

## \*hearth-fired pizzas

14"

MARGHERITA.....\$16

SPICY PEPPERONI.....\$18

BRUSSELS SPROUTS *pancetta & cream*.....\$20

FENNEL SAUSAGE *onions & chili flakes*.....\$17

MUSHROOM *fontina & taleggio*.....\$18

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

CLAMS *pancetta & garlic*.....\$17

### \*craft your own pie:

WHITE PIE *olive oil & sea salt*....\$14

RED PIE *tomato, olive oil & oregano*.....\$14

\$1.50 EACH

*mozzarella  
fontina  
black olive  
farm egg  
mushroom  
arugula*

\$3 EACH

*sausage  
mortadella  
spicy pepperoni  
pancetta  
taleggio*

## appetizers

SPICED OLIVES.....\$6

BUFFALO MOZZARELLA *pickled tomato & brown butter*.....\$10

SMOKED MACKEREL *soft boiled egg & aioli*.....\$11

BUTTERNUT AGRODOLCE BRUSCHETTA *watercress*.....\$9

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

LAMB MEATBALLS *pomodoro, pecorino & pine nuts*.....\$14

\*OCTOPUS *cauliflower, cabbage & chili*.....\$13

## salads

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

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

SPINACH SALAD *pancetta & grapefruit*.....\$11

## hearth

STRIPED BASS *eggplant, olive & celery*.....\$23

SALT & PEPPER CHICKEN THIGHS *carrot, mint & ricotta salata*.....\$20

MARINATED SKIRT STEAK *raw mushrooms &  
porcini mustard*.....\$24

\*36 OZ PRIME PORTERHOUSE *whipped lardo & porcini mustard*.....\$99

## pastas

appetizer / entrée

\*POTATO GNOCCHI *mushrooms & black truffles*.....\$35

ORECCHIETTE *kale & lemon crema*.....\$13 / 22

RIGATONI *pork ragu*.....\$12 / 21

BAVETTE *tomato & basil*.....\$11 / 19

TAGLIOLINI NERO *crab, sea urchin & mint*.....\$14 / 26

HEN EGG TAJARIN *brown butter & sage*.....\$11 / 20

## \*sides

POLENTA *celery & walnut*.....\$8

POTATOES *sage & dandelion*.....\$8

CIPOLLINI GRATINATO.....\$8

\*ADD BLACK PÉRIGORD TRUFFLES TO ANY DISH.....\$5 per gram

CHICAGO RESTAURANT WEEK: four courses for \$44 \*items not included in restaurant week  
three courses for \$33 (available before 6:15pm)

## cocktails \$12

### STRAWBERRY

*ketel one vodka, fragola, elderflower liqueur, prosecco*

### URBAN ORCHARD

*chicago distilling co.'s finn's gin, st. george pear liqueur, mancino bianco*

### ELIXIR

*brugal white rum, green chartreuse, allspice dram, egg white*

### SPAGHETTI WESTERN

*peligroso tequila, campari, allspice dram, house limoncello*

### THE SOUTHERN

*jim beam bonded bourbon, ramazotti amaro, curacao & maraschino*

### NEDDA

*old forester, cherry heering, amaro abano, lemon*

### THE FALLEN GRAPE

*la caravedo pisco, zucca amaro, gancia americano, curacao*

### NEGRONI

*ford's gin, campari, carpano antica*

### CREOLE

*george dickel no. 8, nardini amaro, punt y mes, mole bitters*

## other beverages

**housemade  
soda \$3.75**

BLUEBERRY & KAFFIR LIME

CRANBERRY & JUNIPER

PINEAPPLE & BASIL

**bottled  
water \$5.00**

SAN PELLEGRINO

ACQUA PANNA

## wine

### sparkling

*cielo, PROSECCO, veneto nv.....\$10 / 39*

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

*bortolotti, BRUT ROSATO, LAGREIN, veneto nv.....\$15 / 54*

*ca' del bosco, FRANCIACORTA, lombardy nv.....\$15 / 54*

### rosato

*marramiero, CERASUOLO, abruzzo 2014.....\$10 / 39*

### white

*anterra, PINOT GRIGIO, veneto 2014.....\$9 / 36*

*dipinti, SAUVIGNON BLANC, trentino 2014.....\$13 / 48*

*scarpetta, FRIULANO, CHARDONNAY, friuli 2014.....\$12 / 44*

*palazzone, ORVIETO, umbria 2014.....\$11 / 42*

*le salse, VERDICCHIO, marche 2014.....\$11 / 42*

*poggio anima, GRILLO, sicily 2014.....\$11 / 42*

*stemmari, CHARDONNAY, sicily 2013.....\$13 / 48*

### red

*la vis, PINOT NOIR, trentino 2013.....\$14 / 51*

*lucignano, "chianti," SANGIOVESE, tuscan 2012.....\$13 / 49*

*priore, MONTEPULCIANO, abruzzo 2014.....\$11 / 42*

*g.d. vajra, NEBBIOLO, BARBERA, piedmont 2012.....\$15 / 59*

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

*palmadina, REFOSCO, friuli 2012.....\$12 / 44*

*zingari, "super tuscan," SANGIOVESE, SYRAH, tuscan 2010.....\$15 / 59*

*vitiano, CABERNET, SANGIOVESE, MERLOT, umbria 2013.....\$14 / 51*

*villa monteleone, VALPOLICELLA RIPASSO, veneto 2011.....\$12 / 44*

*bisceglia, AGLIANICO, basilicata 2013.....\$13 / 49*

## beer (bottled)

*menabrea: birra bionda, LIGHT LAGER, italy, 11.2oz.....\$7*

*menabrea: birra ambrata, AMBER, italy, 11.2oz.....\$8*

*two brothers brewing: night cat, HOPPY WHEAT ALE, illinois, 12oz.....\$7*

*stone brewing co.: go to, IPA, california, 12oz.....\$7*

*off color brewing: apex predator, FARM ALE, illinois, 12oz.....\$7*

*great lakes brewing: edmund fitzgerlad, PORTER, ohio, 12oz.....\$7*

## vermouth

*COCCHI AMERICANO, light, citrusy & smooth.....\$9*

*CARPANO BIANCO, brisk, bright & briny.....\$10*

*MANCINO BIANCO, lush, floral & clean.....\$11*

*KINA L'AERO D'OR, ripe & richly spiced.....\$13*

*CARLO ALBERTO BIANCO, creamy & smooth.....\$15*

*BONAL, orchard fruit & alpine flowers.....\$8*

*VERGANO AMERICANO, savory & juicy.....\$12*

*CARPANO ANTICA, plush, spiced & sophisticated.....\$10*

*CARPANO PUNT E MES, rich, bold & bitter.....\$9*

*COCCHI DI TORINO, rich red fruit & christmas spice.....\$12*