



PIATTINI

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| Kampachi Crudo <i>calabrian chili, pickled cipollini, meyer lemon, tokyo turnip, toasted breadcrumb</i> | \$17 |
| Fig & Ricotta Bruschetta <i>fresh fig, ricotta di bufala, prosciutto san danielle, watercress, saba, house-made ciabatta, olive oil</i> | \$15 |
| Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetro olive</i> | \$17 |
| Mortadella & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i> | \$14 |
| Summer Hummus <i>smoked garbanzo bean, raw market veg, grilled flatbread, moorish spices</i> | \$13 |

FRITTI

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| Fiori di Zucca <i>zucchini blossom, ricotta, saba</i> \$9 | Arancini <i>pecorino, saffron, soppressata, peas, ramp vinaigrette</i> \$9 | Carciofi <i>artichoke, pecorino, orange, fennel</i> \$9 |
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MERCATO

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| Cherry & Burrata Salad <i>local cherries, imported puglian burrata, watercress, shallot, toasted pistachio</i> | \$15 |
| Tomato & Avocado Panzanella <i>mighty vine tomato, country crouton, avocado, cucumber, basil, balsamic vinaigrette</i> | \$13 |
| Arugula Salad <i>pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette</i> | \$12 |
| Little Gem Caesar <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk</i> | \$12 |
| Wood Roasted Baby Zucchini & Squash <i>snap peas, salmoriglio, mint, breadcrumbs</i> | \$12 |

PER LA TAVOLA

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| Vegetable Antipasti <i>marinated olives, pickled veggies, eggplant agro dolce, grilled summer squash</i> | \$14 |
| Artisanal Cheeses <i>fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts</i> | \$16 |
| House-Cured Salumi <i>finocchiona, 'nduja, lonza</i> | \$17 |

Chef's Selection
\$25

PIZZA NAPOLETANA

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

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| Marinara <i>san marzano tomato, garlic, oregano</i> | \$12 |
| Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil</i> | \$14 \$17 |
| Pancetta e Ricotta <i>ricotta, CDV pancetta, san marzano tomato, basil, garlic, chili oil</i> | \$17 |
| Quattro Formaggi <i>fior di latte, gorgonzola, grana padano, pecorino, arugula</i> | \$17 |
| Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i> | \$18 |
| Funghi <i>roasted mushroom, cherry tomato, fior di latte, pecorino blue, mustard greens, garlic, oregano</i> | \$17 |
| Diavola <i>garlic, 'nduja, fior di latte, arugula, chili flake, oregano</i> | \$18 |
| Salsiccia <i>fennel sausage, roasted peppers, chili flake, garlic, fior di latte, pecorino</i> | \$18 |

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

HOUSEMADE PASTA

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| Bucatini Arrabiatta <i>spicy san marzano, CDV pancetta, roasted peppers, zucchini, pecorino</i> | \$17 |
| Squid Ink Spaghetti <i>lump crab, uni butter, calabrian chili, mint</i> | \$24 |
| Trombette e Salsiccia <i>fire-roasted cherry tomato, fennel sausage, basil, grana padano</i> | \$19 |
| Rigatoni Genovese <i>braised beef cheek, red onion, red wine, tomato, rosemary, caciocavallo</i> | \$20 |
| Sweet Corn Ravioli <i>polenta & mascarpone, roasted corn, marjoram, black pepper, grana padano</i> | \$21 |

Gluten Free Pasta Available Upon Request

Butcher's Cut

House-butchered Midwestern Berkshire Hog

Wood-Grilled 16 oz. Pork Chop

summer peach mostarda, pickled mustard seed, grilled peppers

\$36

PIATTI

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| Crispy-Skin Branzino <i>shaved fennel, pinenut currant soffritto, golden raisin, orange</i> | \$29 |
| Chicken Diavola <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato</i> | \$24 |
| Spice-Rubbed Bluefin Tuna <i>sweet corn fonduta, marsala-glazed chanterelle mushroom, caper salsa verde</i> | \$38 |
| Wood-Grilled Skirt Steak <i>roasted shishito pepper, might vine tomato, watercress, salsa rossa, saba</i> | \$26 |

COCKTAILS

APERITIVO

Three Girl Rhumba

a beach-inspired blend of Smith & Cross Jamaican Rum, Lustau Amontillado Sherry, banana, pure cane and lime swizzled & served on chipped ice

Lightworks

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

Aperol Spritz

the refreshing, bittersweet classic of Venice served Classic style or Passionfruit

SHAKEN

The Wind-Up Bird

ripe pineapple, tropical yuzu and cucumber are paired with fresh lime, sea salt, Chateau Aloe and Organic Prairie Vodka

Blue Note

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

flavors of herb, spice & grapefruit shaken with Milagro Blanco Tequila, Del Maguey Vida Mezcal, citrus & vermouth rouge. garnished with black olive salt

Ghost Ship

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

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

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

house style with Old Forester Bourbon, marsala reduction, bitters & orange oils

WHITE

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

\$12 Marchese Montefusco Pinot Grigio 2015 \$11 Sicily
fresh peaches, ripe meyer lemon, bone dry

\$12 Vigneti Zanatta Vermentino 'Orion' 2015 \$10 Sardinia
Mediterranean citrus, golden apple, refreshment

\$12 Fazio Muller-Thurgau 2015 \$11 Sicily
grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive!

\$12 Miali Chardonnay 2015 \$13 Puglia
toasted pineapple, butterscotch, creamy finish

ROSÉ

\$12 Terradora di Paolo Rosé 2015 \$12 Campania
Aglianico, hints of strawberry, Provence in style

\$12 Ippolito 1845 Rosé 2016 \$13 Calabria
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers

RED

\$13 Centonze Frappato 2015 \$12 Sicily
ripe, crushed cherries, hint of spice, perfect chilled!

\$13 Terre Nere Nerello Mascalese 2015 \$14 Sicily
black cherry, cinnamon, for fans of Pinot Noir

\$13 Rallo 'Normanno' Nero d' Avola 2015 \$11 Sicily
purple plum, black pepper, blueberry jam

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

\$12 Feudo di San Nicola Primitivo 2015 \$13 Puglia
jammy purple berries, smoky oak, cousin of Zinfandel

\$13 Bisceglia 'Gudarra' Aglianico 2012 \$15 Basilicata
smooth tannins, mature fruit, hints of spice

\$13 Agricola Punica 'Montessu' Cabernet 2014 \$15 Sardinia
complex, velvety finish, bold red fruits

SPARKLING

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

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

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

DRAFT BEER

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

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

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

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

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

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

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

ZERO-PROOF

\$5 Abita Root Beer \$5

\$5 Barritt's Ginger Beer \$5

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

\$5 Bitburger N/A Lager \$5