

hearth-fired pizzas

14"

MARGHERITA.....\$17

SPICY PEPPERONI.....\$18

GRILLED ARTICHOKE & SPINACH *farm egg, chili flake*.....\$22

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

MUSHROOM *fontina, taleggio, scallion*.....\$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 FOCACCIA *rhubarb, ricotta, honey*.....\$9

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

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

CALABRIAN PRAWN SPIEDINI *chili, lemon*.....\$12

salads

ROASTED CARROT SALAD *pecorino vin, sorghum, herbs*....\$12

ANTIPASTA *giardiniera, pepperonata, salami, ricotta*.....\$22

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

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

WARM SPINACH PANZANELLA SALAD *speck, egg, rhubarb*.....\$14

hearth

GRILLED STRIPED BASS *spicy greens, charred lemon*.....\$36

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

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

ADD GRILLED RAMPS.....\$6

housemade pastas

MAFALDINE *tomato fondue, basil*.....\$16

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

FAZZOLETTI *lamb sugo, gremolata*.....\$19

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

CARBONARA *pancetta, duck egg, ramps*.....\$21

FETTUCCINE *housemade bottarga, herbs, chili*.....\$19

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

STROZZAPRETI *a la TRAPENESE* *walnut, tomato, pecorino*.....\$18

sides ...\$ 8

BROWN BUTTER POLENTA *walnuts, celery*

ROASTED ONION GRATINATO *ramp cream, grana padano*

SUNCHOKES & FINGERLINGS *sunflower pesto, garlic crema*

CHARRED BROCCOLI *garlic orange vinaigrette*

BLISTERED BEETS *gorgonzola, quinoa*

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

other beverages

housemade soda

\$ 3.75

PINEAPPLE & BASIL

BLUEBERRY & KAFFIR LIME

RHUBARB

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

feudi di san gregorio, FALANGHINA, campania 2015.....\$11 / 42

matteo braidot, SAUVIGNON BLANC, friuli 2014.....\$12 / 44

failoni, VERDICCHIO, castelli di jesi classico, marche 2014.....\$11 / 42

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

red

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

cascina pace, NEBBIOLO, langhe, piedmont 2013.....\$14/ 51

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

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

de leonardis, 'terre di renes' AGLIANICO, basilicata 2013.....\$13/ 49

Featured wines~sea & smoke:

giacomelli, 'pianacce,' VERMENTINO, colli di luni, liguria 2015.....\$14/51

le vigne di eli, etna rosso NERELLO MASCALESE, mt. etna, sicily 2014.....\$16/62

beer (bottled)

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

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

bell's: oberon, AMERICAN WHEAT ALE, michigan, \$8

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

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

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

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

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