



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



BEVANDE

<i>Sparrow Coffee</i>		<i>House Juices</i>	
Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6

PIATTINI

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

PER LA TAVOLA

Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Artisanal Cheeses <i>robiola di bosina, pecorino boschetto, three sisters, pear mostarda, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>finocchiona, black pepper lonza, pork liver terrina, bresaola</i>	\$17

Chef's Selection
\$25

CIN CIN!

(Cheers)
\$10

Classic Bellini <i>white peach & prosecco</i>
Raspberry Bellini <i>framboise liqueur, fresh berry & prosecco</i>
Espresso Martini <i>reyka vodka, double espresso, coffee liqueur</i>
Sicilian Bloody Mary <i>calabrian chili, spicy tomato, green olive, pecorino, soppressata</i>
Sicilian Sangria \$8 <i>mixed berries, fresh orange, red wine</i>

PIZZA NAPOLETANA

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

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

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

UOVA E ALTRO

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

PRANZO

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

COCKTAILS

APERTIVO \$12

Aperol Spritz

the refreshing, traditional drink of Venice served Classic or seasonal Strawberry Mint

Highball Spritz

deliciously-bittersweet Montenegro Amaro, mixed with rosé, fresh lemon, topped with a splash of ginger beer & prosecco

Lemon Thyme Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with Keyka Vodka, cream limoncello, saltwater, topped with prosecco

SHAKEN \$12

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 Magney Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

Green Grove Smash

a satsuma infused Old Forrester Bourbon smash with basil, lemon & a touch of green chartreuse

STIRRED \$13

White Grapefruit Negroni

Phymouth Gin paired with Giffard Grapefruit Liqueur, Del Professore Bianco vermouth, charred grapefruit & a secret

Old Fashioned

Old Forester Bourbon, marsala reduction, bitters & orange oils

Rhuby Road

a punchy, cocktail based in Buffalo Trace Bourbon. Balanced with tart rhubarb, Aperol & Carpano Bianco

WHITE

Marchese Montefusco Pinot Grigio 2016

fresh peaches, ripe meyer lemon, bone dry

\$11
Sicily

Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive

\$12
Campania

Canicatti Fileno 2016

Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo

\$12
Sicily

Vigneti Zanatta Vermentino 'Orion' 2016

Mediterranean citrus, golden apple, refreshment

\$12
Sardinia

BonAnno Chardonnay 2016

buttery toffee, oak, caramelized green apple

\$14
Napa

ROSÉ

DRAFT Tiamo Rosato 2016

60% Montepulciano, 40% Sangiovese, wild strawberries

\$11
Abruzzo

Ippolito 1845 Rosé 2017

100% Gaglioppo, watermelon, fresh basil

\$14
Calabria

RED

Terre Nere Nerello Mascalese 2016

black cherry, cinnamon, for fans of Pinot Noir

\$14
Sicily

Bacaro Nero d' Avola 2016

purple plum, black pepper, blueberry preserves

\$12
Sicily

Cafaggio Chianti Classico 2015

100% Sangiovese, dry cherry, with food friendly minerality

\$14
Tuscany

Olianas Cannonau 2016

fresh raspberries, light tannins & a smooth finish

\$13
Sardinia

Agricola Punica 'Montessu' Cabernet 2016

complex, velvety finish, bold red fruits

\$15
Sardinia

SPARKLING

Montesole Brut Greco NV

100% Greco, bright, light crispness with citrus & pear

\$12
Campania

Garrubba Brut Rosé NV

100% Gaglioppo, fresh berries, silky bubbles

\$13
Calabria

Pedres 'Dolci Note' Moscato 2016

white flowers, white peach, lemon marmalade, lightly sweet

\$10
Sardinia

DRAFT BEER

Birra Moretti L'Autentica

Light Lager, Udine, Italy (4.6% abv)

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Revolution Sun Crusher

American Pale Wheat Ale, Chicago, IL (5.3% abv)

\$8

Canned Seattle Cider - Dry

Cider, Seattle, WA (6.5% abv)

\$8

ZERO-PROOF

Abita Root Beer

\$5

Barritt's Ginger Beer

\$5

Lurisia Sodas

Chinotto (think n/a negroni), Orangeade, Limonata

\$6

Bitburger N/A Lager

\$5