



PIATTINI

- Baked Goat Cheese \$14
marinated beets, grilled ciabatta
- Wood-Grilled Octopus \$17
fingerling potato, celery, senise pepper, castelvetro olive
- Mortadella & Prosciutto Meatballs \$14
san marzano tomato, basil, grana padano
- Spicy Black Mussels \$18
'nduja-tomato broth, garlic crostini
- Bruschetta di Burrata \$14
puglian burrata, mighty vine tomato, basil, saba

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>Olives & Peppers
<i>meat stuffed olives & garbanzo-eggplant stuffed peppers</i>
\$8</p> |
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MERCATO

- Citrus Salad \$14
blood orange, tangerine, grapefruit, mixed chicories, toasted oats, fennel vinaigrette
- Baby Kale Salad \$13
mighty vine tomato, romanesco, pickled turnip, pumpkin seed, sheep's milk blue, creamy herb dressing
- Arugula Salad \$12
pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette
- 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, cauliflower agro dolce, roasted romanesco
- Artisanal Cheeses \$16
buffalo robiola, pecorino piccante, big woods blue, blood orange marmellata, local honeycomb, candied nuts
- House-Cured Salumi \$17
finocchiona, pork liver terrina, 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
- Quattro Formaggi \$17
fior di latte, gorgonzola, grana padano, pecorino, arugula
- 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
- Prosciutto Cotto \$17
rosemary ham, radicchio, garlic, fior di latte
- Salsiccia \$18
san marzano tomato, fennel sausage, roasted red 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
- Celery Root Agnolotti \$12 | 24
mascarpone, roasted hen of the wood mushrooms, herb butter, grana padano
- Spaghetti Carbonara \$14 | 28
house-cured pancetta, onion cream, english peas, black pepper, quail egg
- Lobster Perciatelli \$16 | 32
fresno chili pasta, lobster butter, fava beans, mint
- 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

Wood-Grilled 16 oz. Pork Chop
MI cherry mostarda, toasted hazelnut, white bean purée, grilled broccolini
\$34

PIATTI

- Roasted Branzino \$29
crispy skin, sunchoke, escarole, tropea onion, castelvetro olive, cherry tomato
- Chicken Diavola \$23
preserved lemon, calabrian chili, thyme, crispy fingerling potato
- Alaskan Halibut \$36
warm fregula salad, asparagus, fava beans, english peas, meyer lemon emulsion, bottarga
- Wild Boar "Osso Buco" \$30
braised shank, creamy polenta, black trumpet mushroom, rosemary-orange gremolata

COCKTAILS

APERITIVO

Blue Note

bright flavors of tropical mango, baked blueberries and Thai basil abound in this highball of Prairie Gin, Lustau Vermut, Saler's Gentiane, lime & soda water

\$12

Orange Coffee Americano

coffee infused Carpano Antica is paired with orange oils, bittersweet Campari Aperitivo & soda water in this riff on the classic Venetian spritz

\$11

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

\$12

SHAKEN

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

\$12

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

\$13

Bere Barca

translating as "boat drink" this tropical smash of passionfruit, Montelobos Mezcal, Carpano Bianco Vermouth, Skinos Greek Mastiha Liqueur & lime WILL put you on "island time"

\$12

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

\$13

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

\$12

Old Fashioned

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

\$13

WHITE

Cantina del Taburno **CODA DI VOLPE** 2015
dry tropics, intensely aromatic, U.S. Exclusive

\$12
Campania

Marchese Montefusco Pinot Grigio 2015
fresh peaches, ripe meyer lemon, bone dry

\$11
Sicily

Fazio Muller-Thurgau 2015
grapefruit, melon, like rich Sauvignon Blanc - U.S. Exclusive!

\$11
Sicily

Miali Chardonnay 2015
toasted pineapple, butterscotch, creamy finish

\$13
Puglia

ROSÉ

Terradora di Paolo Rosé 2015
Aglianico, hints of strawberry, Provence in style

\$12
Campania

Ippolito 1845 Rosé 2016
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers

\$13
Calabria

RED

Terre Nere Nerello Mascalese 2014
black cherry, cinnamon, for fans of Pinot Noir

\$14
Sicily

Rallo 'Normanno' Nero d' Avola 2015
purple plum, black pepper, blueberry jam

\$11
Sicily

Caparra e Siciliani 'Volvito' 2010
100% Gaglioppo, dried berries, for the Bordeaux lover

\$12
Calabria

Feudo di San Nicola Primitivo 2014
jammy purple berries, smoky oak, cousin of Zinfandel

\$13
Puglia

Bisceglia 'Gudarra' Aglianico 2012
smooth tannins, mature fruit, hints of spice

\$15
Basilicata

Feudi del Pisciotto 'Missoni' 2013
100% Cabernet, elegant spice, intense cherry & raspberry nose

\$15
Sicily

SPARKLING

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

\$12
Sardinia

Garrubba Brut Rosé NV
100% Gaglioppo, fresh berries, silky bubbles

\$13
Calabria

Pedres 'Dolci Note' Moscato 2015
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 Rye Lyfe
Rye Beer, Chicago, IL (6.3% abv)

\$8

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

\$7

Birra Baladin 'Nora'
Orange & Ginger Spiced Ale, Piozzò, Italy (6.8% abv)

\$9

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