

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
Ricotta-Cream Cheese Danish <i>apple, whipped cream</i>	\$5
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>robiola di bosina, pecorino boschetto, three sisters, cherry coconut mostarda, 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!

<i>Cheers \$10</i>
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 <i>calabrian chili, spicy tomato, green olive, pecorino, soppressata</i>
Brunch Punch \$8 <i>rum, blueberry, peach & mint</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>	\$14 \$17
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>strawberry-rhubarb compote, pistachio, strawberry jam, whipped buffalo ricotta, basil</i>	\$14
Butternut Squash Gnocchi <i>shredded pork, sunnyside eggs, braising greens, roasted mushrooms, pecorino jagas</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

Wind Up Bird

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

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 \$11
Sicily
fresh peaches, ripe meyer lemon, bone dry

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

Canicatti Fileno 2017 \$13
Sicily
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo

Valle dell'Acate Insolia 2017 \$13
Sicily
crisp Mediterranean citrus, honeysuckle, jasmine

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

Terre Nere Nerello Mascalese 2015 \$14
Sicily
black cherry, cinnamon, for fans of Pinot Noir

Le Corti Chianti Classico 2014 \$16
Tuscany
primarily Sangiovese with a touch of Colorino, combine to offer sheer Chianti pleasure

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

Fantini Montalpucciano d'Abruzzo 201 \$11
Abruzzo
spicy, dry, ripe plum meets deep woods backbone

Giongantinu Nastarrè 2016 \$15
Sardinia
big bodied blend that speaks to domestic Cabernet fans

Capolino Perlingieri 2010 \$15
Campania
Aglianico & Sciasinoso coalesce into a rich, powerful Campanian companion

SPARKLING

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

Marotti Campi Brut Rosé NV \$13
Marche
refined effervescence, hints of wild strawberry

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

DRAFT BEER

Peroni \$8
Pale Lager, Rome, Italy (5.1% abv)

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

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