



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



## BEVANDE

*Sparrow Coffee*

Double Espresso	\$4
Cappuccino	\$5
Latte	\$5

*House Juices*

Orange	\$5
Grapefruit	\$5
Spicy Tomato	\$6

LA COLOMBE PURE BLACK CANNED ICED COFFEE \$6

## PIATTINI

<b>Bomboloni</b> <i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	\$9
<b>Crispy Berkshire Pork Belly Bacon</b> <i>calabrian chili, honey</i>	\$7
<b>Chocolate-Apricot Scone</b> <i>vanilla chantilly</i>	\$5
<b>Imported Italian Yogurt</b> <i>fresh fruit compote, housemade granola</i>	\$8
<b>Seasonal Fruit Plate</b>	\$11

## PER LA TAVOLA

<b>Artisanal Cheeses</b> <i>robiola di bosina, pecorino boschetto, three sisters, pear mostarda, local honeycomb, candied nuts</i>	\$16
<b>House-Cured Salumi</b> <i>finocchiona, black pepper lonza, pork liver terrina, bresaola</i>	\$17

*Chef's Selection*  
\$25

## CIN CIN!

*(Cheers)*  
\$10

<b>Classic Bellini</b> <i>white peach &amp; prosecco</i>
<b>Raspberry Bellini</b> <i>framboise liqueur, fresh berry &amp; prosecco</i>
<b>Espresso Martini</b> <i>reyka vodka, double espresso, coffee liqueur</i>

**Sicilian Bloody Mary**  
*calabrian chili, spicy tomato, green olive, pecorino, soppressata*

**Brunch Punch \$8**  
*prairie organic vodka, drambuie, hibiscus, lustau amontillado sherry, cinnamon, lemon & pear cidre*

## PIZZA NAPOLETANA

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

<b>Margherita   Di Bufala</b> <i>san marzano tomato, fior di latte, grana padano, basil</i>	\$14   \$17
<b>Spicy Sausage</b> <i>CDV fennel sausage, roasted spring onions, farm egg, house-made ricotta, calabrian chili oil</i>	\$18
<b>Mortadella e Pistacchio</b> <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
<b>Quattro Formaggi</b> <i>fior di latte, pecorino crotone, grana padano, gorgonzola, arugula</i>	\$17
<b>Cacio e Pepe</b> <i>fior di sardo, pecorino jagas, fior di latte, grana padano, black &amp; pink peppercorns, arugula, farm egg</i>	\$18

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

## UOVA E ALTRO

<b>Southern "Italian" Biscuits &amp; Gravy</b> <i>butter milk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs</i>	\$15
<b>Focaccia French Toast</b> <i>strawberry-rhubarb compote, pistachio, strawberry jam, whipped buffalo ricotta, basil</i>	\$14
<b>Sweet Potato Gnocchi</b> <i>shredded pork, sunnyside eggs, mustard green, cherry tomato, calabrian chili, caciocavallo</i>	\$17
<b>Eggs in Purgatory</b> <i>baked eggs, spicy tomato, provola, polenta cake, fennel sausage</i>	\$15
<b>Vegetable Frittata</b> <i>peppers, red onion, cherry tomatoes, fior di latte, chicory salad</i>	\$14

## PRANZO

<b>Wood-Grilled Chicken Breast Salad</b> <i>wild arugula, aged caciocavallo, candied hazelnut, celery, roasted grape, fennel seed vinaigrette</i>	\$15
<b>Steak &amp; Eggs</b> <i>grilled 6 oz. skirt steak, pan fried potatoes, sunnyside eggs, arugula, tomato, red onion, calabrian chili</i>	\$17
<b>P.L.T. Benedict</b> <i>CDV pancetta, wild arugula, vine ripened tomato, mint-pea pesto, poached eggs, citrus hollandaise</i>	\$16
<b>Ham &amp; Egg Panuzzo</b> <i>prosciutto cotto, provola, scrambled eggs, tomato marmellata, chili dusted potato chips</i>	\$14
<b>Open Face Porchetta Panuzzo</b> <i>catalpa grove porchetta, ricotta, arugula, radish, mustard vinaigrette, sunnyside eggs, chili dusted potato chips</i>	\$16

## COCKTAILS

## SHAKEN \$12

## Lemon Thyme Lightworks

shushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, CH Cream Limoncello, saltwater, topped with prosecco

## Wind Up Bird

exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka

## Stolen Vespa

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

## Paradiso Rosa

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

## Green Grove Smash

a tangelo infused Old Forester Bourbon smash with basil, lemon & 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

## Rhuby Road

a punchy, spring-time cocktail based in Buffalo Trace Bourbon balanced with tart rhubarb, Aperol & Carpano Bianco

## 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% Syrah, fresh strawberries, Provencal style Sicily

Ippolito 1845 Rosé 2017 \$13  
Gaglioppo, rich, watermelon, fresh basil, for red wine drinkers Calabria

## RED

Terre Nere Nerello Mascalese 2016 \$14  
black cherry, cinnamon, for fans of Pinot Noir Sicily

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

La Togata Barengo 2014 \$14  
100% Sangiovese Grosso, intense ripe blackberries, violets Tuscany

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

Donnafugata Tancredi Cabernet 2014 \$16  
big body, smooth finish, juicy dark red fruit Sicily

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 & 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 Sun Crusher \$8  
American Pale Wheat Ale, Chicago, IL (5.3% 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