

PIATTINI

Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetro olive (gf)</i>	\$17
Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Ricotta Bruschetta <i>house-made ricotta, smashed peas, meyer lemon, mint-pea pesto (v)</i>	\$14
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
Burrata & Baby Squash Salad <i>sun-dried tomato, squash blossoms, toasted pinenuts, golden raisins, spicy basil vinaigrette (gf/v)</i>	\$15
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, roasted squash (gf/v)</i>	\$14
Artisanal Cheeses <i>sottocenere, tiger lily, pecorino dolce, quince jam, local honeycomb, candied nuts (v)</i>	\$16
House-Cured CDV Salumi <i>finocchiona, pork liver terrina, soppressata napoletana, spicy coppa</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, roasted spring onion, chili flake, pecorino</i>	\$18
Spicy CDV Soppressata <i>castelvetro 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
Sardinian Chiusoni <i>catalpa grove lamb sausage, grano arso, baby artichokes, tomato, saffron, smoked ricotta, basil</i>	\$24
Mafaldine Bolognese <i>berkshire pork ragu, mascarpone, spinach pasta</i>	\$23
Spicy Crab Chittara <i>jonah crab, asparagus, crab butter, preserved meyer lemon, mint, parsley (s)</i>	\$25
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, castelvetro 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 Marinated Pork Chop
moorish spice, sweet carrot puree, asparagus, toasted almonds, pickled dates (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 Magney 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 \$12
fresh peaches, ripe meyer lemon, bone dry Sicily

Cantina del Taburno CODA DI VOLPE 2016 \$12
dry tropics, intensely aromatic, U.S. Exclusive Campania

Bisceglia 'Terra di Vulcano' 2012 \$12
aromatically complex- rosemary & smoke, flavors of lychee & stonefruit, zesty finish Basilicata

Fattoria Alois 'Caulino' Falanghina 2017 \$13
volanic soil offers a wide range of crispness with lush citrus & nectarine Campania

BonAnno Chardonnay 2017 \$14
buttery toffee, oak, caramelized green apple Napa

ROSÉ

DRAFT 'Tiamo' Rosato 2016 \$11
60% Montepulciano, 40% Sangiovese, wild strawberries Abruzzo

RED

Statti Gaglioppo 2017 \$14
fresh raspberries, light tannins, for fans of Pinot Noir Calabria

Bacaro Nero d' Avola 2017 \$12
purple plum, black pepper, blueberry preserves Sicily

Masseria Surani 'Heracles' 2015 \$13
a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish Puglia

Grifalco 2012 \$13
just the right amount of fruit forwardness & deep tanins a great introduction into the world of Aglianico! Basilicata

Agricola Punica 'Montessu' 2016 \$16
a Carignano blend with new world sensibility deep dark fruit, a dash of baking spices & plush, pleasant tannin Sardinia

SPARKLING

Valdo 'Numero' Cuvee Extra Dry NV \$12
blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple Veneto

Garrubba Brut Rosé NV \$13
100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh finish Calabria

Pedres 'Dolci Note' Moscato 2017 \$10
white flowers, white peach, lemon marmalade, lightly sweet Sardinia

DRAFT BEER

Moretti L'Autentica \$8
Pale Lager, Italy (4.6% abv)

Revolution Gagelicious \$7
Golden Ale, Chicago, IL (4.7% abv)

Revolution Anti-Hero \$7
American IPA, Chicago, IL (6.5% abv)

2 Towns Ciderhouse - Bright Cider \$8
Cider, Coravallis, OR (6% abv)

ZERO-PROOF

Abita Root Beer \$5

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

Bitburger N/A Lager \$5

No Gin & Tonic \$5
basil, juniper berry, fresh lime juice, tonic

The Zen-Zero \$5
raspberry purée, hibiscus syrup, lemon, ginger beer

High & Dry \$5
grapefruit, lime, grenadine