



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



BEVANDE

<i>Sparrow Coffee</i>		<i>House Juices</i>	
Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6
Cold Brew	\$6		

PIATTINI

Bomboloni	\$9
<i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	
Crispy Berkshire Pork Belly Bacon	\$7
<i>calabrian chili, honey</i>	
Blueberry Scone	\$5
<i>vanilla chantilly</i>	
Imported Italian Yogurt	\$8
<i>fresh fruit compote, housemade granola</i>	
Seasonal Fruit Plate	\$11

PER LA TAVOLA

Pork & Prosciutto Meatballs	\$14
<i>san marzano tomato, basil, grana padano</i>	
Artisanal Cheeses	\$16
<i>robiola di bosina, pecorino boschetto, three sisters, pear mostarda, local honeycomb, candied nuts</i>	
House-Cured Salumi	\$17
<i>finocchiona, black pepper lonza, pork liver terrina, bresaola</i>	

Chef's Selection
\$25

CIN CIN!

(Cheers)
\$10

Classic Bellini
<i>white peach & prosecco</i>
Raspberry Bellini
<i>framboise liqueur, fresh berry & prosecco</i>
Espresso Martini
<i>reyka vodka, double espresso, coffee liqueur</i>

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

Brunch Punch \$8
prairie organic vodka, drambuie, hibiscus, lustau amontillado sherry, cinnamon, lemon & pear cidre

PIZZA NAPOLETANA

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

Margherita Di Bufala	\$14 \$17
<i>san marzano tomato, fior di latte, grana padano, basil</i>	
Spicy Sausage	\$18
<i>CDV fennel sausage, roasted spring onions, farm egg, house-made ricotta, calabrian chili oil</i>	
Mortadella e Pistacchio	\$18
<i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	
Quattro Formaggi	\$17
<i>fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula</i>	
Cacio e Pepe	\$18
<i>fior di sardo, pecorino jagas, fior di latte, grana padano, black & pink peppercorns, arugula, farm egg</i>	

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

UOVA E ALTRO

Southern "Italian" Biscuits & Gravy	\$15
<i>butter milk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs</i>	
Focaccia French Toast	\$14
<i>strawberry-rhubarb compote, pistachio, strawberry jam, whipped buffalo ricotta, basil</i>	
Sweet Potato Gnocchi	\$17
<i>shredded pork, sunnyside eggs, mustard green, cherry tomato, calabrian chili, caciocavallo</i>	
Eggs in Purgatory	\$15
<i>baked eggs, spicy tomato, provola, polenta cake, fennel sausage</i>	
Vegetable Frittata	\$14
<i>peppers, red onion, cherry tomatoes, fior di latte, chicory salad</i>	

PRANZO

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

COCKTAILS

APERTIVO \$12

Aperol Spritz

the refreshing, bittersweet classic of Venice served Classic or Strawberry Mint

Highball Spritz

deliciously, bittersweet Montenegro Amaro, mixed with rosé, fresh lemon, topped with a splash of ginger beer & prosecco

Lemon Thyme Lightworks

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

SHAKEN \$12

Wind Up Bird

exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka

Stolen Vespa

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

Green Grove Smash

a satsuma infused Old Forrester Bourbon smash with basil, lemon & a touch of green chartreuse

STIRRED \$13

White Grapefruit Negroni

this white negroni pairs Plymouth Gin with Giffard Grapefruit Liqueur, Del Professore Bianco vermouth, charred grapefruit & a secret

Old Fashioned

house style with Old Forester Bourbon, marsala reduction, bitters & orange oils

Rhuby Road

a punchy, cocktail based in Buffalo Trace Bourbon. Balanced with tart rhubarb, Aperol & Carpano Bianco

WHITE

Marchese Montefusco Pinot Grigio 2016 \$11
fresh peaches, ripe meyer lemon, bone dry Sicily

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

Canicatti Fileno 2016 \$12
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo Sicily

Vigneti Zanatta Vermentino 'Orion' 2016 \$10
Mediterranean citrus, golden apple, refreshment Sardinia

BonAnno Chardonnay 2014 \$14
buttery toffee, oak, caramelized green apple Napa

ROSÉ

Planeta Rosé 2016 \$12
50% Nero d'Avola, 50% Syrah, fresh strawberries, Provencal style Sicily

Ippolito 1845 Rosé 2017 \$13
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers Calabria

RED

Terre Nere Nerello Mascalese 2016 \$14
black cherry, cinnamon, for fans of Pinot Noir Sicily

Bacaro Nero d' Avola 2016 \$11
purple plum, black pepper, blueberry preserves Sicily

La Togata Barengo 2014 \$14
100% Sangiovese Grosso, intense ripe blackberries, violets Tuscany

Feudo di San Nicola Primitivo 2016 \$13
jammy purple berries, smoky oak, cousin of Zinfandel Puglia

Donnafugata Tancredi Cabernet 2014 \$16
big body, smooth finish, juicy dark red fruit Sicily

Bisceglia 'Gudarra' Aglianico 2012 \$15
smooth tannins, mature fruit, hints of spice Basilicata

SPARKLING

Montesole Brut Greco NV \$12
100% Greco, bright, light crispness with citrus & pear Campania

Garrubba Brut Rosé NV \$13
100% Gaglioppo, fresh berries, silky bubbles Calabria

Pedres 'Dolci Note' Moscato 2016 \$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 Sun Crusher \$8
American Pale Wheat Ale, Chicago, IL (5.3% abv)

Begyle Crash Landed \$8
American Pale Wheat Ale, Chicago, IL (7% abv)

Anchor California Lager \$7
American Pale Lager, San Francisco, CA (4.9% abv)

Canned Seattle Cider - Dry \$8
Cider, Seattle, WA (6.5% abv)

ZERO-PROOF

Abita Root Beer \$5

Barritt's Ginger Beer \$5

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

Bitburger N/A Lager \$5