

## STARTERS

- Herbed Focaccia, Ricotta, Honey 5  
Wild Arugula Salad, Pine Nuts, Dante 11  
Bitter Greens Salad, Winter Citrus, Hazelnut Vinaigrette 12  
Mushroom Bruschetta, Rye Toast, Marsala Onions, Cream 13  
Nantucket Bay Scallop Crudo, Winter Citrus, Marcona Almond, Chili 16  
Tuscan Kale “Caesar Salad”, Tonnato, Sardines, Croutons 11  
Zingerman’s Burrata, Roasted Beets, Celery Root 15  
Smoked Mackerel, Soft Egg, Garlic Aioli 13

### **SMOKING GOOSE CURED MEAT 16**

- Gin & Juice, Lamb, Juniper, Orange Zest  
Stagberry Salame, Elk, Blueberry, Mead  
Salame Piccante, Beef, Pork, Garlic, Picante

### **SELECTION OF CHEESES 15**

- Robiola, Cow, Sheep, Goat  
Cocoa Cardona, Goat, Cocoa, Dates  
Verde Capra Blue, Goat, Honeycomb

## PASTA

- Spaghetti Cacio e Pepe 15  
Tagliolini Nero, Crab, Sea Urchin, Chili 19  
Celery Root Agnolotti, Soft Herbs, Saba 15  
Orecchiette, Kale, Lemon, Bread Crumbs, Chili 16  
Rigatoni, Pork Ragu, Porcini Mushrooms 16  
Hen Egg Tajarin, Sage, Brown Butter 15  
Bavette Pomodoro, Basil, Olive Oil 15

## 12” PIZZA

*Suggested for the table, during peak times may take longer to prepare.*

- Mozzarella, Basil, Tomato 13  
Cauliflower, Garlic Crema, Burrata, Anchoïade 16  
Spicy Sausage, Red Onion, Tomato, Mozzarella 16  
Mushroom, Fontina, Taleggio, Scallion, Thyme 18  
Brussels Sprout, Pancetta, Pecorino, Red Onion 16  
Mortadella, Pistachio Pesto, Mozzarella 17

## GRILL/OVEN/ROTISSERIE

- Rushing Waters Trout, Satsuma, Chives, Hazelnut Butter 22  
Roast Porchetta, Creamy Polenta, Parsley Red Onion Salad 21  
Red Wine Braised Short Ribs, Pearl Barley, Glazed Farm Carrots 28  
Skuna Bay Salmon, Roasted Sunchokes, Fennel, Taggiasca Olives 25  
Salt and Pepper Chicken Thighs, Pinenut Dressing, Braised Greens 22  
36 oz Bistecca, Lemon, Salt, Olive Oil, Roast Garlic Head 69  
Grilled Head-On Prawns, Grapes, Finger Chiles, Aioli 19

## SIDES

*All Sides 8*

- Baked Polenta, Tomato Fondue, Dante  
Sweet Onion Gratinato, White Wine, Cream, Grana Padano  
Charred Radicchio, Pecorino, Basil

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 Chiaro, Zaya rum, Carpano Antica, Benedictine, orange bitters*

*all cocktails 11*

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

## ORIGINAL

### ELIXIR no4

### PEAT no4

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

### FRANCESCO no5

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

### 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 no10

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

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

## WINE

### SPARKLING

La Marca **Prosecco**, Veneto (dry) NV 12 / 49  
*apple, lemon, cream*

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

Ca’ del Bosco “Cuvee Prestige” **Chardonnay, Pinot Noir**, Franciacorta (dry) 15 / 59  
*lemon zest, fresh biscuit, wet stone*

### WHITE

La Fiera **Moscato**, Puglia 2010 9 / 31  
*lightly sweet, green apple, white peach*

Il Conte **Pinot Grigio**, Veneto 2011 10 / 35  
*green apple, mineral, acidity*

Ceretto **Arneis**, Piedmont 2011 14 / 51  
*white peach, mineral, mint*

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

Bibi Graetz “Bianco di Casamatta” **Vermentino**, Tuscany 2011 11 / 39  
*yellow plum, nectarine, mineral*

Fontaleoni **Vernaccia di San Gimignano**, Tuscany 2011 12 / 43  
*honeydew, orange peel, honey*

Salviano “Orvieto” **Procanico**, Umbria 2010 11 / 39  
*pear, fuji apple, mineral*

Palazzone “Dubinibianco” **Procanico, Verdello**, Umbria 2010 10 / 35  
*jonathan apple, citrus, mineral*

Mandrarossa **Fiano**, Sicily 2009 11 / 35  
*pineapple, pear, citrus*

Rapitala “Piano Maltese” **Grillo, Catarratto**, Sicily 2010 11 / 39  
*starfruit, citrus, spice*

Andrian “Somereto” **Chardonnay**, Alto Aldige 2011 14 / 47  
*white peach, fresh mango, grilled nuts*

### RED

Castello di Volpaia “Chianti Classico” **Sangiovese, Canaiolo**, Tuscany 2009 14 / 51  
*black cherry, plum, vanilla*

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

Costantini “Massarossa Rosso” **Sangiovese, Cesanese**, Lazio 2011 11 / 43  
*raspberry, violet, mineral*

J. Hofstätter **Blauburgunder (Pinot Nero)**, Alto Adige 2011 14 / 55  
*rainier cherry, sage, vivacious acidity*

Rocca Nero **D’Avola**, Sicily 2011 11 / 39  
*stewed cherry, smoke, violet*

Liveli Passamante “Salice Salentino” **Negroamaro**, Puglia 2009 12 / 43  
*plum, prune, spice*

Librandi “Ciro Rosso” **Gaglioppo**, Calabria 2010 11 / 39  
*red cherry, dried fig, cinnamon*

Piane Di Maggio “Agriverde” **Montepulciano**, Abruzzo 2011 11 / 39  
*black cherry, strawberry preserves, thyme*

Poderi Elia **Dolcetto**, Piedmont 2009 12 / 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 2010 11 / 39  
*black berry, black currant, violet*

Stefano Farina “Le Brume Langhe” **Nebbiolo, Barbera, Merlot**, Piedmont 2007 12 / 39  
*black plum, blackberry, coffee*

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

Castello di Volpaia “Prelius” **Cabernet Sauvignon**, Tuscany 2011 13 / 43  
*black currant, grilled herb, spice*

## BEER

(BOTTLED)

Dark Horse “Crooked Tree” **IPA**, Marshall, Michigan (12oz) 7  
*dried mango, earthy hops, biscuits*

Menabrea ‘Birra Bionda’, **Light Lager**, Biella, Italy (11.2oz) 7  
*lemon zest, fresh mint, grain*

Menabrea ‘Birra Ambrata’, **Amber Ale**, Biella, Italy (11.2oz) 7  
*apricot, chestnut honey, caramel malt*

St. Peters ‘Gluten Free’, **Sorghum Beer**, Suffolk, UK (16.9oz) 14  
*grass, mandarin oranges, munky hops*

Menabrea ‘75’, **Bock**, Biella, Italy (25.4oz) 17  
*caramel malt, toasted brioche, dried figs*

Collesi Imper Ale Triplo Malto, **Tripel**, Apecchio, Italy (16.9oz) 18  
*oats, vanilla bean, stone fruit*

Pietra ‘Winter Beer’, **Chestnut Winter Ale**, Corsica, France (25.4oz) 29  
*chestnut, light smoke, spicy noble hops*

Jenlain ‘Winter Ale’, **Farmhouse Ale**, Jenlain, France (25.4oz) 27  
*candied plum, caramel, baking spice*