

# CHICAGO RESTAURANT WEEK

January 26 - February 12, 2019

## BRUNCH MENU | \$24

Please select one from each course

*v= vegetarian gf= gluten free*

### First Course

Lemon Poppy Coffee Cake

*lemon curd & fresh berries*

*or*

Imported Italian Yogurt

*fresh fruit compote, housemade granola (v)*

### Second Course

Italian Biscuits & Gravy

*buttermilk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs*

*or*

Cacio e Pepe Pizza

*fiore di sardo, pecorino jagas, fior di latte, grana padano,*

*black & pink peppercorns, arugula, farm egg (v)*

*or*

Ham & Egg Panuzzo

*prosciutto cotto, provola, scrambled eggs, tomato marmellata, chili dusted potato chips (v)*

*or*

Wood-Grilled Chicken Breast Salad

*wild arugula, aged caciocavallo, candied hazelnut, celery,*

*roasted grape, fennel seed vinaigrette (gf)*

### Third Course

Seasonal Fruit Plate (gf)

*or*

Artisanal Cheese Board

### Pair it With

Green Eyed Bandit • \$12

*prairie organic gin, green chartreuse, juniper berry & fresh basil*

Peroni • \$8

*rome, italy • pale lager*

Statti Gaglioppo • \$14

*calabria, italy • 2017*

Cantina del Taburno Coda di Volpe • \$12

*campania, italy • 2016*