

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
add a shot of grappa for \$7

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, pecorino dolce, quince jam, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>finocchiona, pork liver terrina, soppressata napoletana, spicy coppa</i>	\$17

Chef's Selection \$25

CIN CIN!

Cheers \$10

Classic Bellini <i>white peach & prosecco</i> <i>bottomless bellini \$20</i>
Raspberry Bellini <i>framboise liqueur, fresh berry & prosecco</i>
Espresso Martini <i>double espresso, coffee liqueur</i>
Sicilian Bloody Mary <i>calabrian chili, spicy tomato, green olive, pecorino, soppressata</i>
Brunch Punch \$8 <i>rotating selection</i>

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 & 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

Green Eyed Bandit

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

APERTIVO \$12

Pompeii Smash

a rich backbone of Buffalo Trace & Montenegro, finishes with pear & a touch of cinnamon & orange bitters

Stolen Vespa

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

Valtellina Winter

subtle sweet peat from Bank Note scotch, paired with imported Italian blood orange with notes of cardamom, charred rosemary & a Braulio alpine finish

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 \$12
Sicily
fresh peaches, ripe meyer lemon, bone dry

Cantina del Taburno CODA DI VOLPE 2016 \$12
Campania
dry tropics, intensely aromatic, U.S. Exclusive

Bisceglia 'Terra di Vulcano' Dry Muscat 2012 \$12
Basilicata
aromatically complex- rosemary & petrol, flavors of lychee & stonefruit, zesty finish

Fattoria Alois 'Caulino' Falanghina 2017 \$13
Campania
volcanic soil offers a wide range of crispness with lush citrus & nectarine

BonAnno Chardonnay 2017 \$14
Napa
buttery toffee, oak, caramelized green apple

ROSÉ

DRAFT 'Tiamo' Rosato 2016 \$11
Abruzzo
60% Montepulciano, 40% Sangiovese, wild strawberries

RED

Statti Gaglioppo 2017 \$14
Calabria
fresh raspberries, light tannins, for fans of Pinot Noir

Bacaro Nero d' Avola 2017 \$12
Sicily
purple plum, black pepper, blueberry preserves

Masseria Surani 'Heracles' 2015 \$13
Puglia
a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish

Grifalco 2012 \$13
Basilicata
just the right amount of fruit forwardness & deep tanins a great introduction into the world of Aglianico!

Agricola Punica 'Montessu' 2016 \$16
Sardinia
a Carignano blend with new world sensibility deep dark fruit, a dash of baking spices & plush, pleasant tannin

SPARKLING

Valdo 'Numero' Cuvee Extra Dry NV \$12
Veneto
blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple

Garrubba Brut Rosé NV \$13
Calabria
100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh

Pedres 'Dolci Note' Moscato 2017 \$10
Sardinia
white flowers, white peach, lemon marmalade, lightly sweet

DRAFT BEER

Moretti L'Autentica \$8
Pale Lager, Italy (4.6% abv)

Revolution Gagelicious \$7
Golden Ale, Chicago, IL (4.7% abv)

Revolution Anti-Hero \$7
American IPA, Chicago, IL (6.5% abv)

2 Towns Ciderhouse - Bright Cider \$8
Cider, Corvallis, OR (6% abv)

ZERO-PROOF

Abita Root Beer \$5

Lurisia Sodas \$6
Chinotto (think n/a negroni), Orangeade, Limonata

Bitburger N/A Lager \$5

No Gin & Tonic \$5
basil, juniper berry, fresh lime juice, tonic

The Zen-Zero \$5
raspberry purée, hibiscus syrup, lemon, ginger beer

High & Dry \$5
grapefruit, lime, grenadine