



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



BEVANDE

Sparrow Coffee

House Juices

Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6

LA COLOMBE PURE BLACK CANNED ICED COFFEE \$6

PIATTINI

Bomboloni <i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	\$9
Crispy Berkshire Pork Belly Bacon <i>calabrian chili, honey</i>	\$7
Triple Berry Scone <i>cinnamon whipped cream</i>	\$5
Seasonal Fruit Plate	\$11

PER LA TAVOLA

Summer Hummus <i>smoked garbanzo bean, raw market veg, grilled flatbread, moorish spices</i>	\$13
Artisanal Cheeses <i>fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>finocchiona, 'nduja, lonza</i>	\$17

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, pickled friarielli pepper, pecorino, soppressata

PIZZA NAPOLETANA

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

Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$14 \$17
Spicy Sausage & Peppers <i>fennel sausage, farm egg, house-made ricotta, calabrian chili oil</i>	\$16
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Pancetta e Ricotta <i>san marzano tomato, CDV pancetta, ricotta, garlic, basil, sunny side egg</i>	\$18
Quattro Formaggi <i>fior di latte, gorgonzola, grana padano, pecorino, arugula</i>	\$17
Sweet Corn & Burrata <i>imported puglian burrata, summer corn, marjoram, shishito pepper</i>	\$18

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

UOVA E ALTRO

Risotto "Oatmeal" <i>rice porridge, crispy oats, roasted peaches, caramelized honey milk</i>	\$12
Focaccia French Toast <i>nutella whipped cream, candied orange syrup, buffalo butter</i>	\$13
Traditional Pancakes <i>triple stacked, blueberry compote, bay leaf maple syrup, whipped buffalo ricotta with lemon</i>	\$13
Pork Shoulder Hash <i>crispy potato, sweet corn succatash, sunny side egg, calabrian chili oil</i>	\$15
Eggs in Purgatory <i>baked eggs, spicy tomato, provola, polenta cake, fennel sausage</i>	\$14
Vegetable Frittata <i>roasted mushroom, tropea onion, calabrian chili, grana padano, insalata mista</i>	\$13

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 egg, arugula, tomato, red onion</i>	\$17
Prosciutto Caprese Panini <i>summer tomato, scamorza, basil pesto aioli, side salad</i>	\$15
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, goat cheese, arugula, radish, mustard vinaigrette, sunny side egg, chili dusted potato chips</i>	\$16

COCKTAILS

APERITIVO

Three Girl Rhumba

a beach-inspired blend of Smith & Cross Jamaican Rum, Lustau Amontillado Sherry, banana, pure cane and lime swizzled & served on chipped ice

Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, CH Cream Limoncello, thyme, fresh citrus, saltwater, topped with prosecco

Aperol Spritz

the refreshing, bittersweet classic of Venice served Classic style or Passionfruit

SHAKEN

The Wind-Up Bird

ripe pineapple, tropical yuzu and cucumber are paired with fresh lime, sea salt, Chateau Aloe and Organic Prairie Vodka

Blue Note

bright flavors of mango, baked blueberries and Thai basil abound in this highball of Prairie Gin, Lustau Vermut, Saler's Gentiane, lime & soda water

Stolen Vespa

flavors of herb, spice & grapefruit shaken with Milagro Blanco Tequila, Del Maguey Vida Mezcal, citrus & vermouth rouge. garnished with black olive salt

Ghost Ship

bold waves of spicy ginger and fresh raspberry are layered alongside Great King Street Glasgow Scotch, Laird's Apple Brandy, Montenegro Amaro & lemon

STIRRED

Spaghetti Western

an "Italian manhattan" inspired by the films of Sergio Leone and the famous ice cream flavor of Naples, a smooth blend of strawberry infused Lot 40 Rye, cocoa nib infused Dolin Blanc Vermouth & Cynar Amaro

White Grapefruit Negroni

this white negroni created with patios on the mind 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

WHITE

\$12	Cantina del Taburno CODA DI VOLPE 2016	\$12	Campania
	<i>dry tropics, intensely aromatic, U.S. Exclusive</i>		
\$12	Marchese Montefusco Pinot Grigio 2016	\$11	Sicily
	<i>fresh peaches, ripe meyer lemon, bone dry</i>		
\$12	Vigneti Zanatta Vermentino 'Orion' 2015	\$10	Sardinia
	<i>Mediterranean citrus, golden apple, refreshment</i>		
\$12	Fazio Muller-Thurgau 2016	\$11	Sicily
	<i>grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive!</i>		
	Miali Chardonnay 2015	\$13	

ROSÉ

\$12	Terradora di Paolo Rosé 2015	\$12	Campania
	<i>Aglianico, hints of strawberry, Provence in style</i>		
\$12	Ippolito 1845 Rosé 2016	\$13	Calabria
	<i>Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers</i>		

RED

\$13	Centonze Frappato 2016	\$12	Sicily
	<i>ripe, crushed cherries, hint of spice, perfect chilled!</i>		
	Terre Nere Nerello Mascalese 2016	\$14	Sicily
	<i>black cherry, cinnamon, for fans of Pinot Noir</i>		
\$13	Rallo 'Normanno' Nero d' Avola 2015	\$11	Sicily
	<i>purple plum, black pepper, blueberry jam</i>		
	Caparra e Siciliani 'Solagi' 2014	\$12	Calabria
	<i>100% Gaglioppo, dried berries, for the Bordeaux lover</i>		
\$12	Feudo di San Nicola Primitivo 2015	\$13	Puglia
	<i>jammy purple berries, smoky oak, cousin of Zinfandel</i>		
	Bisceglia 'Gudarra' Aglianico 2012	\$15	Basilicata
	<i>smooth tannins, mature fruit, hints of spice</i>		
\$13	Agricola Punica 'Montessu' Cabernet 2014	\$15	Sardinia
	<i>complex, velvety finish, bold red fruits</i>		

SPARKLING

	Cantina di Mogoro 'Anastasia' NV	\$12	Sardinia
	<i>100% Semidano, bright, crisp-the Prosecco of Southern Italy</i>		
	Garrubba Brut Rosé NV	\$13	Calabria
	<i>100% Gaglioppo, fresh berries, silky bubbles</i>		
	Pedres 'Dolci Note' Moscato 2016	\$10	Sardinia
	<i>white flowers, white peach, lemon marmalade - lightly sweet</i>		

DRAFT BEER

	Birra Moretti L'Autentica	\$7	
	<i>Light Lager, Udine, Italy (4.6% abv)</i>		
	Birra Moretti La Rossa	\$8	
	<i>Malted Amber, Udine, Italy (7.2% abv)</i>		
	Revolution Anti-Hero	\$7	
	<i>American IPA, Chicago, IL (6.5% abv)</i>		
	Revolution Sun Crusher	\$8	
	<i>American Pale Wheat Ale, Chicago, IL (5.3% abv)</i>		
	Anchor California Lager	\$7	
	<i>American Pale Lager, San Francisco, CA (4.9% abv)</i>		
	Birra Baladin 'Nora'	\$10	
	<i>Orange & Ginger Spiced Ale, Piozzolo, Italy (6.8% abv)</i>		
	Canned Seattle Cider - Dry	\$8	
	<i>Cider, Seattle, WA (6.5% abv)</i>		

ZERO-PROOF

	Abita Root Beer	\$5	
	Barritt's Ginger Beer	\$5	
	Lurisia Sodas	\$6	
	<i>Chinotto (think n/a negroni), Orangeade, Limonata</i>		
	Bitburger N/A Lager	\$5	