

ANTIPASTI

fritturina mista Roman style fried calamari, white fish, prawns, vegetables	16
carpaccio di filetto thin slices of natural black angus beef filet, arugula salad, capers, shaved parmigiano reggiano	15
bruschetta toasted ciabatta bread with our daily selection of toppings, mixed greens	9
burrata imported fresh burrata cheese, prosciutto san danielle, house made crackers, pickled vegetables in extra virgin olive oil	15
cozze e gamberi allo zafferano sautéed mussels, prawns, house made sausage, cipollini onion, saffron, white wine	15
zuppa del giorno special house made soup of the day	10

INSALATE

insalata di spinaci baby spinach salad, crispy pancetta, goat cheese, toasted almonds, balsamic vinaigrette	11
cacio e mele mixed greens, apples, toasted pecans, shaved pecorino romano cheese	11
insalata verde di calamari grilled monterey bay calamari, arugula, celery, shaved fennel, lemon vinaigrette	12
insalata di barbabietole roasted beets, sunchokes, orange segments, imported Italian olives, arugula, roasted leek vinaigrette	11

ADD GRILLED CHICKEN BREAST 4 / ADD GRILLED PRAWNS 6

PASTA

trilogia a tasting of three classic Roman pastas, the carbonara, amatriciana and cacio e pepe, chiaroscuro's signature pastas	25
cacio e pepe vermicelli pasta, pecorino romano cheese , fresh black pepper	14 / 8
amatriciana rigatoni pasta, chili peppers, imported guanciale, san marzano tomato, pecorino romano	17 / 9.5
carbonara spaghetti pasta, pancetta, parmigiano reggiano cheese, fresh black pepper, egg sauce	16 / 9
vermicelli ai gamberi e COZZE thick spaghetti, sautéed prawns, mussels, preserved sudried tomato, arugula, roasted garlic	19/ 10
gnocchi salsiccia e funghi turmeric-potato gnocchi, house made sausage , local mushrooms, peranzana olives, stracchino, thyme	19 / 10
ravioli di ricotta ravioli filled with sheep's milk ricotta, brown butter, sage, butternut squash, toasted walnut, nutmeg	18 / 10
lasagna house made pasta, tomato infused béchamel, parmigiano reggiano, mozzarella, slow cooked organic ground beef	16

SECONDI & FOCACCE

saltimbocca alla romana thinly sliced veal cutlets, prosciutto san danielle, sage, sautéed spinach, roasted potatoes	23
petto di pollo boneless chicken breast pan fried in extra virgin olive oil, fresh lemon juice glaze, seasonal vegetables	18
gamberoni al forno oven roasted tiger prawns coated in bread crumbs, mixed greens	19
panino alla salsiccia house made pork sausage grilled, caramelized onions, bell peppers, mustard ,mixed greens	14
panino al cinghiale braised wild boar belly, fontina cheese, sautéed mushrooms, watercress	15
toast al formaggio classic grilled sandwich, fontina cheese, sundried tomatoes, arugula, mixed greens, fries	14
pesce del giorno fresh fish of the day - ask server for details	AQ