

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
zucchini blossom, ricotta, saba
\$11

Arancini
shrimp, calamari, leek, fennel, lemon pepper aioli
\$12

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
Citrus Salad <i>winter chicories, candied olives, pistachio, capretto, fennel vinaigrette</i>	\$13
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 cauliflower</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, black pepper lonza, pork liver terrina, bresaola</i>	\$17

PIZZA NAPOLETANA

• arugula \$2 • 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>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic</i>	\$18
Salsiccia <i>CDV fennel sausage, roasted broccolini, chili flake, garlic, fior di latte, pecorino</i>	\$18
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!

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 Bucco <i>white bean ragu, roasted carrots, carrot top pesto, gremolata</i>	\$28

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 Vidá Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

Paradiso Rosa

a nod to the classic pisco sour...Nardini grappa, alongside a blood orange shrub, fresh lemon, thyme, egg white and garnished with a blood orange chip

Green Grove Smash

a tangelo infused Old Forrester Bourbon smash with basil, lemon, and a touch of green chartreuse

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, Borgbetti Coffee Liqueur, chocolate bitters, and vanilla

WHITE

Marchese Montefusco Pinot Grigio 2016

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 2016

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

\$12
Sicily

Vigneti Zanatta Vermentino 'Orion' 2016

Mediterranean citrus, golden apple, refreshment

\$10
Sardinia

BonAnno Chardonnay 2014

buttery toffee, oak, caramelized green apple

\$14
Napa

ROSÉ

Planeta Rosé 2016

50% Nero d'Avola, 50% fresh strawberries, Provencal style

\$12
Sicily

Ippolito 1845 Rosé 2016

Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers

\$13
Calabria

RED

Terre Nere Nerello Mascalese 2015

black cherry, cinnamon, for fans of Pinot Noir

\$14
Sicily

Bacaro Nero d' Avola 2016

purple plum, black pepper, blueberry preserves

\$11
Sicily

La Palazzetta Rosso di Montalcino 2015

100% Sangiovese grosso, dry, ripe cherries, violet, tobacco

\$14
Tuscany

Feudo di San Nicola Primitivo 2016

jammy purple berries, smoky oak, cousin of Zinfandel

\$13
Puglia

Agricola Punica 'Montessu' Cabernet 2015

complex, velvety finish, bold red fruits

\$15
Sardinia

Bisceglia 'Gudarra' Aglianico 2012

smooth tannins, mature fruit, hints of spice

\$15
Basilicata

SPARKLING

Montesole Brut Greco NV

100% Greco, bright, light crispness with citrus and pear

\$12
Campania

Garrubba Brut Rosé NV

100% Gaglioppo, fresh berries, silky bubbles

\$13
Calabria

Pedres 'Dolci Note' Moscato 2016

white flowers, white peach, lemon marmalade - lightly sweet

\$10
Sardinia

DRAFT BEER

Birra Moretti L'Autentica

Light Lager, Udine, Italy (4.6% abv)

\$7

Birra Moretti La Rossa

Malted Amber, Udine, Italy (7.2% abv)

\$8

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Revolution Eugene Porter

English Porter, Chicago, IL (6.8% abv)

\$7

Begyle Crash Landed

American Pale Wheat Ale, Chicago, IL (7% abv)

\$8

Anchor California Lager

American Pale Lager, San Francisco, CA (4.9% 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