

hearth-fired pizzas

14"

MARGHERITA.....\$17

SPICY PEPPERONI.....\$18

GRILLED ARTICHOKE & SPINACH *farm egg*.....\$22

FENNEL SAUSAGE *onion, chili flakes*.....\$18

MUSHROOM *fontina, taleggio*.....\$19

MORTADELLA *pistachio pesto*.....\$20

CLAMS *pancetta, garlic*.....\$18

craft your own pie:

WHITE PIE *olive oil, sea salt*....\$15

RED PIE *tomato, oregano*.....\$15

\$1.50 EACH

mozzarella
fontina
black olive
farm egg
mushroom
arugula

\$3 EACH

sausage
mortadella
spicy pepperoni
pancetta
taleggio

appetizers

SPICED OLIVES.....\$6

BURRATA DI PANNA *wood roasted tomatoes*.....\$14

HOUSE RICOTTA *balsamic, sea salt*.....\$8

BUTTERNUT SQUASH BRUSCHETTA *agrodolce, ricotta, sage*.....\$10

CHICKEN LIVER MOUSSE BRUSCHETTA *schmaltz onions*.....\$9

SPICY LAMB MEATBALLS *pomodoro, pecorino, pine nuts*.....\$12

SKATE CHEEKS *parsley caper butter*.....\$13

salads

ARUGULA SALAD *pine nuts, lemon*.....\$11

TUSCAN KALE "CAESAR" SALAD *tonnato, croutons*.....\$11

hearth

POLLACK *turnips, chestnut, preserved lemon vinaigrette*.....\$24

BLUE PRAWNS *white beans, garlic, mostarda*.....\$26

CHICKEN THIGHS *honey crisp apple butter, black garlic vinaigrette*.....\$20

SKIRT STEAK *porcini mustard, onion agrodolce*.....\$24

housemade pastas

POTATO GNOCCHI *beef bolognese, grana padano*.....\$19

ORECCHIETTE *kale, lemon crema*.....\$18

RIGATONI *pork ragu*.....\$18

SPAGHETTI *fennel, capers, toasted garlic*.....\$17

BAVETTE *tomato, basil*.....\$16

TAGLIOLINI NERO *crab, sea urchin, mint*.....\$22

sides

POLENTA *walnuts, celery*.....\$8

CIPOLLINI GRATINATO.....\$8

CARROTS *brown butter, rosemary*\$8

cocktails \$12

STRAWBERRY

ketel one vodka, fragola, elderflower liqueur, prosecco

MILANO

banhez mezcal joven, cappelletti aperitivo, velvet falernum

BLACK DYNAMITE

don q cristal rum, averna, nocello, egg white, stout

NORTH SIDE HEAT

chicago distilling co. finn's gin, ch/balena amaro, lemon bitters

FUN WITH PUNS

george dickel #8 whiskey, luxardo amaretto, cocchi americano, egg

POM POM PASS

peligroso blanco tequila, bonal, pomegranate, blood orange

THE SOUTHERN

breckenridge bourbon, ramazotti amaro, curacao, maraschino

KING OF THE NORTH

old forester bourbon, pear liquor, cassis, cynar, plum bitters

NEGRONI

ford's gin, campari, carpano antica

housemade soda

\$3.75

PINEAPPLE & BASIL

BLUEBERRY & KAFFIR LIME

CRANBERRY & JUNIPER

bottled water

\$5.00

SAN PELLEGRINO

ACQUA PANNA

wine

sparkling

bortolomiol, PROSECCO, veneto nv.....\$11 / 42

bortolotti, ROSATO LAGREIN, veneto nv.....\$13 / 49

cleto chiarli, LAMBRUSCO, emilia romagna nv.....\$10 / 39

ferrari, TRENTO 'DOC,' trentino nv.....\$15 / 56

rosé

squadra, NERO D'AVOLA, sicily 2015.....\$10 / 39

white

wilhelm walch, PINOT GRIGIO, trentino 2015.....\$9 / 36

dipinti, SAUVIGNON, trentino 2014.....\$13 / 49

tamellini, SOAVE, veneto 2014.....\$10 / 39

palazzone, ORVIETO, umbria 2015.....\$11 / 42

paraiso, CHARDONNAY, monterey 2013.....\$14 / 51

red

la vis, PINOT NOIR, trentino 2014.....\$14 / 51

lucignano CHIANTI, tuscany 2013.....\$12 / 44

nino negri "quadrio," NEBBIOLO, lombardy 2011.....\$14 / 51

nicodemi, MONTEPULCIANO, abruzzo 2015.....\$12 / 44

rallo, NERO D'AVOLA, sicily 2012.....\$10 / 39

statti GAGLIOPPO, calabria 2015.....\$11 / 42

zingari, SUPER TUSCAN (SYRAH, SANGIOVESE), tuscany 2012.....\$15 / 54

iconic, "sidekick," CABERNET, california 2014.....\$13 / 49

beer (bottled)

peroni : birra bionda, LAGER, italy, \$6

moody tongue: applewood gold, GOLD LAGER, chicago, \$7

founders: all day, IPA, michigan, \$6

bell's: roundhouse, RED IPA, michigan, \$6

goose island: preseason, AMBER LAGER, chicago, \$6

menabrea: birra ambrata, AMBER, italy, \$7

metropolitan: generator, DOPPLEBOCK, chicago, \$6

moody tongue: caramelized chocolate churro, BALTIC PORTER, chicago \$9

founders: breakfast, STOUT, michigan, \$8

vermouth

COCCHI AMERICANO, light, citrusy, smooth.....\$7

MANCINO SECCO, brisk, bright, briny.....\$11

COCCHI ROSA, juicy and a touch bitter.....\$8

CARPANO ANTICA, plush, spiced, sophisticated.....\$9

ST. GEORGE 'BRUTO' AMERICANO, rich juniper, pine.....\$11

COCCHI DI TORINO, rich red fruit christmas spice.....\$7