

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 *greens, peas, smoked strawberry, 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 FOCACCIA *green garlic butter*.....\$9

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

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

salads

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

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

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

PANZANELLA SALAD *snap peas, speck, sunflower* \$14

FARM SALAD *daily selection of greens and vegetables*.....\$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 *manila clams, preserved lemon, herbs*.....\$21

TAJARIN *truffles, sage, grana toscano*.....\$24

vegetables ...\$ 8

ROASTED SQUASH *tomato, smoked oyster bagna cauda*

CAULIFLOWER *capers, apricot, almond*

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

flor de caña, pistachio brown butter, cocchi americano, pineapple

MILANO\$12

creyente mezcal, cappelletti aperitivo, velvet falernum, lime

SUNSET ON HALSTED\$12

maestro dobel tequila, meletti, mint oleo, lambrusco, egg white

MANHATTAN BLUES.....\$13

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

TOIL & TROUBLE.....\$13

glenmorangie 10 yr. single malt, montenegro, dolin, strega, celery

CHERRIES ON MY RHINE\$12

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

THE SOUTHERN\$12

knob creek rye whiskey, ramazotti amaro, curacao, maraschino

KING OF THE NORTH\$13

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

NEGRONI\$13

ford's gin, campari, carpano antica

housemade soda

\$ 3.75

CHERRY

BLUEBERRY & KAFFIR LIME

RASPBERRY & THYME

bottled water

\$ 5.00

SAN PELLEGRINO 500ml

ACQUA PANNA 500ml

wine

sparkling

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

pertimali –livio sassetti, ROSÉ, veneto nv.....\$13 / 49

berlucchi, FRANCIACORTA ROSÉ, 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, 'chiaretto' BARBERA, SANGIOVESE, 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

olianas, VERMENTINO, sardinia 2015.....\$12/44

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

red

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

purato NERO D'AVOLA, sicily 2016.....\$10 / 39

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

olianas CANNONAU, sardinia 2015.....\$12 / 44

lucignano, CHIANTI, tuscan 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), tuscan 2012.....\$15 / 54

comelli, 'esprimo' CABERNET SAUVIGNON, REFOSCO, friuli 2013.....\$13/ 49

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 AMBER 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