

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
Seasonal Fruit Plate	\$11

PER LA TAVOLA

Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Artisanal Cheeses <i>moses sleeper, pecorino boschetto, three sisters, apple butter, 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!

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 <i>calabrian chili, spicy tomato, green olive, pecorino, soppressata</i>
Brunch Punch \$8 <i>rotating selection</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>poached pear, maple whipped mascarpone, candied pecans, brown butter crumble</i>	\$14
Butternut Squash Gnocchi <i>shredded pork, sunnyside eggs, braising greens, roasted mushrooms, pecorino</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

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

fresh peaches, ripe meyer lemon, bone dry

\$11
Sicily

Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive

\$12
Campania

Canicatti Fileno 2017

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

\$13
Sicily

Valle dell'Acate Insolia 2017

crisp Mediterranean citrus, honeysuckle, jasmine

\$13
Sicily

BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14
Napa

ROSÉ

DRAFT Tiamo Rosato 2016

60% Montepulciano, 40% Sangiovese, wild strawberries

\$11
Abruzzo

RED

Statti Gaglioppo 2015

fresh raspberries, light tannins, for fans of Pinot Noir

\$14
Calabria

Fantini Montepulciano d'Abruzzo 2016

spicy, dry, ripe plum meets deep woods backbone

\$12
Abruzzo

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12
Sicily

Le Corti Chianti Classico 2014

primarily Sangiovese with a touch of Colorino, combine to offer sheer Chianti pleasure

\$16
Tuscany

Capolino Perlingieri Sciasci 2010

Aglianico & Sciascinoso coalesce into a rich, powerful Campanian companion

\$15
Campania

Giongantinu Nastarrè 2016

a blend with aromas of slate & spice, pomegranate & a nervy Nebbiolo finish

\$15
Sardinia

SPARKLING

Valdo Numero Cuvee Extra Dry NV

blend of Garganega, Chardonnay & Pinot Noir, with a light touch of peaches & apple

\$12
Veneto

Marotti Campi Brut Rosé NV

refined effervescence, hints of wild strawberry

\$13
Marche

Pedres 'Dolci Note' Moscato 2017

white flowers, white peach, lemon marmalade, lightly sweet

\$10
Sardinia

DRAFT BEER

Peroni

Pale Lager, Rome, Italy (5.1% abv)

\$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Canned Seattle Cider - Dry

Cider, Seattle, WA (6.5% abv)

\$8

ZERO-PROOF

Abita Root Beer

\$5

Barritt's Ginger Beer

\$5

Lurisia Sodas

Chinotto (think n/a negroni), Orangeade, Limonata

\$6

Bitburger N/A Lager

\$5