

## PIATTINI

<b>Wood-Grilled Octopus</b> <i>fingerling potato, celery, senise pepper, castelvetro olive</i>	\$17
<b>Pork &amp; Prosciutto Meatballs</b> <i>san marzano tomato, basil, grana padano</i>	\$14
<b>Burrata Bruschetta</b> <i>imported puglian burrata, blood orange marmellata, hazelnut butter, watercress, grilled ciabatta</i>	\$18
<b>CDV Bresaola</b> <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

<b>Arugula Salad</b> <i>pickled &amp; roasted grapes, fried almond, pecorino monte poro, lemon citronette</i>	\$12
<b>Little Gem Caesar</b> <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk</i>	\$12
<b>Citrus Salad</b> <i>chicories, candied olives, pistachio, capretto, fennel vinaigrette</i>	\$13
<b>Wood Grilled Broccolini</b> <i>roasted garlic vinaigrette, lemon, calabrian chili, pecorino, breadcrumb</i>	\$12

## PER LA TAVOLA

*Chef's Selection*  
\$25

<b>Vegetable Antipasti</b> <i>marinated olives, pickled vegetables, eggplant agrodolce, roasted squash</i>	\$14
<b>Artisanal Cheeses</b> <i>fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts</i>	\$16
<b>House-Cured CDV Salumi</b> <i>finocchiona, black pepper lonza, pork liver terrina, bresaola</i>	\$17

## PIZZA NAPOLETANA

*arugula \$2 • CDV fennel sausage \$3 • prosciutto san danielle \$5*

<b>Marinara</b> <i>san marzano tomato, garlic, oregano</i>	\$12
<b>Margherita   Di Bufala</b> <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$14   \$17
<b>Quattro Formaggi</b> <i>fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula</i>	\$17
<b>Funghi</b> <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake</i>	\$17
<b>Mortadella e Pistacchio</b> <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
<b>Diavola</b> <i>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic</i>	\$18
<b>Salsiccia</b> <i>CDV fennel sausage, roasted spring onion, chili flake, garlic, fior di latte, pecorino</i>	\$18
<b>Cacio e Pepe</b> <i>fior di sardo, pecorino jagas, fior di latte, grana padano, black &amp; 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*

<b>Bucatini Pomodoro</b> <i>fire-roasted cherry tomato, basil, fior di latte</i>	\$18
<b>Shrimp Calamaretti</b> <i>zucchini pesto, pistachio, pecorino</i>	\$23
<b>Trombette Trapanese</b> <i>CDV fennel sausage, tomato, almond, garlic, basil, caciocavallo</i>	\$20
<b>Mafaldine Bolognese</b> <i>berkshire pork ragu, mascarpone, spinach pasta</i>	\$21
<b>Lamb Ravioli</b> <i>catalpa grove lamb, sheep's milk ricotta, fava beans, pecorino crotonese, natural reduction, mint</i>	\$24

## PIATTI

<b>Crispy-Skin Branzino</b> <i>shaved fennel, pinenut currant soffritto, golden raisin, orange</i>	\$29
<b>Wild Striped Bass</b> <i>tomato braised potato &amp; fennel, olive tapenade, fried caper breadcrumb</i>	\$28
<b>Chicken Diavola</b> <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato</i>	\$24
<b>12 oz. Flat Iron Steak</b> <i>farro, grilled ramps &amp; asparagus, maitake mushrooms, aglianico-veal reduction</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 Maracchino Cherry, sage, fresh citrus, saltwater, topped with prosecco

## Dimmer Switch

Prairie Organic Vodka, Drambuie, hibiscus, Lustau Amontillado Sherry, cinnamon, lemon & 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

## Paradiso Rosa

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

## Green Grove Smash

a tangelo infused Old Forrester Bourbon smash with basil, lemon & 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 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 & 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 2016

buttery toffee, oak, caramelized green apple

\$14

Napa

## ROSÉ

## Planeta Rosé 2016

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

\$12

Sicily

## Librandi Ciro Rosato 2017

100% Gaglioppo, raspberries, watermelon rind and herbs, for red wine drinkers

\$13

Calabria

## RED

## Terre Nere Nerello Mascalese 2016

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 Punic '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 & 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