



BEVANDE

Sparrow Coffee

Double Espresso	\$4
Cappuccino	\$5
Latte	\$5

House Juices

Orange	\$5
Grapefruit	\$5
Spicy Tomato	\$6

PIATTINI

Bomboloni <i>candied orange syrup, chocolate sauce, concord grape jam</i>	\$9
Baked Goat Cheese <i>marinated beets, grilled ciabatta</i>	\$14
Crispy Berkshire Pork Belly Bacon <i>calabrian chili, honey</i>	\$7
Meyer-Lemon & Pine Nut Scone <i>kumquat marscapone</i>	\$5
Seasonal Fruit Plate	\$11

PER LA TAVOLA

Vegetable Antipasti <i>pickled, marinated & grilled</i>	\$14
Artisanal Cheeses <i>local & imported varieties</i>	\$16
Assorted Salumi <i>prosciutto di san daniele, soppressata piccante, pork liver terrina</i>	\$17

Chef's Selection

\$25
plated for parties of four or more

CIN CIN!

(Cheers)
\$10

Classic Bellini
white peach & prosecco

Raspberry Bellini
framboise liqueur, fresh berry & prosecco

Espresso Martini
reyka vodka, double espresso, coffee liqueur

Sicilian Bloody Mary
calabrian chili spicy tomato, lemon, pickled pepper, pecorino, soppressata

PIZZA NAPOLETANA

Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$14 \$17
Spicy Sausage <i>fennel sausage, roasted red onions, farm egg, cippolini onion, house-made ricotta, calabrian chili oil</i>	\$16
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Bacon & Eggs <i>pancetta, potatoes, mushrooms, farm egg, smoked mozzarella</i>	\$16
Quattro Formaggi <i>fior di latte, gorgonzola, grana padano, pecorino, arugula</i>	\$17

UOVA E ALTRO

Risotto "Oatmeal" \$12
rice porridge, crispy oats, roasted seasonal fruit, caramelized honey milk

Focaccia French Toast \$13
nutella whipped cream, candied orange syrup, buffalo butter

Pork Shoulder Hash \$15
crispy potatoes, dandelion greens, calabrian chili, sunny side egg

Eggs in Purgatory \$14
baked eggs, spicy tomato, provola, polenta cake, fennel sausage

Vegetable Frittata \$13
roasted mushrooms, tropea onions, calabrian chilis, grana padano, insalata mista

PRANZO

Wood-Grilled Chicken Breast Salad \$15
wild arugula, aged caciocavallo, candied hazelnuts, celery, roasted grapes, fennel seed vinaigrette

Wood-Grilled Skirt Steak Salad \$16
sheep's milk gorgonzola, mustard greens, turnips, windy city cherry tomatoes, shaved radishes, buttermilk vinaigrette

Autostratta Panuzzo \$15
salame piccante, mortadella, prosciutto di san daniele, arugula, giardinera, chili dusted potato chips

Ham & Egg Panuzzo \$14
prosciutto cotto, provola, scrambled eggs, tomato marmelata, chili dusted potato chips

COCKTAILS

- Cranberry Aperol Spritz** \$11
tart, and laced with cinnamon, this is our winter version of the Venetian classic with Aperol aperitivo, Madeira, soda & Prosecco (served long)
- Blood Orange Lightworks** \$12
slushie cocktail in the style of classic Italian sgroppino made with Reyka vodka, CH Cream Limoncello, fresh citrus, saltwater & Prosecco (served in coupe)
- Stolen Vespa** \$12
flavors of herb, spice & grapefruit shaken with Milagro Blanco Tequila, Del Maguey Vida Mezcal, citrus & vermouth rouge. garnished with black olive salt (served up)
- Garden Variety Thief** \$12
herbal, bright & refreshing blend of Prairie Organic Gin, Suze, rosemary honey, vermouth & citrus with charred rosemary
- Red Arrow** \$13
flavors of summer tart cherry & citrus with a rich backbone of Italian Amari & Buffalo Trace Bourbon (served on the rocks)
- Old Fashioned** \$13
house style with Old Forester Bourbon, marsala reduction, bitters & orange oil (served on the rocks)
- Traditional Negroni** \$12
classic bitter aperitif with the delicious trinity of Bombay London Dry Gin, Campari & sweet vermouth with orange oil (served on the rocks)
- Rosebud** \$13
refreshing, yet rich sipper with Reyka Vodka, St. Germain elderflower, gentiane liqueur, spiced hibiscus cordial & lemon
- Italian Irish Coffee** \$11
a nod to the famed cocktail served at San Francisco's legendary Buena Vista, our's features Jameson Irish Whiskey, honey grappa, Sparrow coffee & Frangelico hazelnut cream

WHITE

- Cantina del Taburno CODA DI VOLPE 2015** \$12
dry tropics, intensely aromatic, U.S. Exclusive Campania
- Marchese Montefusco Pinot Grigio 2014** \$11
fresh peaches, ripe meyer lemon, bone dry Sicily
- Fazio Muller-Thurgau 2015** \$11
grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive! Sicily
- Miali Chardonnay 2015** \$13
toasted pineapple, butterscotch, creamy finish Puglia

ROSÉ

- Planeta Rosé 2015** \$12
Nero d'Avola/Syrah, hints of strawberry and fresh fruit Sicilia DOC

RED

- Terre Nere Nerello Mascalese 2014** \$14
black cherry, cinnamon, light tannins Sicily
- Rallo 'Normanno' Nero d' Avola 2015** \$11
purple plum, black pepper, blueberry jam Sicily
- Caparra e Siciliani 'Volvito' 2012** \$12
100% Gaglioppo, dried berries, for the bordeaux lover Calabria
- Feudo di San Nicola Primitivo 2014** \$13
jammy purple berries, smoky oak, cousin of Zinfandel Puglia
- Bisceglia 'Gudarra' Aglianico 2012** \$15
smooth tannins, mature fruit, hints of spice Basilicata

SPARKLING

- Foss Marai 'Grillaia' NV** \$11
100% Bombino, bright, crisp-the Prosecco of Southern Italy Puglia
- Garrubba Brut Rosé NV** \$13
100% Gaglioppo, fresh berries, silky bubbles Calabria
- Pedres 'Dolci Note' Moscato 2015** \$10
white flowers, white peach, lemon marmalade - lightly sweet Sardinia

DRAFT BEER

- Birra Moretti L'Autentica** \$7
Light Lager, Udine, Italy (4.6% abv)
- Birra Moretti La Rossa** \$8
Malted Amber, Udine, Italy (7.2% abv)
- Revolution Anti-Hero** \$7
American IPA, Chicago, IL (6.5% abv)
- Revolution Rye Lyfe** \$8
Rye Beer, Chicago, IL (6.3% abv)
- Anchor California Lager** \$7
American Pale Lager, San Francisco, CA (4.9% abv)
- Birra del Borgo Bi(g)BodyIBU** \$9
Italian Red IPA, Borgorose, Italy (7.1% abv)
- Canned Seattle Cider - Dry** \$8
Cider, Seattle, WA (6.5% abv)
- ## ZERO-PROOF
- Goose Island Root Beer** \$5
- Barritt's Ginger Beer** \$5
- Lurisia Sodas** \$6
Chinotto (think n/a negroni), Orangeade, Limonata
- Bitburger N/A Lager** \$5