

CHICAGO RESTAURANT WEEK

January 26 - February 12, 2019

DINNER MENU | \$36

Please select one from each course

v= vegetarian gf= gluten free

First Course

Arugula Salad

pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)
or

Pork & Prosciutto Meatballs

san marzano tomato, basil, grana padano
or

Wood-Grilled Octopus

fingerling potato, celery, senise pepper, castelvetrano olive (gf)

Second Course

Chicken Diavola

preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)
or

Salsiccia Pizza

CDV fennel sausage, fior di latte, san marzano tomato, broccolini, chili flake, pecorino
or

Black Truffle Risotto

roasted mushrooms, "tartufino" truffled cheese, olio nuovo (gf/v)

Third Course

S'mores Budino

graham cracker custard, chocolate biscotti, marshmallow fluff
or

Spumoni Sundae

pistachio, cherry & chocolate ice cream

Pair it With

Green Eyed Bandit • \$12

prairie organic gin, green chartreuse, juniper berry & fresh basil

Peroni • \$8

rome, italy • pale lager

Statti Gaglioppo • \$14

calabria, italy • 2017

Cantina del Taburno Coda di Volpe • \$12

campania, italy • 2016