

## 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

FARM PIZZA *beet greens, rhubarb, goat cheese*.....\$20

### 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 FOCCACCIA *green garlic butter*.....\$9

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

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

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

MARINATED SARDINES *trapanese pesto, celery*.....\$9

## salads

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

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

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

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

FARM SALAD *lettuces, beets, radish, rhubarb*.....\$14

## hearth

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

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

HANGER STEAK *grilled onions, romesco*.....\$26

32oz BISTECCA *arugula, grana padano*.....\$99

## housemade pastas

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

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

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

CARBONARA *guanciale, farm egg, ramps*.....\$21

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

ROMAN GNOCCHI *milk braised pork ragu, mushrooms*.....\$18

FREGOLA *clams, preserved lemon, herbs*.....\$21

## vegetables ...\$ 8

GRILLED ASPARAGUS *lemon, sea salt*

CHARRED BROCCOLI *garlic orange vinaigrette*

COAL ROASTED BEETS *pecorino moffato, quinoa*

MARINATED TURNIPS *salsa verde, bottarga*

**Add Summer Truffles ...\$ 2/ gram**

## cocktails

### STRAWBERRY.....\$13

*ketel one vodka, elderflower liqueur, strawberry purée, prosecco*

### DAILY RATION .....\$12

*don q rum, pistachio brown butter, cocchi americano, pineapple*

### MILANO .....\$12

*banhez mezcal joven, cappelletti aperitivo, velvet falernum*

### SUNSET ON HALSTED .....\$12

*peligroso blanco tequila, meletti, mint oleo, lambrusco, egg white*

### IL BIANCO.....\$13

*finn's gin, breckenridge bitters, cocchi americano*

### MANHATTAN BLUES.....\$13

*george dickel #8 whiskey, gran classico, cocchi rosa, grapefruit*

### CHERRIES ON MY RHINE .....\$12

*finn's gin, rhine hall apple brandy, nardini amaro, cherry*

### THE SOUTHERN .....\$12

*breckenridge bourbon, ramazotti amaro, curacao, maraschino*

### KING OF THE NORTH .....\$13

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

### THE COUNT.....\$13

*nolet's gin, campari, punt e mes, santa maria al monte*

## wine

### sparkling

*le dolci colline, PROSECCO, veneto nv.....\$12/ 44*

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

*berlucchi, FRANCIACORTA, lombardy nv.....\$16/64*

*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*

*pratello, 'chiarretto' GROPPELLO, BARBERA lake garda 2015.....\$12/44*

### white

*wilhelm walch, 'prendo' PINOT GRIGIO, trentino 2016.....\$10 / 39*

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

*feudi di san gregorio, FALANGHINA, campania 2016.....\$11 / 42*

*matteo braidot, SAUVIGNON BLANC, friuli 2014.....\$13 / 49*

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

*palazzone, 'vignarco' ORVIETO, umbria 2016.....\$12 / 44*

### red

*stema, PINOT NOIR, veneto 2015.....\$14 / 51*

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

*ca' del baio, 'paolina' BARBERA D' ALBA, piedmont 2014.....\$12 / 44*

*lucignano, CHIANTI, tuscany 2014.....\$12 / 44*

*le vigne di eli, etna rosso NERELLO MASCALESE, mt. etna, sicily*

*2014.....\$16/62*

*nicodemi, MONTEPULCIANO, abruzzo 2016.....\$12 / 44*

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

## 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*

*two brothers: domaine dupage, FRENCH COUNTRY ALE, chicago, \$7*

*band of bohemia: dark of the bay, BLACK ALE, chicago, (16.9 oz.), \$13*

## vermouth

*COCCHI AMERICANO, light, citrusy, smooth.....\$8*

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

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

*CARPANO ANTICA, plush, spiced, sophisticated.....\$11*

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

*COCCHI DI TORINO, rich red fruit christmas spice.....\$9*

## other beverages

### housemade soda

**\$3.75**

CHERRY

BLUEBERRY & KAFFIR LIME

RHUBARB

### bottled water

**\$5.00**

SAN PELLEGRINO

ACQUA PANNA