

PIATTINI

Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetro olive</i>	\$17
Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Burrata Bruschetta <i>imported puglian burrata, blood orange marmellata, hazelnut butter, watercress, grilled ciabatta</i>	\$18
CDV Wagyu Bresaola <i>shaved root vegetable, mighty vine tomato, watercress, pickled mustard seed, caciocavallo</i>	\$15

FRITTI

Fiori di Zucca <i>zucchini blossom, ricotta, saba</i> \$11	Arancini <i>pecorino, saffron, soppressata, peas, ramp vinaigrette</i> \$9	Cavolfiore <i>cauliflower, senise pepper, garlic crema</i> \$9
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MERCATO

Arugula Salad <i>pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette</i>	\$12
Little Gem Caesar <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk</i>	\$12
Chop Kale Salad <i>shredded kale, green apple, celery root, pomegranate, watermelon radish, candied hazelnut, poppy seed vinaigrette, caciocavallo</i>	\$11
Wood Grilled Broccolini <i>roasted garlic vinaigrette, lemon, calabrian chili, pecorino, breadcrumb</i>	\$12

PER LA TAVOLA

Chef's Selection

\$25

Vegetable Antipasti <i>marinated olives, pickled vegetables, grilled chicory agro dolce, roasted delicata squash</i>	\$14
Artisanal Cheeses <i>fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts</i>	\$16
House-Cured CDV Salumi <i>finocchiona, soppressata, pork liver terrina, bresaola</i>	\$17

PIZZA NAPOLETANA

arugula \$2 • soppressata \$4 • fennel sausage \$3 • prosciutto san danielle \$5

Marinara <i>san marzano tomato, garlic, oregano</i>	\$12
Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$14 \$17
Quattro Formaggi <i>fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula</i>	\$17
Funghi <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake</i>	\$17
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Diavola <i>garlic, CDV 'nduja, fior di latte, arugula, chili flake, oregano</i>	\$18
Salsiccia <i>CDV fennel sausage, roasted broccolini, chili flake, garlic, fior di latte, pecorino</i>	\$18
CDV Soppressata <i>fior di latte, peranzana olive, chili flake, garlic, san marzano tomato</i>	\$19

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

HOUSEMADE PASTA

Gluten Free Pasta Available Upon Request

Bucatini Pomodoro <i>fire-roasted cherry tomato, basil, fior di latte</i>	\$18
Trombette Trapanese <i>CDV fennel sausage, tomato, almond, garlic, basil, caciocavallo</i>	\$20
Mafaldine Bolognese <i>berkshire pork ragu, mascarpone, spinach pasta</i>	\$21
Spaghetti Carbonara <i>onion cream, english peas, CDV pancetta, thyme, black pepper, quail egg</i>	\$22
Lobster Tortelli <i>buffalo ricotta, sun-dried tomato, butter, tarragon, arugula</i>	\$26

PIATTI

Sicilian Seafood Stew <i>sea scallop, shrimp, swordfish, taggiasca olive, spicy tomato broth, grilled ciabatta, aioli</i>	\$32
Crispy-Skin Branzino <i>shaved fennel, pinenut currant soffritto, golden raisin, orange</i>	\$29
Chicken Diavola <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato</i>	\$24
Wild Boar Osso Buco <i>white bean ragu, roasted carrots, carrot top pesto, gremolata</i>	\$32

Butcher's Cut

House-butchered Midwestern Berkshire Hog

Wood Grilled 16 oz. Pork Chop

bloomsdale spinach, creamy polenta, madeira mushroom reduction

\$36

COCKTAILS

SHAKEN \$12

Lightworks

slushie cocktail in the style of a classic Italian sgroppino, made with Reyka Vodka, CH Cream Limoncello, Luxardo Morlacco 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, 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 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

Canicatti Fileno 2016 \$12
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo
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 2016 \$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

Montesole Brut Greco NV \$12
100% Greco, bright, light crispness with citrus and pear
Campania

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 Eugene Porter \$7
English Porter, Chicago, IL (6.8% abv)

Begyle Crash Landed \$8
American Pale Wheat Ale, Chicago, IL (7% abv)

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