

hearth-fired pizzas

14"

MARGHERITA.....\$16

SPICY PEPPERONI.....\$18

GRILLED ARTICHOKE & SPINACH *farm egg*.....\$20

HEIRLOOM TOMATO *buffalo mozzarella & arugula*.....\$22

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

aleggio

appetizers

SPICED OLIVES.....\$6

BURRATA DI PANNA *olive oil & sea salt*.....\$11

PICKLED CHERRY BRUSCHETTA *feta & pork crackling*.....\$9

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

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

OCTOPUS *escarole, chili & lemon aioli*.....\$12

salads

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

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

CHARRED LETTUCE *pancetta, avocado & poached egg*.....\$12

WATERMELON SALAD *lardo & sherry vinaigrette*.....\$11

hearth

BLUE PRAWNS *summer squash & hazelnut*.....\$26

SWORDFISH *brown butter & calabrian chili*\$24

SALT & PEPPER CHICKEN THIGHS *eggplant & roasted lemon*.....\$20

MARINATED FLANK STEAK *beets & lemon verbena*.....\$24

housemade pastas

appetizer / entrée

POTATO GNOCCHI *clams & garlic scapes*.....\$14 / 26

SWEET CORN AGNOLOTTI *arugula pesto*.....\$13 / 24

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

RICOTTA CAVATELLI *arrabiata & olive*.....\$13 / 24

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

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

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

sides

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

CIPOLLINI GRATINATO.....\$8

WOOD-ROASTED CARROTS *chipotle & ricotta*.....\$10

cocktails \$12

STRAWBERRY

ketel one vodka, fragola, elderflower liqueur, prosecco

GIANCARLO'S RENAISSANCE

chicago distilling co. finn's gin, mancino secco

GINGER MENTE

don q cristal 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

BLUEBERRY & KAFFIR LIME

RASPBERRY & THYME

PEACH & MINT

bottled

water \$5.00

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

tamellini, SOAVE, veneto 2014.....\$9 / 36

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

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

mer soleil, CHARDONNAY, santa lucia highlands 2014.....\$14 / 51

red

stema, PINOT NOIR, veneto 2012.....\$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

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

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

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

beer (bottled)

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

menabrea: birra ambrata, AMBER, italy, 11.2oz.....\$7

two brothers: ebel's weiss, WHEAT, illinois, 12oz.....\$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

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

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