

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

BEET CARPACCIO

stracciatella, black garlic, pine nuts 21

CRISPY BABY ARTICHOKEs

lemon bagna cauda, mint
shaved pecorino 23

YELLOWTAIL CRUDO

ginger–citrus emulsion, pickled chilis
grapes 28

(\$12 SUPPLEMENT)

GRILLED OCTOPUS

corona beans, spicy ‘nduja sausage
basil oil 32

(\$15 SUPPLEMENT)

BEEF TARTARE

pickled shimeji, crispy parmigiano
truffle aioli 26

POLPETTE DELLA NONNA

tomato braised beef & veal meatballs 25

PASTA & RISOTTO

RISOTTO AI FUNGHI PORCINI

porcini ragù, truffle butter, arugula
parmigiano 32

CAPPELLACCI AL FORMAGGIO

ricotta, pomodoro, basil, parmigiano 29

MAFALDINE NERE

lobster, garlic, heirloom cherry tomatoes
pangrattato 42

(\$16 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)

DUCK CONFIT CANNELLONI

swiss chard, foie gras fonduta
apricot mostarda 38

(\$12 SUPPLEMENT)

SECONDI

BRODETTO DI PESCE

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

(\$20 SUPPLEMENT)

ROAST CHICKEN

blistered radicchio, chanterelles
fingerling potatoes, saba jus 38

BRAISED BEEF SHORT RIB

barley risotto, artichokes, gremolata 48

(\$20 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 72

(\$35 SUPPLEMENT)

CONTORNI

CRISPY POTATOES “MILLEFOGLIE”

black truffle, parmigiano 21

ROASTED CAULIFLOWER

jalapeno-brown butter, pine nuts 16

CHARRED BROCCOLINI

romesco 16

MENU SUBJECT TO CHANGE

carlotta

RESTAURANT WEEK 2026

DOLCE

STRAWBERRIES & CREAM VERRINA

raspberry sorbet,
strawberry granita, sicilian
pistachio dacquoise 14

HAZELNUT CROCCANTE

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

TIRAMISU

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

AFTER DINNER COCKTAILS

LA PRIMA

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

ESPRESSO MARTINI

fortress vodka, varnelli
caffè moka, espresso 24

AMARO SELECTIONS

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

AFFOGATO

vanilla ice cream,
orange-almond biscotti
candied hazelnut 12

**(ADD 1 OZ SHOT OF AMARO
LUCANO \$5)**

ICE CREAM & SORBET

please ask your server
for the daily selections 12

LIMONCELLO

italian liqueur made from
lemon zest **2OZ POUR 12**

AMARO

italian herbal liqueur
2OZ POUR 12

ESPRESSO & TEA

carlotta'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