

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>capretto, boxcarr rocket's robiola, pecorino dolce, citrus marmellata, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>mangalitsa soppressata, pork liver terrina, bresaola, spicy coppa</i>	\$17

Chef's Selection \$25

CIN CIN!

Cheers \$10

Classic Bellini
*white peach & prosecco
bottomless bellini \$20*

Raspberry Bellini
framboise liqueur, fresh berry & prosecco

Espresso Martini
vodka, double espresso, coffee liqueur

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

Brunch Punch \$8

PIZZA NAPOLETANA

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

Margherita | Di Bufala \$15 | \$18
san marzano tomato, fior di latte, grana padano, basil

Spicy Sausage \$18
*CDV fennel sausage, roasted spring onion, farm egg,
bufala ricotta, calabrian chili oil*

Mortadella e Pistacchio \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo

Quattro Formaggi \$17
fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula

Cacio e Pepe \$18
*fior di sardo, pecorino jagas, fior di latte, grana padano,
black & pink peppercorns, arugula, farm egg*

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

UOVA E ALTRO

Southern "Italian" Biscuits & Gravy \$15
*buttermilk biscuits, calabrian chili,
CDV fennel sausage gravy, sunnyside eggs*

Focaccia French Toast \$14
*rhubarb compote, fresh strawberry, pistachio butter,
whipped sheep's milk ricotta*

Eggs in Purgatory \$15
*baked eggs, spicy tomato, provola, polenta cake,
fennel sausage*

Truffled Frittata \$15
*asparagus, shaved baby vegetable salad, lemon citronette,
sheep's milk ricotta salata*

PRANZO

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

Steak & Eggs \$17
*grilled 6 oz. skirt steak, pan fried potatoes, sunnyside eggs,
arugula, tomato, red onion, calabrian chili*

Brunch Bruschetta \$16
*n'duja, sunnyside eggs, peas & fava beans,
salmoriglio, mint*

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

Open Face Porchetta Panuzzo \$16
*catalpa grove porchetta, ricotta, arugula, radish,
mustard vinaigrette, sunnyside eggs, chili dusted potato chips*

COCKTAILS

DRAFT \$12

Strawberry Basil Lightworks

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

Innocents Abroad

a refreshing herbal sipper with vodka & gin, bright citrus, finished with a hint of ginger spice & rosemary

Amalfi Waters

enlightening flavors of gin with a touch of Catan Pisco, complimented with spring honeydew

APERTIVO \$12

Succo di Persepina

a blend of rye & Bonal Apertif that finishes with pomegranate tea & a kiss of Campari

Stolen Vespa

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

Stella Cadente

our version of a classic, this 'Marsala Cobbler' blends sweet & dry Marsala with St. George Spiced Pear & citrus for an experience as bright & warm as a 'fallen star'

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

\$12

Sicily

Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive

\$12

Campania

Canicatti Fileno 2018

Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo

\$13

Sicily

Fattoria Alois 'Caulino' Falanghina 2017

volanic soil offers a wide range of crispness with lush citrus & nectarine

\$13

Campania

BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14

Napa

ROSÉ

DRAFT Poggio Anima 'Raphael' Rosato 2017

a beautifully balanced blend of Syrah & Zibibbo, ripe berries & fresh herbs compliment a juicy finish

\$13

Sicily

Planeta Rosé 2016

50% Nero d'Avola, 50% Syrah, fresh strawberries, Provencal style

\$12

Sicily

RED

Statti Gaglioppo 2017

fresh raspberries, light tannins, for fans of Pinot Noir

\$14

Calabria

Masseria Surani 'Heracles' 2016

a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish

\$13

Puglia

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12

Sicily

Tenuta Cavalier Pepe 'Terra Del Varo' 2013

a blend of Aglianico & Merlot- blackberry & leather aromas, licorice & cherries in a velvet-lined cigar box

\$13

Campania

Agricola Punica 'Montessu' 2017

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

Garrubba Brut Rosé NV

100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh finish

\$13

Calabria

Pedres 'Dolci Note' Moscato 2017

white flowers, white peach, lemon marmalade, lightly sweet

\$10

Sardinia

DRAFT BEER

Peroni

Pale Lager, Italy (4.7% abv)

\$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Canned 2 Towns Ciderhouse

Cider, Corvallis, OR (6% 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