

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 BRUSCHETTA *balsamic, sea salt*.....\$8

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

SWEET POTATO SPEDINI *walnut bagna cauda, pickled onion*.....\$7

CALABRIAN PRAWN SPEDINI *chile, lemon*.....\$12

CHICKEN LIVER SPEDINI *speck, balsamic date syrup, mint*.....\$9

salads

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

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

CHARRED LETTUCE *pancetta, avocado, poached egg*.....\$12

hearth

ROASTED HALF BASS *spicy greens, lemon*.....\$32

WOOD ROASTED HALF CHICKEN *chile honey, escarole, bitter greens*.....\$23

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

BACALAO BRUSCHETTA *house focaccia, herbs, taggiasca olives*.....\$16

housemade pastas

PAPPAREDELLE *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

TAJARIN *brown butter, sage*\$17

sides

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

CIPOLLINI GRATINATO.....\$8

CARROTS *brown butter, rosemary*\$8

SUNCHOKES *sunflower pesto, garlic crema*\$8

cocktails \$12

STRAWBERRY

ketel one vodka, fragola, elderflower liqueur, prosecco

MILANO

banhez mezcal joven, cappelletti aperitivo, velvet falernum

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

MANHATTAN CHARLIE – \$14

*woodford reserve bourbon, gran classico amaro, cocchi rosa
(\$1 from each drink sold will be donated to the Trotter Project)*

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

ca' del bosco, 'cuvée prestige,' FRANCIACORTA, lombardy nv.....\$18/67

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

bricco riella, MOSCATO D'ASTI, piedmont 2016.....\$10 / 39

rosé

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

white

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

tami, GRILLO, sicily 2014.....\$12 / 44

dipinti, SAUVIGNON, trentino 2015.....\$13 / 49

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

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

red

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

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

stema, PINOT NOIR, veneto 2014.....\$14 / 51

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

ca' del baio, 'paolina,' BARBERA D' ALBA, piedmont 2014.....\$12 / 42

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

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

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

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

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