



PIATTINI

- Kampachi Crudo** \$17
calabrian chili, pickled cipollini, meyer lemon, tokyo turnips, toasted breadcrumb
- Baked Goat Cheese** \$14
marinated beets, grilled ciabatta
- Wood-Grilled Octopus** \$17
fingerling potato, celery, senise pepper, castelvetrano olive
- Bruschetta di Burrata** \$14
puglian burrata, mighty vine tomato, basil, saba
- Mortadella & Prosciutto Meatballs** \$14
san marzano tomato, basil, grana padano

FRITTI

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| <p>Fiori di Zucca
<i>zucchini blossom, ricotta, saba</i>
\$9</p> | <p>Arancini
<i>scamorza, soppressata, calabrian aioli</i>
\$8</p> | <p>Carciofi
<i>artichoke, pecorino, orange, fennel</i>
\$9</p> |
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MERCATO

- Baby Kale Salad** \$13
mighty vine tomato, summer squash, pickled turnip, pumpkin seed, sheep's milk blue, creamy herb dressing
- 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
- Wood Roasted Carrots** \$14
parsnip, caper salsa verde, sheep's milk cream, toasted pumpkin seed
- Roasted Cauliflower & Mint Pesto** \$13
cauliflower purée, pickled fresno chili, toasted pine nut

PER LA TAVOLA

- Vegetable Antipasti** \$14
marinated olives, pickled veggies, eggplant agro dolce, grilled summer squash
- Artisanal Cheeses** \$16
grana padano, tartufino, big woods blue, black currant compote, local honeycomb, candied nuts
- House-Cured Salumi** \$17
finocchiona, soppressata, bresaola

Chef's Selection
\$25

PIZZA NAPOLETANA

- Marinara** \$12
san marzano tomato, garlic, oregano
- Margherita | Di Bufala** \$14 | \$17
san marzano tomato, fior di latte, grana padano, basil
- Zucca e Ricotta Di Bufala** \$17
summer squash, friarielli peppers, olio nuovo, oregano
- Mortadella e Pistacchio** \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo
- Funghi** \$16
roasted mushroom, cherry tomato, fior di latte, pecorino blue, mustard greens, garlic, oregano
- Diavola** \$17
garlic, 'nduja, fior di latte, arugula, chili flake, oregano
- Soppressata** \$21
CDV soppressata, mozzarella di bufala, cherry tomato, taggiasca olive, basil, grana padano, garlic
- Salsiccia** \$18
fennel sausage, roasted spring onion, chili flake, garlic, fior di latte, pecorino

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

HOUSEMADE PASTA

- Bucatini Pomodoro** \$10 | 20
fire-roasted cherry tomato, basil, fior di latte
- Lobster Perciatelli** \$16 | 32
fresno chili pasta, uni butter, fava beans, mint
- Ricotta Gnocchi** \$13 | 26
wild nettle, pioppini mushroom, asparagus, green garlic, aged goat cheese, lemon
- Trombette Trapanese** \$12 | 24
fennel sausage, tomato, almond, garlic, basil, caciocavallo

Gluten Free Pasta Available Upon Request

Butcher's Cut
House-butchered *Midwestern Berkshire Hog*

Crispy Skin Porchetta
MI cherry mostarda, toasted hazelnut, white bean purée, grilled broccolini
\$28

PIATTI

- Roasted Branzino** \$29
crispy skin, sunchoke, escarole, tropea onion, castelvetrano olive, cherry tomato
- Chicken Diavola** \$24
preserved lemon, calabrian chili, thyme, crispy fingerling potato
- Alaskan Halibut** \$36
warm fregula salad, asparagus, fava beans, english peas, meyer lemon emulsion, bottarga
- Bistecca alla Pizzaiola** \$30
10 oz. flat iron, charred broccolini, fire-roasted cherry tomato

COCKTAILS

APERITIVO

Three Girl Rhumba \$12
a beach-inspired blend of *Smith & Cross Jamaican Rum, Lustau Amontillado Sherry, banana, pure cane and lime swizzled & served on chilled ice*

Orange Coffee Americano \$11
coffee infused *Carpano Antica* is paired with orange oils, bittersweet *Campari Aperitivo* & soda water in this riff on the classic *Venetian spritz*

Lightworks \$12
slushie cocktail in the style of a classic Italian *sgroppino* made with *Reyka Vodka, CH Cream Limoncello, thyme, fresh citrus, saltwater, topped with prosecco*

SHAKEN

The Wind-Up Bird \$12
ripe pineapple, tropical yuzu and cucumber are paired with fresh lime, sea salt, *Chateau Aloe and Organic Prairie Vodka*

Blue Note \$12
bright flavors of mango, baked blueberries and Thai basil abound in this highball of *Prairie Gin, Lustau Vermut, Saler's Gentiane, lime & soda water*

Stolen Vespa \$12
flavors of herb, spice & grapefruit shaken with *Milagro Blanco Tequila, Del Magney Vida Mezcal, citrus & vermouth rouge, garnished with black olive salt*

Ghost Ship \$13
bold waves of spicy ginger and fresh raspberry are layered alongside *Great King Street Glasgow Scotch, Laird's Apple Brandy, Montenegro Amaro & lemon*

STIRRED

Spaghetti Western \$13
an "Italian manhattan" inspired by the films of *Sergio Leone* and the famous ice cream flavor of *Naples, a smooth blend of strawberry infused Lot 40 Rye, cocoa nib infused Dolin Blanc Vermouth & Cynar Amaro*

White Grapefruit Negroni \$12
this white negroni created with patios on the mind pairs *Plymouth Gin with Giffard Grapefruit Liqueur, Del Professore Bianco vermouth, charred grapefruit & a secret*

Old Fashioned \$13
house style with *Old Forester Bourbon, marsala reduction, bitters & orange oils*

WHITE

Cantina del Taburno CODA DI VOLPE 2015 \$12
dry tropics, intensely aromatic, U.S. Exclusive Campania

Marchese Montefusco Pinot Grigio 2015 \$11
fresh peaches, ripe meyer lemon, bone dry Sicily

Fazio Muller-Thurgau 2015 \$11
grapefruit, melon, like rich *Sauvignon Blanc* - U.S. Exclusive! Sicily

Miali Chardonnay 2015 \$13
toasted pineapple, butterscotch, creamy finish Puglia

ROSÉ

Cantele Negroamaro Rosé 2015 \$11
mineral-driven, expressions of *strawberry & rhubarb* Puglia

Ippolito 1845 Rosé 2016 \$13
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers Calabria

RED

Terre Nere Nerello Mascalese 2014 \$14
black cherry, cinnamon, for fans of *Pinot Noir* Sicily

Rallo 'Normanno' Nero d' Avola 2015 \$11
purple plum, black pepper, blueberry jam Sicily

Caparra e Siciliani 'Solagi' 2014 \$12
100% *Gaglioppo, dried berries, for the Bordeaux lover* Calabria

Feudo di San Nicola Primitivo 2015 \$13
jammy purple berries, smoky oak, cousin of *Zinfandel* Puglia

Bisceglia 'Gudarra' Aglianico 2012 \$15
smooth tannins, mature fruit, hints of *spice* Basilicata

Agricola Punica 'Montessu' Cabernet 2014 \$15
complex, velvety finish, bold red fruits Sardinia

SPARKLING

Cantina di Mogoro 'Anastasia' NV \$12
100% *Semidano, bright, crisp-the Prosecco of Southern Italy* Sardinia

Garrubba Brut Rosé NV \$13
100% *Gaglioppo, fresh berries, silky bubbles* Calabria

Pedres 'Dolci Note' Moscato 2015 \$10
white flowers, white peach, lemon marmalade - lightly sweet Sardinia

DRAFT BEER

Birra Moretti L'Autentica \$7
Light Lager, Udine, Italy (4.6% abv)

Birra Moretti La Rossa \$8
Malted Amber, Udine, Italy (7.2% abv)

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

Revolution Sun Crusher \$8
American Pale Wheat Ale, Chicago, IL (5.3% abv)

Anchor California Lager \$7
American Pale Lager, San Francisco, CA (4.9% abv)

Birra Baladin 'Nora' \$10
Orange & Ginger Spiced Ale, Pizzogno, Italy (6.8% abv)

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

ZERO-PROOF

Abita Root Beer \$5

Barritt's Ginger Beer \$5

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

Bitburger N/A Lager \$5