



PIATTINI

- Fig & Ricotta Bruschetta** \$15
fresh fig, ricotta di bufala, prosciutto san danielle, watercress, saba, house-made ciabatta, olive oil
- Wood-Grilled Octopus** \$17
fingerling potato, celery, senise pepper, castelvetrano olive
- Pork & Prosciutto Meatballs** \$14
san marzano tomato, basil, grana padano
- Baked Hummus** \$13
smoked garbanzo bean, raw market veg, grilled flatbread, moorish spices

FRITTI

- Fiori di Zucca** \$9
zucchini blossom, ricotta, saba
- Arancini** \$9
pecorino, saffron, soppressata, peas, ramp vinaigrette
- Crocchette** \$9
berkshire pork, castelvetrano aioli, shredded chicory

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
- Chop Kale Salad** \$11
shredded kale, tart apple, celery root, watermelon radish, poppy seed vinaigrette, caciocavallo
- Wood Grilled Broccolini** \$12
roasted scape vinaigrette, lemon, calabrian chili, pecorino, breadcrumb
- Burrata and Pumpkin** \$15
imported puglian burrata, roasted pumpkin purée, pumpkin seed pesto, crispy sage, grilled ciabatta

PER LA TAVOLA

- Vegetable Antipasti** \$14
marinated olives, pickled veggies, eggplant agro dolce, roasted squash
- Artisanal Cheeses** \$16
fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts
- House-Cured Salumi** \$17
finocchiona, soppressata calabrese, pork liver terrina, bresaola

Chef's Selection
\$25

PIZZA NAPOLETANA

- arugula \$2 • pancetta \$3 • fennel sausage \$3 • 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
- Pancetta e Ricotta** \$17
ricotta, CDV pancetta, san marzano tomato, basil, garlic, chili oil
- Quattro Formaggi** \$17
fior di latte, gorgonzola, grana padano, pecorino, arugula
- Mortadella e Pistacchio** \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo
- Funghi** \$17
roasted mushroom, cherry tomato, fior di latte, pecorino blue, mustard greens, garlic, oregano
- Diavola** \$18
garlic, 'nduja, fior di latte, arugula, chili flake, oregano
- Salsiccia** \$18
fennel sausage, roasted peppers, chili flake, garlic, fior di latte, pecorino

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

HOUSEMADE PASTA

- Bucatini Arrabiatta** \$17
spicy san marzano, CDV pancetta, roasted peppers, zucchini, pecorino
- Squid Ink Spaghetti** \$24
lump crab, uni butter, calabrian chili, mint, charred scallion
- Trombette e Salsiccia** \$19
fire-roasted cherry tomato, fennel sausage, basil, grana padano
- Rigatoni Genovese** \$20
braised beef cheek, red onion, red wine, tomato, rosemary, caciocavallo
- Mezzaluna** \$19
crescenza cheese, green apple, black walnut pesto

Gluten Free Pasta Available Upon Request

Butcher's Cut

House-butchered Midwestern Berkshire Hog

Crispy Porchetta

white bean ragu, braised kale, sheepnose peppers, tropea onion

\$32

PIATTI

- Crispy-Skin Branzino** \$29
shaved fennel, pinenut currant soffritto, golden raisin, orange
- Chicken Diavola** \$24
preserved lemon, calabrian chili, thyme, crispy fingerling potato
- Wood-Grilled Skirt Steak** \$28
roasted shishito pepper, mighty vine tomato, watercress, salsa rossa, saba

COCKTAILS

SHAKEN \$12

Lightworks

slushie cocktail in the style of a classic Italian sgruppino made with Reyka Vodka, CH Cream Limoncello, Luxardo Maracchino Cherry, sage, fresh citrus, saltwater, topped with prosecco

Dimmer Switch

a refreshing love letter to Autumn in the form of Prairie Organic Vodka, Drambuie, Lustau Amontillado Sherry, hibiscus, cinnamon, lemon, and pear cidre

Stolen Vespa

flavors of herb, spice & grapefruit shaken with Suerte Blanco Tequila, Del Maguay Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

No Anchor

Seedling Farms fall peach and fresh mint are blended with Cutwater Three Sheet White Rum, Smith & Cross Navy Strength Rum, fresh ginger, and lime soda for a tiki Italiano

Down by Law

a bittersweet highball with flavors of wild black currants and raspberry served tall with Cynar, Jaegermeister, Rosso Vermouth, lemon, and soda that is perfect with antipasti and charcuterie

King for a Day

a balanced sour prepared with bittersweet orange marmalade, Aperol, Hendrick's Gin, Great King Street Glasgow Whiskey, fresh citrus, orange bitters and aromatized with bergamot oils

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, and vanilla

WHITE

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

Marchese Montefusco Pinot Grigio 2016 \$11
fresh peaches, ripe meyer lemon, bone dry Sicily

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

Fazio Muller-Thurgau 2016 \$11
grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive! Sicily

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

ROSÉ

Terradora di Paolo Rosé 2016 \$12
Aglanico, hints of strawberry, Provence in style Campania

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

RED

Centonze Frappato 2016 \$12
ripe, crushed cherries, hint of spice, perfect chilled! Sicily

Terre Nere Nerello Mascalese 2016 \$14
black cherry, cinnamon, for fans of Pinot Noir Sicily

Bacaro Nero d' Avola 2015 \$11
purple plum, black pepper, blueberry preserves Sicily

Caparra e Siciliani 'Solagi' 2015 \$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 2016 \$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, Piozzo, 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