

## BEVANDE

<i>sparrow coffee</i>		<i>house juices</i>	
Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6
CDV House Brewed Cold Brew \$5 <i>add a shot of grappa for \$7</i>			

## PIATTINI

Bomboloni <i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	\$9
Crispy Berkshire Pork Belly Bacon <i>calabrian chili, honey</i>	\$7
Nutella Cinnamon Roll <i>warm butterscotch</i>	\$6
Imported Italian Yogurt <i>fresh fruit compote, housemade granola</i>	\$8
Seasonal Fruit Plate	\$11

## PER LA TAVOLA

Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Artisanal Cheeses <i>sottocenere, tiger lily, ubriacone, apple butter, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>bresaola, finocchiona, pork liver terrina, soppressata napoletana</i>	\$17

*Chef's Selection \$25*

## CIN CIN!

*Cheers \$10*

Bellini  
*classic white peach or raspberry  
bottomless bellini \$20*

Espresso Martini  
*reyka vodka, double espresso, coffee liqueur*

Sicilian Bloody Mary  
*calabrian chili, spicy tomato, green olive, pecorino, soppressata*

Brunch Punch \$8  
*rotating selection*

## PIZZA NAPOLETANA

*farm egg \$2 • arugula \$2 • CDV fennel sausage 3 • prosciutto san danielle \$5*

Margherita   Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$15   \$18
Spicy Sausage <i>CDV fennel sausage, broccolini, farm egg, bufala ricotta, calabrian chili oil</i>	\$18
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Quattro Formaggi <i>fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula</i>	\$17
Cacio e Pepe <i>fior di sardo, pecorino jagas, fior di latte, grana padano, black &amp; pink peppercorns, arugula, farm egg</i>	\$18

*Our pizza is served "subito," meaning right away — fresh out of the oven!*

## UOVA E ALTRO

Southern "Italian" Biscuits & Gravy <i>buttermilk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs</i>	\$15
Focaccia French Toast <i>poached pear, maple whipped mascarpone, candied pecans, brown butter crumble</i>	\$14
Butternut Squash Gnocchi <i>shredded pork, sunnyside eggs, braising greens, roasted mushrooms, pecorino</i>	\$17
Eggs in Purgatory <i>baked eggs, spicy tomato, provola, polenta cake, fennel sausage</i>	\$15
Vegetable Frittata <i>peppers, red onion, cherry tomatoes, fior di latte, chicory salad</i>	\$14

## PRANZO

Wood-Grilled Chicken Breast Salad <i>wild arugula, aged caciocavallo, candied hazelnut, celery, roasted grape, fennel seed vinaigrette</i>	\$15
Steak & Eggs <i>grilled 6 oz. skirt steak, pan fried potatoes, sunnyside eggs, arugula, tomato, red onion, calabrian chili</i>	\$17
P.L.T. Benedict <i>CDV pancetta, wild arugula, vine ripened tomato, salmoriglio, poached eggs, citrus hollandaise</i>	\$16
Ham & Egg Panuzzo <i>prosciutto cotto, provola, scrambled eggs, tomato marmellata, chili dusted potato chips</i>	\$14
Open Face Porchetta Panuzzo <i>catalpa grove porchetta, bufala ricotta, arugula, radish, mustard vinaigrette, sunnyside eggs, chili dusted potato chips</i>	\$16

## COCKTAILS

### DRAFT \$12

#### Cherry Sage Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with vodka, limoncello, saltwater, topped with prosecco

#### "In Bocca al Lupo"

drink this one for good luck! hibiscus paired with house infused ginger vodka, perfectly balanced with floral St.-Germain & bittersweet Gran Classico

#### Sunny Days Revival

a delicious trinity of spiced rum, charred orange and a bright burst of Aperol

### APERTIVO \$12

#### Green Eyed Bandit

the natural flavors in Prairie Organic Gin fortified with green chartreuse, juniper berry, & fresh basil

#### Pompeii Smash

a rich backbone of Rittenhouse Rye & Cynar, finishes with blackberry and a touch of cinnamon & Angostura bitters

#### Stolen Vespa

flavors of herb, spice & grapefruit shaken with tequila, Del Maguey Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

### STIRRED \$13

#### White Grapefruit Negroni

Prairie Organic Gin paired with Giffard Grapefruit Liqueur, Carpano Bianco vermouth, charred grapefruit & a secret

#### Old Fashioned

Old Forester Bourbon, marsala reduction, bitters & orange oils

## WHITE

#### Marchese Montefusco Pinot Grigio 2017

fresh peaches, ripe meyer lemon, bone dry

\$11

Sicily

#### Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive

\$12

Campania

#### 'La Cappuccina' Sauvignon Blanc 2017

intensely tropical, grapefruit, serrano pepper a perfect marriage of New Zealand & Sancerre

\$13

Veneto

#### Giogantinu Vermentino di Gallura 2017

gardenia, white peach, & crystallized honey, smooth, & fresh- elegantly represents Sardinia's only DOCG

\$12

Sardinia

#### BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14

Napa

## ROSÉ

#### DRAFT 'Tiamo' Rosato 2016

60% Montepulciano, 40% Sangiovese, wild strawberries

\$11

Abruzzo

## RED

#### Statti Gaglioppo 2017

fresh raspberries, light tannins, for fans of Pinot Noir

\$14

Calabria

#### Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12

Sicily

#### Capolino Perlingieri 'Sciasci' 2010

Aglianico & Sciascinoso coalesce into a rich, powerful Campanian companion

\$14

Campania

#### Grifalco 'Gricos' 2014

just the right amount of fruit forwardness & deep tanins a great introduction into the world of Aglianico!

\$12

Basilicata

#### Agricola Punica 'Montessu' 2016

a Carignano blend with new world sensibility deep dark fruit, a dash of baking spices & plush, pleasant tannin

\$16

Sardinia

## SPARKLING

#### Valdo 'Numero' Cuvee Extra Dry NV

blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple

\$12

Veneto

#### Marotti Campi Brut Rosé NV

refined effervescence, hints of wild strawberry

\$13

Marche

#### Pedres 'Dolci Note' Moscato 2017

white flowers, white peach, lemon marmalade, lightly sweet

\$10

Sardinia

## DRAFT BEER

#### Peroni

Pale Lager, Rome, Italy (5.1% abv)

\$8

#### Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

#### Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

#### Canned Seattle Cider - Dry

Cider, Seattle, WA (6.5% abv)

\$8

## ZERO-PROOF

#### Abita Root Beer

\$5

#### Lurisia Sodas

Chinotto (think n/a negroni), Orangeade, Limonata

\$6

#### Bitburger N/A Lager

\$5

#### No Gin & Tonic

basil, juniper berry, fresh lime juice, tonic

\$5

#### The Zen-Zero

raspberry purée, hibiscus syrup, lemon, ginger beer

\$5

#### High & Dry

grapefruit, lime, grenadine

\$5