

## PIATTINI

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| <b>Wood-Grilled Octopus</b><br><i>fingerling potato, celery, senise pepper, castelvetro olive (gf)</i>                                   | \$17 |
| <b>Pork &amp; Prosciutto Meatballs</b><br><i>san marzano tomato, basil, grana padano</i>                                                 | \$14 |
| <b>Ricotta Bruschetta</b><br><i>house-made ricotta, smashed peas, meyer lemon, mint-pea pesto (v)</i>                                    | \$14 |
| <b>Prince Edward Island Mussels</b><br><i>bone marrow butter, tomato, spinach, garlic, white wine, fresh herbs, grilled ciabatta (s)</i> | \$17 |

## FRITTI

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

## MERCATO

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| <b>Arugula Salad</b><br><i>pickled &amp; roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)</i>                              | \$12 |
| <b>Little Gem Caesar</b><br><i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk (t)</i>                          | \$12 |
| <b>Burrata &amp; Baby Squash Salad</b><br><i>sun-dried tomato, squash blossoms, toasted pinenuts, golden raisins, spicy basil vinaigrette (gf/v)</i> | \$15 |
| <b>Wood-Roasted Carrots</b><br><i>parsnip, caper salsa verde, sheep's milk cream, pepitas (gf/v)</i>                                                 | \$13 |

## PER LA TAVOLA

### Chef's Selection

\$25

|                                                                                                                                  |      |
|----------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Vegetable Antipasti</b><br><i>marinated olives, pickled vegetables, grilled eggplant agrodolce, roasted squash (gf/v)</i>     | \$14 |
| <b>Artisanal Cheeses</b><br><i>sottocenere, tiger lily, pecorino dolce, citrus marmellata, local honeycomb, candied nuts (v)</i> | \$16 |
| <b>House-Cured CDV Salumi</b><br><i>finocchiona, pork liver terrina, bresaola, spicy coppa</i>                                   | \$17 |

## PIZZA NAPOLETANA

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

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

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

## HOUSEMADE PASTA

*gluten free pasta available upon request*

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| <b>Bucatini Pomodoro</b><br><i>fire-roasted cherry tomato, basil, fior di latte (v)</i>                                             | \$18 |
| <b>Sardinian Chiusoni</b><br><i>catalpa grove lamb sausage, grano arso, baby artichokes, tomato, saffron, smoked ricotta, basil</i> | \$24 |
| <b>Shrimp Calamaretti</b><br><i>zucchini pesto, pistachio, pecorino</i>                                                             | \$23 |
| <b>Spicy Crab Chittara</b><br><i>jonah crab, asparagus, crab butter, preserved meyer lemon, mint, parsley (s)</i>                   | \$25 |
| <b>Wild Nettle Ravioli</b><br><i>sheep's milk ricotta, pecorino, pea shoots, lemon-herb butter (v)</i>                              | \$22 |

## PIATTI

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

### Butcher's Cut

*house-butchered midwestern berkshire hog*

**16 oz Marinated Pork Chop**  
*moorish spice, sweet carrot purée, asparagus, toasted almonds, pickled dates (gf/t)*

\$34

## COCKTAILS

### DRAFT \$12

#### Strawberry Basil Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with vodka, cream limoncello, saltwater, topped with prosecco

#### Innocents Abroad

a refreshing herbal sipper with Prairie Organic Vodka & Gin, bright citrus, finished with a hint of ginger spice & rosemary

#### Amalfi Waters

enlightening flavors of gin with a touch of Pisco, complimented with spring honeydew

### APERTIVO \$12

#### Succo di Persepina

a blend of rye & Bonal Apertif that finishes with pomegranate tea & a kiss of Campari

#### Stolen Vespa

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

#### Stella Cadente

our version of a classic, this 'Marsala Cobbler' blends sweet & dry Marsala with St. George Spiced Pear & citrus for an experience as bright & warm as a 'fallen star'

### 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  
Sicily  
fresh peaches, ripe meyer lemon, bone dry

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

Canicatti Fileno 2018 \$13  
Sicily  
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo

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

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

## ROSÉ

DRAFT Poggio Anima 'Raphael' Rosato 2017 \$13  
Sicily  
a beautifully balanced blend of Syrah & Zibibbo, ripe berries & fresh herbs compliment a juicy finish

## RED

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

Masseria Surani 'Heracles' 2016 \$13  
Puglia  
a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish

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

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

Agricola Punica 'Montessu' 2017 \$16  
Sardinia  
a Carignano blend with new world sensibility, deep, dark fruit, a dash of baking spices & plush, pleasant tannin

## SPARKLING

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

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

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

## 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)

Canned Seattle Cider - Dry \$8  
Cider, Seattle, WA (6.5% 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