

## SELECTION OF FIRST COURSES

### CURED MEAT 15

*Care of The Smoking Goose*

Salumi Cotto  
Gin and Juice Salami  
Saucisson Rouge

### CHEESE 14

Robiola  
Pecorino Grand Cru  
Oregonzola

### PETER'S BREAD 5

Walnut Bread  
Ramp Crostini  
Roast Garlic Semolina  
Lemon Pepper Challah  
*w/ garnishes*

---

### THE BALENA 26

Platter of all cheeses, meats, and breads served family style

---

## STARTERS

Seafood Salad, Golden Raisin, Arugula 15  
Bruschetta of Oil Poached Tuna, Marinated Beans 11  
Smoked Mackerel, Aioli, Pangrattato, Soft Cooked Egg 10  
Spicy Grilled "Korean Cut" Short Ribs, Charred Orange, Basil 13  
Tuscan Kale Salad, Tonnato, Sardines, Croutons 10  
Charred Quail, Hazelnut Butter, Escarole 14

## PIZZA

Mozzarella, Basil, Tomato 10  
Spicy Salami, Tomato, Mozzarella 14  
Spicy Sausage, Red Onion, Tomato, Mozzarella 14  
Mushroom, Fontina, Taleggio, Scallion, Thyme 15  
Lasagna Pie, Bolognese, Ricotta, Basil 14

## PASTA

Ricotta Ravioli, Swiss Chard, Brown Butter 14  
Orecchiette, Lemon, Kale, Bread Crumbs, Chili 14  
Strozzapreti, Rabbit Sugo, Rosemary, Olives 15  
Tagliolini Nero, Crab, Sea Urchin, Chile 19  
Tajarin with Pork Ragu 14

## GRILL/OVEN/ROTISSERIE

Grilled Sturgeon, Glazed Carrots, White Balsamic 21  
Grilled Head-On Prawns, Grapes, Finger Chiles, Aioli 19  
Salt and Pepper Chicken Thighs, Green Garlic, Coriander, Mustard Greens 18  
Glazed Duck Leg, Dried Fig, Amaro, Basil 19

## FOR THE TABLE

Whole Roasted Fish, Peanut Gremolata 30  
36 oz Bistecca, Lemon, Salt, Olive Oil, Roast Garlic Head 65

## SIDES

*all sides 6*

Heritage Polenta, Butter, Dante  
Charred Radicchio, Pecorino, Basil  
Grilled Rapini, Garlic, Lemon

The menu is thoughtfully created by Chef/Owner Chris Pandel.

Many items on the menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. The Cook County Department of Health would like to inform you that consuming raw or uncooked foods may, in fact, result in a delicious and nutritious meal.

# BITTERS MIXOLOGY

Balena cocktails are an exploration of Italian Amari and the bitters from countries surrounding as the basis of our mixology. The bitterness of each drink is rated on a “1-10” scale, and while all of our cocktails are well balanced, a “1” represents the least and “10” the greatest bitterness.

The cocktails have been thoughtfully created by Mixologist Debbi Peek.

## CLASSIC

### NEGRONI no5

*Plymouth gin, Campari, Cocchi Vermouth di Torino*

### AMERICANO no5

*Campari, Carpano Antica, soda*

### CARDINALE no5

*Bombay Sapphire, Campari, Cocchi Americano*

## ORIGINAL

### STRAWBERRY no1

*Dimmi, Grey Goose, Fragoli, La Marca Prosecco, wild strawberry*

### ROSEMARY no2

*Campari, Aperol, fresh sour, egg white, flamed rosemary*

### MIRTO no2

*Nardini Myrtle Berry, Old Forester bourbon, Pernod absinthe, orange bitters*

### MANLINO no3

*Aperol, St. George Terrior gin, fresh sour, soda*

### CARMELLA no3

*Amaro Cio Ciaro, Ron Zacapa 23 rum, Carpano Antica, Benedictine, orange bitters*

*we are here to serve you and can make most cocktails upon request*

## ORIGINAL

### ELIXIR no4

*Green Chartreuse, Nardi Acqua di Cedro liqueur, Beefeater 24 gin*

### PEAT no4

*Amaro Nonino, Laphroaig 10yr single malt scotch, Chamomile tea syrup, fresh lemon, egg white*

### FRANCESCO no 5

*Averna Amaro, Templeton rye whiskey, Carpano Antica, Cointreau*

### CHINA no6

*Amaro Ramazzotti, Bonal, Cherry Herring, mole bitters*

### MONTENEGRO no6

*Amaro Montenegro, Nolet gin, Bitter Truth grapefruit bitters, orange peel*

### DARK AND STIRRED no7

*Amaro Cynar, Bitter Truth EXR, Benedictine, angostura bitters*

### PINA no9

*Amaro Sibilla, Corzo Reposado, Cointreau, grapefruit, sage*

### FIB no 10

*Amaro dell Erborista, Ransom gin, pink grapefruit, basil*

## WINE

### SPARKLING

La Marca **Prosecco**, Veneto (dry) NV 10 / 49  
*apple, lemon, cream*

Cleto Chiarli “Amabile” **Lambrusco**, Emilia Romania (red, semisweet) 10 / 49  
*strawberry, kirsch, spice*

Quadra “Franciacorta” **Chardonnay, Pinot Bianco**, Lombardy (dry) 19 / 94  
*baked apple, lees, toasted brioche*

### WHITE

La Fiera **Moscato**, Puglia 2010 8 / 31  
*lightly sweet, green apple, white peach*

Il Conte **Pinot Grigio**, Veneto 2010 9 / 35  
*green apple, mineral, acidity*

Castelvero **Cortese**, Piedmont 2010 10 / 39  
*white flower, pear, citrus*

Ceretto **Arneis**, Piedmont 2010 13 / 51  
*white peach, mineral, mint*

Bibi Graetz “Bianco di Casamatta” **Vermentino**, Tuscany 2010 10 / 39  
*yellow plum, nectarine, mineral*

Fontaleoni **Vernaccia di San Gimignano**, Tuscany 2010 11 / 43  
*honeydew, orange peel, honey*

Salviano “Orvieto” **Procanico**, Umbria 2010 10 / 39  
*pear, fugi apple, mineral*

Palazzone “Dubinibianco” **Procanico, Verdello**, Umbria 2010 9 / 35  
*jonathan apple, citrus, mineral*

Mandarossa **Fiano**, Sicily 2009 9 / 35  
*pineapple, pear, citrus*

Rapitala “Piano Maltese” **Grillo, Catarratto**, Sicily 2010 10 / 39  
*starfruit, citrus, spice*

Antinori “Bramito del Cervo” **Chardonnay**, Umbria 2010 12 / 47  
*baked apple, cream, piecrust*

### RED

Castello di Volpaia “Chianti Classico” **Sangiovese, Canaiolo**, Tuscany 2008 13 / 51  
*black cherry, plum, vanilla*

Terre Nere **Nerello Mascalese**, Sicily 2010 12 / 47  
*red flower, raspberry, cherry*

Costantini “Massarossa Rosso” **Sangiovese, Cesanese**, Lazio 2008 11 / 43  
*raspberry, violet, mineral*

J. Hofstätter **Blauburgunder (Pinot Nero)** Alto Adige 2010 14 / 55  
*rainier cherry, sage, vivacious acidity*

Ajello **Nero d’ Avola**, Sicily 2010 10 / 39  
*red cherry, fennel powder, mint*

Liveli Passamante “Salice Salentino” **Negroamaro**, Puglia 2009 11 / 43  
*plum, prune, spice*

Librandi “Ciro Rosso” **Gaglioppo**, Calabria 2009 10 / 39  
*red cherry, dried fig, cinnamon*

Quattro Mani **Montepulciano**, Abruzzo 2010 10 / 39  
*black cherry, currant, tar*

Poderi Elia **Dolcetto**, Piedmont 2008 11 / 43  
*red currant, red raspberry, tobacco*

Santadi “Grotto Grosso” **Carignano del Sulcis**, Sardinia 2009 12 / 47  
*black cherry, fennel blossom, dried rose*

Tenuta Sant’Antonio “Scaia” **Corvina**, Veneto 2009 10 / 39  
*black berry, black currant, violet*

Stefano Farina “Le Brume Langhe” **Nebbiolo**, Piedmont 2006 10 / 39  
*black plum, blackberry, coffee*

Palmadina **Refosco**, Friuli 2008 12 / 47  
*black berry, graphite, anise*

Castello di Volpaia “Prelius” **Cabernet Sauvignon**, Tuscany 2009 11 / 43  
*black currant, grilled herb, spice*

## BEER

(BOTTLED)

### SMALL FORMAT

Krombacher **Pils**, Kreuztal, Germany (11.2oz) 5  
*refreshing, honey malt, grassy hops*

Brooklyn Brewery **Lager**, Brooklyn – New York, US (11.2 oz) 6  
*crackers, caramel malt, floral notes*

Goose Island Sofie **Saison Farmhouse**, Chicago, US (11.2oz) 9  
*vanilla, oranges, wild yeast*

Smuttynose **Porter**, Portsmouth, New Hampshire (12.0 oz) 8  
*coffee, chocolate, treacle*

### MEDIUM / LARGE FORMAT

Schlenkerla **Helles Lager**, Bamberg, Germany (16.9oz) 14  
*smoky, bready malt, herbaceous hops*

Brasserie Dupont, “Posca Rustica” **Herb/Spice Beer**, Tourpes-Leuze, Belgium (25.4oz) 29  
*fresh herbs, pink peppercorns, citrus zest*

Einbecker **Pils**, Non-Alcoholic, Einbeck, Germany (11.2 oz) 6  
*Light brioche, minty hops*