

DINNER

PIZZA	MARGHERITA 16 rustic & chunky pomodoro sauce burrata di bufala, basil pesto	CLASSICS	SPAGHETTI CON MEATBALLS 16 pomodoro sauce, basil, garlic, evoo	
	CHEESE 14 tomato sauce, fontina, mozzarella, parmesan		CHICKEN PARMESAN 18 over spaghetti pomodoro	
	MUSHROOMS 17 roasted wild mushrooms, porcini paste swiss, fonduta, chives, truffle oil		EGGPLANT PARMESAN 15 breaded eggplant over spaghetti, basil fontina, pomodoro sauce, parmesan	
	SAUSAGE & PEPPERONI 16 italian sausage, pepperoni, green onion			
	ITALIANA 17 fontina, prosciutto di parma, arugula shaved parmesan, mozzarella			
ANTIPASTI	WARM	PASTA	LOBSTER RAVIOLI 18 maine lobster, mascarpone, tarragon chili flakes, lobster tomato broth	
	MEATBALLS 12 pomodoro sauce, salsa verde		GNOCCCHI CON POLLO AL PESTO 17 potato gnocchi, calabrian pepper grilled chicken, pine nuts, arugula pesto	
	POLPO CON FAGIOLI 16 grilled spanish octopus, cannellini beans peppers, marble potatoes, calabrian aioli		CONCHIGLIE WITH SAUSAGE 17 fennel sausages, mushroom, shallot goat cheese, pomodoro sauce	
	ARANCINI DI PROSCIUTTO 12 zafferano risotto balls, fontina prosciutto, spicy pomodoro sauce		PENNE ALLA BOLOGNESE 17 beef, pork, prosciutto, tomato sauce vegetables, pecorino romano	
	MUSSELS 13 steamed PEI mussels, shallots guanciaie, saffron cream sauce		CARBONARA 16 peppered bacon, mascarpone cheese butter glaze, egg yolk, chives	
	CALAMARI FRITTI 13 marinated calamari (<i>deep fried</i>) house-made seasoning, spicy marinara sauces		CLAM LINGUINI 18 sautéed manila clams, parsley roasted garlic, bread crumbs <i>red sauce or clam juice sauce</i>	
	BRUSSELS SPROUTS 10 red wine reduction, parmesan, prosciutto		PAPPARDELLE AMATRICIANA 17 sautéed guanciaie, roasted onions pomodoro sauce, pecorino romano	
	SAUSAGE & PEPPERS 13 italian sausages, roasted bell peppers cannellini beans, basil, pomodoro		RIGATONI PRIMAVERA 17 sautéed pan zucchini, yellow squash mushroom, tomato, broccoli, parmesan basil, garlic vegetable broth	
	COLD		SEAFOOD LINGUINI 19 mussels, calamari, clam shrimp, spicy marinara sauce	
	BRUSCHETTA DI SALMONE 12 smoked salmon, capers, dill cucumber, chive aioli		RISOTTO SCAMPI 18 carnaroli rice, sautéed shrimp mushroom, basil, tomato	
	BRUSCHETTA DI POMODORO 11 grilled italian bread, mozzarella, basil marinated cherry heirloom tomatoes, evoo		ENTRÉES	POLLO ROMANO 18 half roasted chicken, romano potatoes rosemary lemon sauce, linguini aglio e olio
	CARPACCIO CON ASPARAGUS 13 marinated asparagus, capers, tomato, parmigiano, beef tenderloin (<i>thinly sliced, center cut & peppered</i>)			POLLO SALTINBOCA 18 chicken breast wrapped in prosciutto, sage spaghetti, white wine & prosciutto sauce
	PROSCIUTTO DI SABA 12 thinly sliced 600 days prosciutto di parma marinated bell peppers, mozzarella, basil, evoo			VEAL SCALLOPINI ALLA MARSALA 25 flattened veal, mushroom ragu marsala wine sauce, spaghetti aglio e olio
	CHEF'S MEAT & CHEESE BOARD small \$19 // large \$28			BRACIOLA DI MAIALE ALL PARMESAN 21 breaded pork chop (<i>baked</i>), mozzarella baby arugula, cherry tomato, saba
				PESCE LIMONE 23 sautéed pan white fish, romano potatoes spinach, lemon capers sauce
SALADS	CAPRESE 11 heirloom tomatoes, mozzarella, basil, evoo	NEW YORK STRIP 26 grilled 12oz new york strip steak, asparagus crispy onions, veal cream sauce		
	HOUSE 11 green leaves frisee lettuce, radicchio sun dried tomato, english cucumber, provolone tuscan beans, red wine vinaigrette <i>add chicken</i> + \$2	SALMON & PEPPERS 24 grilled salmon, roasted bell peppers, spinach, balsamic butter sauce		
	GRILLED CALAMARI SALAD 12 mixed greens, grilled calamari tomato, balsamic vinaigrette	ROASTED CAULIFLOWER 8 fonduta, bread crumbs, pine nuts		
	CAESAR 11 chopped romaine, pecorino romano croutons, caesar dressing <i>add chicken</i> + \$2	ASPARAGUS 8 evoo, shaved parmesan, lemon wedge		
	BEET 11 roasted red & golden beets, arugula whipped goat cheese, marcona almonds honey balsamic vinaigrette	ROASTED MUSHROOMS 8 roasted wild mushrooms, shallots, basil		
	BURRATA 16 burrata di bufala, fresh basil, saba marinated cherry heirloom tomatoes	BROCCOLINI 8 calabrian chilis, evoo, lemon zest		
		SIDES		

© The Chicago Department of Public Health advises, that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness.

DESSERTS

SWEETS

TIRAMISU	9
ladyfingers, espresso mascarpone, frangelico	
FLOURLESS CHOCOLATE CAKE	9
chocolate sauce, vanilla ice cream	
APPLE TART	9
cinnamon gelato caramel sauce, pecans	
KEY LIME PIE	9
blueberry sauce, whipped cream kiwi, dried goji berries	
CHEESE CAKE	6
raspberry sauce, dried mulberries fresh blueberries	
CREME BRULEE	9
grand marnier, berries	
GELATO	\$3 per scoop
pistachio spumoni	
SORBET	\$3 per scoop
blood orange lemon wild berry	
ICE CREAM	\$3 per scoop
vanilla	

COFFEES + MISC

METRIC® COFFEE	
double espresso	5
drip	4
latte	5
RISHI TEA SELECTIONS	
iced	3
hot	4
SAN PELLEGRINO	
aranciata rossa 11 oz	4
sparkling water 17 oz	5



DESSERTS

AMARI

1oz-\$5 2oz-\$9

FERNET DOGMA

chamomile, coffee, chocolate

AMARO LUCANO

cola, eucalyptus, orange

FERNET BRANCA

peppermint, licorice, citrus

BRANCA MENTA

menthol, peppermint, mildly bitter

SFUMATO

smoke, alpine berry, earth

RAMAZZOTTI

berry, dark chocolate, liquorice

AVERNA

sarsaparilla, citrus, chocolate

BRAULIO

chamomile, pine, menthol

CYNAR

mild dust, toffee, vegetal

FERNET JELÍNEK

cola, dried cinnamon, softness

CARDAMARO

balanced, bitter almond, quince

DON CICCIO DONNA ROSA

blackberry, pepper
dried orange peel

AMARO NONINO

bitter orange, cinnamon
burnt caramel

BROVO AMARO 14

chocolate, citrus, vanilla

LEATHERBEE FERNET

tree bark, menthol, liquorice

LUXARDO AMARO

clove, tobacco leaf, chocolate





PRIX FIXE MENU

AVAILABLE TUESDAYS | **\$25** PER PERSON | CHOOSE ONE DISH FROM EACH COURSE

FIRST COURSE

ARANCINI DI PROSCIUTTO

zafferano risotto balls, fontina, prosciutto, spicy pomodoro sauce

MEATBALLS

pomodoro sauce, salsa verde

BRUSCHETTA DI POMODORO

grilled italian bread, mozzarella, basil, marinated cherry heirloom tomatoes, evoo

SAUSAGE & PEPPERS

italian sausages, roasted bell peppers, cannellini beans, basil, pomodoro

CAPRESE

heirloom tomatoes, mozzarella, basil, evoo

HOUSE SALAD

green leaves frisee lettuce, sun dried tomato, radicchio, shaved cucumbers, tuscan beans, provolone, red wine vinaigrette

CAESAR SALAD

chopped romaine, pecorino romano, croutons, caesar dressing

SECOND COURSE

CARBONARA

peppered bacon, mascarpone cheese, butter glaze, egg yolk, chives

SPAGHETTI CON MEATBALLS

pomodoro sauce, basil, garlic, evoo

EGGPLANT PARMESAN

breaded eggplant over spaghetti, basil, fontina, pomodoro sauce, parmesan

PAPPARDELLE AMATRICIANA

sauteed guanciale, roasted onions, pomodoro sauce, pecorino romano

CONCHIGLIE WITH SAUSAGE

fennel sausages, mushroom, shallot, goat cheese, pomodoro sauce

RIGATONI PRIMAVERA

sauteed pan zucchini, yellow squash, mushroom, tomato, broccoli, parmesan, basil, garlic vegetable broth

CHEESE PIZZA

tomato sauce, fontina, mozzarella, parmesan

MUSHROOMS PIZZA

roasted wild mushrooms, porcini paste, swiss, fonduta, chives, truffle oil

SAUSAGE & PEPPERONI PIZZA

italian sausage, pepperoni, green onion

POLLO SALTINBOCA

chicken breast wrapped in prosciutto, sage, spaghetti, white wine & prosciutto sauce

THIRD COURSE

TIRAMISU

ladyfinger cookies, cocoa, chocolate sauce, espresso, mascarpone cream

FLOURLESS CHOCOLATE TORTA

salted caramel gelato