

PIATTINI

- Wood-Grilled Octopus** \$17
fingerling potato, celery, senise pepper, castelvetro olive
- Pork & Prosciutto Meatballs** \$14
san marzano tomato, basil, grana padano
- Ricotta Bruschetta** \$14
english peas, mint pesto, meyer lemon, black pepper
- Catalpa Grove Lamb Sausage** \$15
shishito pepper, sundried tomato, fava bean, smoked ricotta, mint, saba

FRITTI

Fiori di Zucca
*zucchini blossom,
ricotta, saba*
\$11

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

MERCATO

- Arugula Salad** \$12
*pickled & roasted grapes, fried almond,
pecorino monte poro, lemon citronette*
- Little Gem Caesar** \$12
*baby romaine, anchovy vinaigrette, grana padano,
anchovies, crostini, cured egg yolk*
- Cherry Burrata Salad** \$15
*imported puglian burrata, cherry, watercress,
pickled shallot, toasted pistachio, balsamic vinaigrette*
- Smoked Baby Carrots** \$12
*grilled asparagus, salmoriglio, ricotta salata,
fava bean, almonds*

PER LA TAVOLA

Chef's Selection
\$25

- Vegetable Antipasti** \$14
*marinated olives, pickled vegetables,
grilled eggplant agrodolce, roasted squash*
- Artisanal Cheeses** \$16
*robiola di bosina, pecorino boschetto, three sisters,
pear mostarda, local honeycomb, candied nuts*
- House-Cured CDV Salumi** \$17
finocchiona, black pepper lonza, pork liver terrina, bresaola

PIZZA NAPOLETANA

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

- Marinara** \$12
san marzano tomato, garlic, oregano
- Margherita | Di Bufala** \$14 | \$17
san marzano tomato, fior di latte, grana padano, basil
- Quattro Formaggi** \$17
*fior di latte, pecorino crotonese, grana padano, gorgonzola,
arugula*
- Funghi** \$17
*roasted mushroom, scamorza, bloomsdale spinach, garlic,
grana padano, chili flake*
- Mortadella e Pistacchio** \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo
- Diavola** \$18
CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic
- Salsiccia** \$18
*CDV fennel sausage, roasted spring onions, chili flake,
garlic, fior di latte, pecorino*
- Soppressata Calabrese** \$18
*san marzano tomato, fior di latte, grana padano, leccino olives,
chili flake, ramp pesto*

HOUSEMADE PASTA

Gluten Free Pasta Available Upon Request

- Bucatini Pomodoro** \$18
fire-roasted cherry tomato, basil, fior di latte
- Shrimp Calamaretti** \$23
zucchini pesto, pistachio, pecorino
- Trombette Trapanese** \$20
*CDV fennel sausage, tomato, almond, garlic,
basil, caciocavallo*
- Squid Ink Spaghetti** \$22
*chopped & whole clams, green garlic confitura,
pickled fresno peppers, lemon*
- Lamb Ravioli** \$24
*catalpa grove lamb, sheep's milk ricotta, fava beans,
pecorino crotonese, natural reduction, mint*

PIATTI

- Crispy-Skin Branzino** \$29
*shaved fennel, pinenut currant soffritto,
golden raisin, orange*
- Striped Bass En Brodo** \$32
*mussels, cipollini onion, castelvetro olive,
confit tomato, spinach*
- Chicken Diavola** \$24
*preserved lemon, calabrian chili, thyme,
crispy fingerling potato*
- 12 oz. Flat Iron Steak** \$28
*farro, grilled ramps & asparagus,
maitake mushroom, aglianico-veal reduction*

Butcher's Cut

House-butchered Midwestern Berkshire Hog

Wood Grilled 16 oz. Pork Chop
*black mission fig, pickled cipollini onion,
purple mustard greens, fig mostarda jus, toasted hazelnuts*
\$36

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

COCKTAILS

SHAKEN \$12

Lemon Thyme Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, CH Cream Limoncello, saltwater, topped with prosecco

Wind Up Bird

exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka

Stolen Vespa

flavors of herb, spice & grapefruit shaken with Suerte Blanco Tequila, Del Maguey 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

Rhuby Road

a punchy, spring-time cocktail based in Buffalo Trace Bourbon balanced with tart rhubarb, Aperol & Carpano Bianco

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

Ippolito 1845 Rosé 2017

Gaglioppo, rich, watermelon, fresh basil, 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 Togata Barengo 2014

100% Sangiovese Grosso, intense ripe blackberries, violets

\$14
Tuscany

Feudo di San Nicola Primitivo 2016

jammy purple berries, smoky oak, cousin of Zinfandel

\$13
Puglia

Donnafugata Tancredi Cabernet 2014

big body, smooth finish, juicy dark red fruit

\$16
Sicily

Bisceglia 'Gudarra' Aglianico 2016

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 Sun Crusher

American Pale Wheat Ale, Chicago, IL (5.3% abv)

\$8

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

Chimotto (think n/a negroni), Orangeade, Limonata

\$6

Bitburger N/A Lager

\$5