



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



BEVANDE

Sparrow Coffee

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

LA COLOMBE PURE BLACK CANNED ICED COFFEE \$6

PIATTINI

Bomboloni \$9
candied orange syrup, chocolate sauce, strawberry-passion jam

Crispy Berkshire Pork Belly Bacon \$7
calabrian chili, honey

Pear-Vanilla Scone \$5
chocolate-limoncello chantilly

Seasonal Fruit Plate \$11

PER LA TAVOLA

Baked Hummus \$13
smoked garbanzo bean, raw market veg, grilled flatbread, moorish spices

Artisanal Cheeses \$16
fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts

House-Cured Salumi \$17
finocchiona, soppressata calabrese, pork liver terrina

Chef's Selection
\$25

CIN CIN!

(Cheers)
\$10

Classic Bellini
white peach & prosecco

Raspberry Bellini
framboise liqueur, fresh berry & prosecco

Espresso Martini
reyka vodka, double espresso, coffee liqueur

Sicilian Bloody Mary
calabrian chili spicy tomato, pickled friarielli pepper, pecorino, soppressata

Brunch Punch \$8
ketel citroen, yuzu sake, jasmine, mint & lime

PIZZA NAPOLETANA

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

Margherita | Di Bufala \$14 | \$17
san marzano tomato, fior di latte, grana padano, basil

Spicy Sausage & Peppers \$16
fennel sausage, farm egg, house-made ricotta, calabrian chili oil

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

Pancetta e Ricotta \$18
san marzano tomato, CDV pancetta, ricotta, garlic, basil, sunny side egg

Pear e Gorgonzola \$17
bosc pear, fior di latte, grana padano, arugula

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

UOVA E ALTRO

Risotto "Oatmeal" \$12
rice porridge, crispy oats, roasted peaches, caramelized honey milk

Focaccia French Toast \$13
nutella whipped cream, candied orange syrup, buffalo butter

Traditional Pancakes \$13
triple stacked, blueberry compote, bay leaf maple syrup, whipped bufala ricotta with lemon

Sweet Potato Gnocchi \$17
shredded pork, sunny egg, mustard green, cherry tomato, calabrian chili, caciocavallo

Eggs in Purgatory \$14
baked eggs, spicy tomato, provola, polenta cake, fennel sausage

Vegetable Frittata \$13
roasted mushroom, tropea onion, calabrian chili, grana padano, insalata mista

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 egg, arugula, tomato, red onion

Prosciutto Caprese Panini \$15
summer tomato, scamorza, basil pesto aioli, side salad

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, sunny side egg, chili dusted potato chips

COCKTAILS

SHAKEN \$12

Lightworks

slushie cocktail in the style of a classic Italian sgruppino made with Reyka Vodka, CH Cream Limoncello, Luxardo Marlaeco Cherry, sage, fresh citrus, saltwater, topped with prosecco

Dimmer Switch

a refreshing love letter to Autumn in the form of Prairie Organic Vodka, Drambuie, Lustau Amontillado Sherry, hibiscus, cinnamon, lemon, and pear cidre

Stolen Vespa

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

No Anchor

Seedling Farms fall peach and fresh mint are blended with Cutwater Three Sheet White Rum, Smith & Cross Navy Strength Rum, fresh ginger, and lime soda for a tiki Italiano

Down by Law

a bittersweet highball with flavors of wild black currants and raspberry served tall with Cynar, Jaegermeister, Rosso Vermouth, lemon, and soda that is perfect with antipasti and charcuterie

King for a Day

a balanced sour prepared with bittersweet orange marmalade, Aperol, Hendrick's Gin, Great King Street Glasgow Whiskey, fresh citrus, orange bitters and aromatized with bergamot oils

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

Gucci Manhattan

a manhattan inspired both by royalty and a classic tiramisu dessert that features Lot 40 Rye, Dolin Dry Vermouth, Lustau Oloroso Sherry, Borghetti Coffee Liqueur, chocolate bitters, and vanilla

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

Fazio Muller-Thurgau 2016 \$11
grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive! Sicily

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

Miali Chardonnay 2015 \$13
toasted pineapple, butterscotch, creamy finish Puglia

ROSÉ

Terradora di Paolo Rosé 2016 \$12
Aglianico, hints of strawberry, Provence in style Campania

Ippolito 1845 Rosé 2016 \$13
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers Calabria

RED

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

Bacaro Nero d' Avola 2015 \$11
purple plum, black pepper, blueberry preserves Sicily

La Palazzetta Rosso di Montalcino 2015 \$14
100% Sangiovese grosso, dry, ripe cherries, violet, tobacco Tuscany

Feudo di San Nicola Primitivo 2015 \$13
jammy purple berries, smoky oak, cousin of Zinfandel Puglia

Agricola Punica 'Montessu' Cabernet 2014 \$15
complex, velvety finish, bold red fruits Sardinia

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

SPARKLING

Cantina di Mogoro 'Anastasia' NV \$12
100% Semidano, bright, crisp-the Prosecco of Southern Italy Sardinia

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 Citra-Hero \$9
American IPA, Chicago, IL (7.5% abv)

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

Birra Baladin 'Nora' \$10
Orange & Ginger Spiced Ale, Pinerolo, Italy (6.8% 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