



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 <i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	\$9
Crispy Berkshire Pork Belly Bacon <i>calabrian chili, honey</i>	\$7
Spiced-Carrot Scone <i>orange chantilly</i>	\$5
Seasonal Fruit Plate	\$11

PER LA TAVOLA

Artisanal Cheeses <i>fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>finocchiona, soppressata calabrese, pork liver terrina</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>ketel citroen, yuzu sake, jasmine, mint & lime</i>

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
Pera e Gorgonzola <i>bosc pear, fior di latte, grana padano, arugula</i>	\$17

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

UOVA E ALTRO

Risotto "Oatmeal" <i>rice porridge, crispy oats, roasted apples, 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
Sweet Potato Gnocchi <i>shredded pork, sunny egg, mustard green, cherry tomato, calabrian chili, caciocavallo</i>	\$17
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, ricotta, arugula, radish, mustard vinaigrette, sunny side egg, chili dusted potato chips</i>	\$16

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 Magney 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

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 Manehattan

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

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 2016 \$13
jammy purple berries, smoky oak, cousin of Zinfandel Puglia

Agricola Punica 'Montessu' Cabernet 2015 \$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 Mosaic-Hero \$8
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, Piozzzo, 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