



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA



## BEVANDE

*Sparrow Coffee*

Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6

LA COLOMBE PURE BLACK CANNED ICED COFFEE \$6

## PIATTINI

**Bomboloni** \$9  
*candied orange syrup, chocolate sauce, strawberry-passion jam*

**Crispy Berkshire Pork Belly Bacon** \$7  
*calabrian chili, honey*

**Orange Chocolate Chip Scone** \$5  
*amaretto chantilly cream*

**Imported Italian Yogurt** \$8  
*fresh fruit compote, housemade granola*

**Seasonal Fruit Plate** \$11

## PER LA TAVOLA

**Artisanal Cheeses** \$16  
*fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts*

**House-Cured Salumi** \$17  
*finocchiona, black pepper lonza, pork liver terrina, bresaola*

*Chef's Selection*  
\$25

## CIN CIN!

*(Cheers)*  
\$10

**Classic Bellini**

*white peach & prosecco*

**Raspberry Bellini**

*framboise liqueur, fresh berry & prosecco*

**Espresso Martini**

*reyka vodka, double espresso, coffee liqueur*

**Sicilian Bloody Mary**

*calabrian chili, spicy tomato, green olive, pecorino, soppressata*

**Brunch Punch \$8**

*Cynar with Luxardo Aperitivo, Mancino Sweet Vermouth, raspberry, currant, lemon, and a touch of Jagermeister*

## PIZZA NAPOLETANA

*farm egg \$2 • arugula \$2 • fennel sausage \$3 • prosciutto san danielle \$5*

**Margherita | Di Bufala** \$14 | \$17  
*san marzano tomato, fior di latte, grana padano, basil*

**Spicy Sausage** \$18  
*CDV fennel sausage, roasted broccolini, farm egg, house-made ricotta, calabrian chili oil*

**Mortadella e Pistacchio** \$18  
*pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo*

**Quattro Formaggi** \$17  
*fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula*

**Cacio e Pepe** \$18  
*fior di sardo, pecorino jagas, fior di latte, grana padano, black & pink peppercorns, arugula, farm egg*

*Our pizza is served "subito," meaning right away — fresh out of the oven!*

## UOVA E ALTRO

**Southern "Italian" Biscuits & Gravy** \$15  
*buttermilk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs*

**Focaccia French Toast** \$14  
*nutella whipped cream, candied orange syrup, buffalo butter*

**Traditional Pancakes** \$13  
*triple stacked, blueberry compote, bay leaf maple syrup, whipped bufala ricotta with lemon*

**Sweet Potato Gnocchi** \$17  
*shredded pork, sunny egg, mustard green, cherry tomato, calabrian chili, caciocavallo*

**Eggs in Purgatory** \$15  
*baked eggs, spicy tomato, provola, polenta cake, fennel sausage*

**Vegetable Frittata** \$14  
*peppers, red onion, cherry tomatoes, fior di latte, chicory salad*

## PRANZO

**Wood-Grilled Chicken Breast Salad** \$15  
*wild arugula, aged caciocavallo, candied hazelnut, celery, roasted grape, fennel seed vinaigrette*

**Steak & Eggs** \$17  
*grilled 6 oz. skirt steak, pan fried potatoes, sunnyside egg, arugula, tomato, red onion, calabrian chili*

**Prosciutto Piadina** \$15  
*housemade flatbread, basil aioli, tomato, arugula, scamorza, chili dusted potato chips*

**Ham & Egg Panuzzo** \$14  
*prosciutto cotto, provola, scrambled eggs, tomato marmellata, chili dusted potato chips*

**Open Face Porchetta Panuzzo** \$16  
*catalpa grove porchetta, ricotta, arugula, radish, mustard vinaigrette, sunny side egg, chili dusted potato chips*

## COCKTAILS

### SHAKEN \$12

#### Lightworks

slushie cocktail in the style of a classic Italian sgruppino made with Reyka Vodka, CH Cream Limoncello, Luxardo Marlacco Cherry, sage, fresh citrus, saltwater, topped with prosecco

#### Dimmer Switch

a refreshing love letter to Autumn in the form of Prairie Organic Vodka, Drambuie, Lustau Amontillado Sherry, hibiscus, cinnamon, lemon, and pear cidre

#### Stolen Vespa

flavors of herb, spice & grapefruit shaken with Suerte Blanco Tequila, Del Magney Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

#### Paradiso Rosa

a nod to the classic pisco sour...Nardini grappa, alongside a blood orange shrub, fresh lemon, thyme, egg white and garnished with a blood orange chip

#### Green Grove Smash

a tangelo infused Old Forrester Bourbon smash with basil, lemon, and a touch of green chartreuse

### STIRRED \$13

#### White Grapefruit Negroni

this white negroni pairs Plymouth Gin with Giffard Grapefruit Liqueur, Del Professore Bianco vermouth, charred grapefruit & a secret

#### Old Fashioned

house style with Old Forester Bourbon, marsala reduction, bitters & orange oils

#### Gucci Manehattan

a manhattan inspired both by royalty and a classic tiramisu dessert that features Lot 40 Rye, Dolin Dry Vermouth, Lustau Oloroso Sherry, Borghetti Coffee Liqueur, chocolate bitters, and vanilla

## WHITE

**Marchese Montefusco Pinot Grigio 2016** \$11  
fresh peaches, ripe meyer lemon, bone dry Sicily

**Cantina del Taburno CODA DI VOLPE 2016** \$12  
dry tropics, intensely aromatic, U.S. Exclusive Campania

**Canicatti Fileno 2016** \$12  
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo Sicily

**Vigneti Zanatta Vermentino 'Orion' 2016** \$10  
Mediterranean citrus, golden apple, refreshment Sardinia

**BonAnno Chardonnay 2014** \$14  
buttery toffee, oak, caramelized green apple Napa

## ROSÉ

**Planeta Rosé 2016** \$12  
50% Nero d'Avola, 50% fresh strawberries, Provencal style Sicily

**Ippolito 1845 Rosé 2016** \$13  
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers Calabria

## RED

**Terre Nere Nerello Mascalese 2015** \$14  
black cherry, cinnamon, for fans of Pinot Noir Sicily

**Bacaro Nero d' Avola 2016** \$11  
purple plum, black pepper, blueberry preserves Sicily

**La Palazzetta Rosso di Montalcino 2015** \$14  
100% Sangiovese grosso, dry, ripe cherries, violet, tobacco Tuscany

**Feudo di San Nicola Primitivo 2016** \$13  
jammy purple berries, smoky oak, cousin of Zinfandel Puglia

**Agricola Punica 'Montessu' Cabernet 2015** \$15  
complex, velvety finish, bold red fruits Sardinia

**Bisceglia 'Gudarra' Aglianico 2012** \$15  
smooth tannins, mature fruit, hints of spice Basilicata

## SPARKLING

**Montesole Brut Greco NV** \$12  
100% Greco, bright, light crispness with citrus and pear Campania

**Garrubba Brut Rosé NV** \$13  
100% Gaglioppo, fresh berries, silky bubbles Calabria

**Pedres 'Dolci Note' Moscato 2016** \$10  
white flowers, white peach, lemon marmalade - lightly sweet Sardinia

## DRAFT BEER

**Birra Moretti L'Autentica** \$7  
Light Lager, Udine, Italy (4.6% abv)

**Birra Moretti La Rossa** \$8  
Malted Amber, Udine, Italy (7.2% abv)

**Revolution Anti-Hero** \$7  
American IPA, Chicago, IL (6.5% abv)

**Revolution Eugene Porter** \$7  
English Porter, Chicago, IL (6.8% abv)

**Begyle Crash Landed** \$8  
American Pale Wheat Ale, Chicago, IL (7% abv)

**Anchor California Lager** \$7  
American Pale Lager, San Francisco, CA (4.9% abv)

**Canned Seattle Cider - Dry** \$8  
Cider, Seattle, WA (6.5% abv)

## ZERO-PROOF

**Abita Root Beer** \$5

**Barritt's Ginger Beer** \$5

**Lurisia Sodas** \$6  
Chinotto (think n/a negroni), Orangeade, Limonata

**Bitburger N/A Lager** \$5