

PIATTINI

Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetro olive (gf)</i>	\$17
Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
CDV Bresaola Bruschetta <i>puglian burrata, picked & confit root vegetables, watercress, saba, pistachio</i>	\$16
Prince Edward Island Mussels <i>bone marrow butter, tomato, spinach, garlic, white wine, fresh herbs, grilled ciabatta (s)</i>	\$17

FRITTI

Arancini <i>prosciutto cotto, smoked scamorza, mustard aioli, chives</i>	\$10
Fiori di Zucca <i>zucchini blossom, ricotta, saba (v)</i>	\$11
Fritto Misto <i>crispy calamari, baby octopus & shrimp, red pepper agrodolce, leccino olive aioli (s)</i>	\$15

MERCATO

Arugula Salad <i>pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)</i>	\$12
Little Gem Caesar <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk (t)</i>	\$12
Endive, Apple & Walnut Salad <i>gorgonzola, spiced balsamic reduction (gf/v)</i>	\$13
Wood-Roasted Carrots <i>parsnip, caper salsa verde, sheep's milk cream, pepitas (gf/v)</i>	\$13

PER LA TAVOLA

Chef's Selection

\$25

Vegetable Antipasti <i>marinated olives, pickled vegetables, grilled eggplant agrodolce, delicata squash (gf/v)</i>	\$14
Artisanal Cheeses <i>robiola di bosina, pecorino boschetto, three sisters, cherry cocoa nib conserva, local honeycomb, candied nuts (v)</i>	\$16
House-Cured CDV Salumi <i>bresaola, finocchiona, pork liver terrina, soppressata napoletana</i>	\$17

PIZZA NAPOLETANA

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

Marinara <i>san marzano tomato, garlic, oregano (v)</i>	\$12
Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil (v)</i>	\$14 \$17
Funghi <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake (v)</i>	\$17
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Diavola <i>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic</i>	\$18
Salsiccia <i>CDV fennel sausage, fior di latte, san marzano tomato, broccolini, chili flake, pecorino</i>	\$18
Spicy CDV Soppressata <i>castelvetro olives, fior di latte, grana padano, chili oil, garlic, basil</i>	\$18

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

HOUSEMADE PASTA

gluten free pasta available upon request

Bucatini Pomodoro <i>fire-roasted cherry tomato, basil, fior di latte (v)</i>	\$18
Butternut Squash Gnocchi <i>sweet onion cream, spinach, roasted squash, aged capretto goat cheese, pepitas (v)</i>	\$19
Seafood Spaghetti <i>saffron pasta, shrimp, clam, CDV 'nduja, fennel, parsley (s)</i>	\$23
Cavatelli Napoletana <i>san marzano tomato braised beef, red wine, rosemary, black pepper, ricotta salata</i>	\$21
Pheasant Agnolotti <i>maitake mushroom, sage brown butter, walnut, grana padano</i>	\$22

PIATTI

Swordfish Piccata <i>grilled broccolini, sunchoke, lemon-caper butter</i>	\$28
Scallops & CDV Pancetta <i>celery root, green apple, watercress pesto (s)</i>	\$32
Chicken Diavola <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)</i>	\$24
Grilled Bavette Steak <i>charred radicchio, grilled pears, cipollini, tropea onions, saba (gf/t)</i>	\$28

Butcher's Cut

house-butchered midwestern berkshire hog
16 oz. Wood Grilled Pork Chop
roasted fennel & delicata squash, cranberry mostarda, butternut squash puree (gf/t)
\$34

COCKTAILS

DRAFT \$12

Cherry Sage Lightworks

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

"In Bocca al Lupo"

drink this one for good luck! hibiscus paired with house infused ginger vodka, perfectly balanced with floral St.-Germain & bittersweet Gran Classico

Sunny Days Revival

a delicious trinity of spiced rum, charred orange and a bright burst of Aperol

APERTIVO \$12

Green Eyed Bandit

the natural flavors in Prairie Organic Gin fortified with green chartreuse, juniper berry, & fresh basil

Pompeii Smash

a rich backbone of Rittenhouse Rye & Cynar, finishes with blackberry and a touch of cinnamon & Angostura bitters

Stolen Vespa

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

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

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 2017

Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo

\$13

Sicily

Valle dell'Acate Insolia 2017

crisp Mediterranean citrus, honeysuckle, jasmine

\$13

Sicily

BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14

Napa

ROSÉ

DRAFT Tiamo Rosato 2016

60% Montepulciano, 40% Sangiovese, wild strawberries

\$11

Abruzzo

RED

Statti Gaglioppo 2015

fresh raspberries, light tannins, for fans of Pinot Noir

\$14

Calabria

Fantini Montepulciano d'Abruzzo 2016

spicy, dry, ripe plum meets deep woods backbone

\$11

Abruzzo

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12

Sicily

Le Corti Chianti Classico 2014

primarily Sangiovese with a touch of Colorino, combine to offer sheer Chianti pleasure

\$16

Tuscany

Capolino Perlingieri Sciasci 2010

Aglanico & Sciascinoso coalesce into a rich, powerful Campanian companion

\$15

Campania

Giongantinu Nastarrè 2016

big bodied blend that speaks to domestic Cabernet fans

\$15

Sardinia

SPARKLING

Valdo Numero Cuvee Extra Dry NV

blend of Garganega, Chardonnay & Pinot Noir, with a light touch of peaches & apple

\$12

Veneto

Marotti Campi Brut Rosé NV

refined effervescence, hints of wild strawberry

\$13

Marche

Pedres 'Dolci Note' Moscato 2017

white flowers, white peach, lemon marmalade, lightly sweet

\$10

Sardinia

DRAFT BEER

Peroni

Pale Lager, Rome, Italy (5.1% abv)

\$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% 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

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

\$6

Bitburger N/A Lager

\$5