

starters

- BURRATA DI PANNNA *olive oil & sea salt*.....\$11
- CHICKEN LIVER MOUSSE BRUSCHETTA *schmaltz onions*.....\$9
- PICKLED CHERRY BRUSCHETTA *feta*.....\$9
- LAMB MEATBALLS *pomodoro, pecorino & pine nuts*.....\$9
- OCTOPUS *escarole, chili & lemon aioli*.....\$9
- ARUGULA SALAD *pine nuts & lemon*.....\$11
- TUSCAN KALE "CAESAR" SALAD *tonnato & housemade croutons*.....\$11

housemade pastas

appetizer / entrée

- ORECCHIETTE *kale & lemon crema*.....\$13 / 22
- RIGATONI *pork ragu*.....\$12 / 21
- BAVETTE *tomato & basil*.....\$11 / 19
- TAGLIOLINI NERO *crab, sea urchin & mint*.....\$14 / 26
- CAVATELLI ARRABIATA *cherry tomato & olive*.....\$13 / 22
- CACIO E PEPE.....\$11 / 20

hearth

- SWORDFISH *brown butter & calabrian chili*.....\$25
- BLUE PRAWNS *summer squash & hazelnut*.....\$26
- SALT & PEPPER CHICKEN THIGHS *carrot, mint & ricotta salata*.....\$20
- MARINATED SKIRT STEAK *raw mushrooms & porcini mustard*.....\$24
- PORCETTA SANDWICH *avocado, tomato jam & fried egg*.....\$14
- BALENA BURGER *giardiniera aioli & fontina*.....\$14
- LOBSTER ROLL *eggplant & fennel*.....\$25

family-style sunday supper

\$44 per person

\$20 for kids 12 & under

4:30pm - 8pm

ANTIPASTI
vegetable salad
&
bruschetta

*MAIN
meat
&
fish

PASTA
two of
our
featured pasta

DESSERT
ice cream sandwich
&
popsicles

*vegetarian option available

** requires participation of whole table

hearth-fired pizzas

14"

- MARGHERITA.....\$16
- SPICY PEPPERONI.....\$18
- GRILLED ARTICHOKE & SPINACH *farm egg*.....\$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

sides

- POLENTA *walnuts & celery*.....\$8
- CIPOLLINI GRATINATO.....\$8

cocktails \$12

STRAWBERRY

ketel one vodka, fragola, elderflower liqueur, prosecco

GIANCARLO'S RENAISSANCE

chicago distilling co. finn's gin, mancino secco

GINGER MENTE

brugal white rum, branca mente, ginger pepper syrup, ginger beer

THE SOUTHERN

jim beam bonded bourbon, ramazotti amaro, curacao, maraschino

BOULEVARD MILLA

old forester, campari, milla chamomile grappa

NEGRONI

ford's gin, campari, carpano antica

FRENCH MISTRESS

la caravedo pisco, montenegro amaro, bonal

ELISIR OF THE SIERRA MADRE

peligroso blanco tequila, elisir novasalus, kina l'aero d'or

THE HEART OF THE MATTER

george dickel no. 8, cynar, aveze suze, black tea, celery bitters

other beverages

**housemade
soda \$3.75**

**bottled
water \$5.00**

BLUEBERRY & KAFFIR LIME

RHUBARB

PINEAPPLE & BASIL

SAN PELLEGRINO

ACQUA PANNA

wine

sparkling

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

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

lusvardi, LAMBRUSCO ROSATO, emilia romagna nv.....\$15 / 54

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

rosato

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

botromagno, NERO DI TROIA, puglia 2014.....\$9 / 36

white

a posto, CORTESE, piedmont 2014.....\$9 / 36

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

bibi graetz, VERMENTINO, tuscan 2013.....\$9 / 36

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

perlingieri, "nembo," FIANO, campania 2013.....\$10 / 39

branciforti, CHARDONNAY, sicily 2014.....\$13 / 48

red

la vis, PINOT NOIR, trentino 2014.....\$14 / 51

lucignano, "chianti," SANGIOVESE, tuscan 2013.....\$13 / 49

lucchetti, LACRIMA DI MORRO D'ALBA, marche 2015.....\$10 / 39

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

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

vitiano, CABERNET, umbria 2011.....\$12 / 44

villa monteone, 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.....\$7

krombacher, WEIZEN, germany, 11.2oz.....\$6

off color brewing: apex predator, FARM ALE, illinois, 12oz.....\$6

great lakes: commodore perry, IPA, ohio, 12oz.....\$6

dark horse brewing: sapient trip, TRIPPEL, michigan, 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