

PIATTINI

Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetrano olive (gf)</i>	\$17
Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Burrata Bruschetta <i>puglian burrata, winter citrus marmellata, hazelnut butter, watercress, grilled ciabatta (v)</i>	\$16
Prince Edward Island Mussels <i>bone marrow butter, tomato, spinach, garlic, white wine, fresh herbs, grilled ciabatta (s)</i>	\$17

FRITTI

Arancini <i>black truffle, truffled cheese, black garlic aioli (v)</i>	\$12
Fiori di Zucca <i>zucchini blossom, ricotta, saba (v)</i>	\$12
Fritto Misto <i>crispy calamari, shrimp, sweet potato, broccolini, red pepper agrodolce, leccino olive aioli (s)</i>	\$15

MERCATO

Arugula Salad <i>pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)</i>	\$12
Little Gem Caesar <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk (t)</i>	\$12
Endive, Apple & Walnut Salad <i>gorgonzola, spiced balsamic reduction (gf/v)</i>	\$13
Wood-Roasted Carrots <i>parsnip, caper salsa verde, sheep's milk cream, pepitas (gf/v)</i>	\$13

PER LA TAVOLA

Chef's Selection

\$25

Vegetable Antipasti <i>marinated olives, pickled vegetables, grilled eggplant agrodolce, delicata squash (gf/v)</i>	\$14
Artisanal Cheeses <i>sottocenere, tiger lily, ubriacone, apple butter, local honeycomb, candied nuts (v)</i>	\$16
House-Cured CDV Salumi <i>finocchiona, pancetta, pork liver terrina, soppressata napoletana</i>	\$17

PIZZA NAPOLETANA

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

Marinara <i>san marzano tomato, garlic, oregano (v)</i>	\$12
Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil (v)</i>	\$15 \$18
Funghi <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake (v)</i>	\$17
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Diavola <i>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic</i>	\$18
Salsiccia <i>CDV fennel sausage, fior di latte, san marzano tomato, broccolini, chili flake, pecorino</i>	\$18
Spicy CDV Soppressata <i>castelvetrano olives, fior di latte, grana padano, chili oil, garlic, basil</i>	\$18

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 (v)</i>	\$18
Butternut Squash Gnocchi <i>sweet onion cream, spinach, roasted squash, aged capretto goat cheese, pepitas (v)</i>	\$20
Mafaldine Bolognese <i>berkshire pork ragu, mascarpone, spinach pasta</i>	\$23
Spaghetti Carbonara <i>onion cream, english peas, CDV pancetta, thyme, black pepper, quail egg</i>	\$22
Pheasant Agnolotti <i>maitake mushroom, sage brown butter, walnut, grana padano</i>	\$23

PIATTI

Swordfish Piccata <i>grilled broccolini, sunchoke, lemon-caper butter</i>	\$28
Crispy-Skin Branzino <i>wood grilled radicchio, satsuma tangerine, castelvetrano tomato vinaigrette (gf)</i>	\$36
Chicken Diavola <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)</i>	\$25
Veal Marsala <i>roasted mushrooms & shallots, marsala reduction, potato puree</i>	\$34

Butcher's Cut

house-butchered midwestern berkshire hog
16 oz. Wood Grilled Pork Chop
roasted fennel & delicata squash, cranberry mostarda, butternut squash puree (gf/t)
\$34

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

Green Eyed Bandit

the natural flavors in Prairie Organic Gin fortified with green chartreuse, juniper berry, & fresh basil

APERTIVO \$12

Pompeii Smash

a rich backbone of Buffalo Trace & Montenegro, finishes with pear & a touch of cinnamon & orange bitters

Stolen Vespa

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

Valtellina Winter

subtle sweet peat from Bank Note scotch, paired with imported Italian blood orange with notes of cardamom, charred rosemary & a Braulio alpine finish

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

Bisceglia 'Terra di Vulcano' Dry Muscat 2012

aromatically complex- rosemary & petrol, flavors of lychee & stonefruit, zesty finish \$12
Basilicata

Giogantinu Vermentino di Gallura 2017

gardenia, white peach, & crystallized honey, smooth, & fresh- elegantly represents Sardinia's only DOCG \$12
Sardinia

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 2017

fresh raspberries, light tannins, for fans of Pinot Noir \$14
Calabria

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves \$12
Sicily

Masseria Surani 'Heracles' 2015

a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish \$13
Puglia

Capolino Perlingieri 'Sciasci' 2010

Aglianico & Sciascinoso coalesce into a rich, powerful Campanian companion \$14
Campania

Grifalco 'Gricos' 2014

just the right amount of fruit forwardness & deep tanins a great introduction into the world of Aglianico! \$12
Basilicata

Agricola Punica 'Montessu' 2016

a Carignano blend with new world sensibility deep dark fruit, a dash of baking spices & plush, pleasant tannin \$16
Sardinia

SPARKLING

Valdo 'Numero' Cuvee Extra Dry NV

blend of Chardonnay, Pinot Noir & Sicilian Garganega 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

Moretti L'Autentica

Pale Lager, Italy (4.6% 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

Lurisia Sodas

Chinotto (think n/a negroni), Orangeade, Limonata \$6

Bitburger N/A Lager

\$5

No Gin & Tonic

basil, juniper berry, fresh lime juice, tonic \$5

The Zen-Zero

raspberry purée, hibiscus syrup, lemon, ginger beer \$5

High & Dry

grapefruit, lime, grenadine \$5