

CARBONI'S

RISTORANTE • BAR • MARKET

DINNER
4:30PM-9:00PM

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ROOFTOP
CLOSED

BRUNCH
8:00AM-2:00PM
SATURDAY-
SUNDAY

ANTIPASTI

PIATTO DI FORMAGGI E SALUMI 22

*selection of local & imported artisan cheeses and salumi |
marinated olives | fruit preserves | whole grain mustard | house-
made pickles*

CESARE 12

*little gem lettuce | lemon anchovy dressing | grana padano |
toasted herb breadcrumbs | cured egg yolk*

ITALIANO TAGLIARE 14

*hearts of romaine | provolone | salame | chickpeas | roasted red peppers |
artichokes | castelvetrano olives | grana padano | herbed vinaigrette*

INSALATA BARBABIETOLA 14

roasted beets | fall greens | goat cheese | citrus | white balsamico

POLPETTE AL FORNO 13

*ricotta meatballs | marinara | crispy poblano-polenta bites |
whipped burrata*

BURRATA E CROSTINI 13

grilled figs | pecan butter | prosciutto | saba | sorrel

COZZE 19

Hooby's Pilsner steamed PEI mussels | nduja | fennel | grilled toast

PIZZE

MARGHERITA 18

san marzano tomato | fior di latte | basil

DIAVOLA 20

*san marzano tomato | fior di latte | pepperoni | garlic | pickled
fresno chili*

TRE FORMAGGI 18

*san marzano tomato | fior di latte | scamorza | grana padano |
garlic*

SALUMI E SALSICCIA 20

*san marzano tomato | house-made ricotta | soppressata |
fennel sausage | red onion | hot honey*

EXECUTIVE CHEF
DAN NGUYEN

SOUS CHEF
NJOA MORALES

Some menu items are subject to a split charge * Parties of 6 or greater are subject to a 18% gratuity charge
Vegetarian and special dietary request are met with enthusiasm. * Please notify your server if you have any food allergies
Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

PRIMI

TAGLIATELLE ALLA BOLOGNESE 24

ragu of pork & beef | san marzano tomato | grana padano

RAVIOLI DI MANZO 26

slow braised beef short rib filling | stracciatella di bufala | brandy cream | horseradish

PASTA ROTOLO DI MELANZANE 20

roasted eggplant filling | mozzarella | marinara | grana padano

RIGATONI AL FORNO 24

fennel sausage | sun-dried tomato | spinach | garlic cream | toasted herb breadcrumbs | grana padano

BUCATINI CACIO E PEPE 20

pecorino romano | fresh cracked pepper

SECONDI

CAPITAL 29 BURGER 18

aioli | point Reyes tomatillo | applewood smoked bacon | crispy onion ring | Patio 29 capital blend whiskey barbeque sauce | choice of fries or greens salad

PANCETTA DI MAIALE 29

slow roasted pork belly | apple butter | swiss chard | cauliflower pork fat potatoes | mustard jus

PESCE BRANZINO 30

whole roasted branzino | sunchoke puree | artichokes | roasted grapes | olive tapenade

FILLETO DI MANZO 40

pan seared filet of beef | wild mushroom cream | fondant potatoes | thumbelina carrots | salsa verde

CONTORNI

PASTA E FORMAGGIO 9

orecchiette pasta | bechamel | fontina | pecorino romano | toasted herb breadcrumbs

PATATE ALLA TOSCANO 9

roasted fingerling potatoes | rosemary | grana padano

PATATINE FRITTE 7

crispy battered french fries

CAVOLFIORE ARROSTO 9

roasted cauliflower | black sesame hummus

BIETOLO SALTA 9

sauteed swiss chard | garlic | lemon