mission and brown turkish figs, chicken liver mousse, grilled focaccia, honey comb
\$14

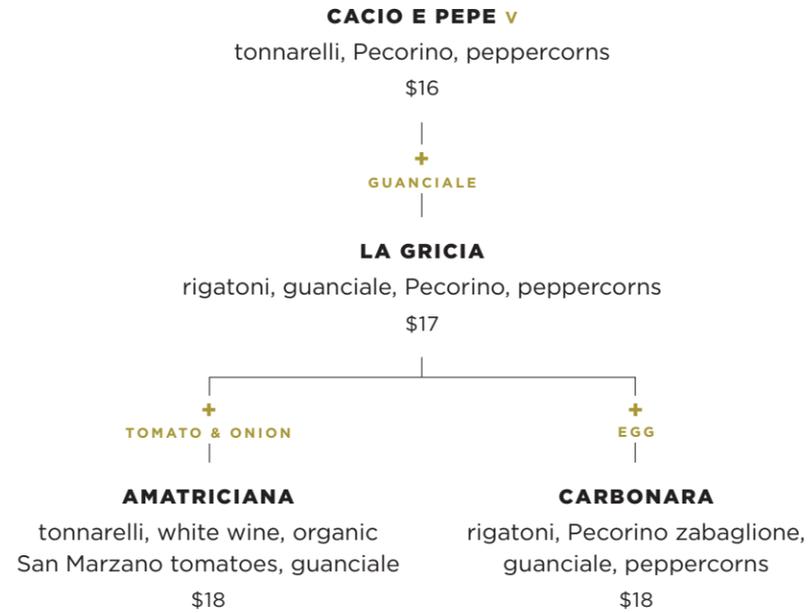
FARINATA **VN | GF | N**

chickpea pancake, roasted and pickled peppers, arugula, romesco
\$13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

V VEGETARIAN **VN** VEGAN **GF** GLUTEN FREE **N** NUTS

THE COMPOSITION OF ROMAN PASTA



PASTIFICIO

(PASTA FACTORY)

All of the flour used to make our fresh pasta is made from organic grains, sourced mostly from Michigan, and milled right here in our glass enclosed "Pastificio"

LINGUINE DI MARE (EINKORN)

Maine mussels, bottarga, tomato, gremolata
\$22

CONCHIGLIE CON GRANO ARSO (MICHIGAN HARD RED)

baked stuffed shells made from "burnt grains" housemade sausage, broccoli rabe, Taleggio D.O.P. "Fonduta"
\$18

FRANCOBOLLI (BLUE BEARD DURUM) **V**

sweet corn, Calabrian chile, ricotta, lemon, basil
\$21

PACCHERI ALL' ARRABIATTA (MICHIGAN RYE)

spicy lamb neck ragu, banana peppers, whipped ricotta
\$19

RAVIOLO AL' UOVO (GOLDEN DURUM)

yukon potato, egg yolk and Parmigiano Reggiano

| Umbrian black truffle and fonduta | Osetra caviar and creme fraiche |
\$28 \$42

SECONDI

COPPA **GF***

grilled pork collar, creamy corn polenta, stone fruit mostarda, fennel
\$28

MANZO

24 oz bone-in ribeye, breaded East Side style with bone marrow butter and tomato "ammoglio"
\$68

MACKEREL **GF**

broiled King Mackerel, Michigan cucumbers prepared 3 ways, dill, creme fraiche
\$34

CAPELANTE **GF**

Grilled scallops, summer squash, Michigan corn, eggplant, peppers, tomato "brodo", Calabrian soppressata
\$38

ORATA **GF**

whole-roasted Mediterranean Sea Bream, braised greens, roasted fennel
\$42

CONTORNI DI VERDURE

FAGIOLI **VN**

charred Michigan pole beans, tomato, garlic, gremolata
\$9

POMODORO MILANESE

breaded and pan fried heirloom tomatoes, bagna cauda
\$9

CAPONATA ALLA SICILIANA **VN | N | GF**

sweet & sour eggplant, pine nuts, raisins, olives
\$9

A portion of the proceeds from your meal tonight is donated to help the community around us. August we will be donating to Beyond Basics, a non-profit that fights illiteracy by using 1 on 1 tutoring. Check out all their good work at [Beyondbasics.org](https://www.beyondbasics.org) and look for them on social media.

Grazie for your support!