

BEVANDE

<i>sparrow coffee</i>		<i>house juices</i>	
Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6
CDV House Brewed Cold Brew \$5 <i>add a shot of grappa for \$7</i>			

PIATTINI

Bomboloni <i>candied orange syrup, chocolate sauce, strawberry-passion jam</i>	\$9
Crispy Berkshire Pork Belly Bacon <i>calabrian chili, honey</i>	\$7
Cornetto <i>puff pastry, strawberry, mascarpone whip, pistachio</i>	\$6
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>capretto, boxcarr rocket's robiola, pecorino dolce, seasonal fruit jam, local honeycomb, candied nuts</i>	\$16
House-Cured Salumi <i>bresaola, mangalitsa soppressata, pork liver terrina, napoletana</i>	\$17

Chef's Selection \$25

CIN CIN!

Cheers \$10

Classic Bellini <i>white peach & prosecco bottomless bellini \$20</i>
Raspberry Bellini <i>framboise liqueur, fresh berry & prosecco</i>
Espresso Martini <i>vodka, double espresso, coffee liqueur</i>
Sicilian Bloody Mary <i>calabrian chili, spicy tomato, green olive, pecorino, soppressata</i>
Brunch Punch \$8

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>	\$15 \$18
Spicy Sausage <i>CDV fennel sausage, roasted spring onion, farm egg, bufala 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>buttermilk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs</i>	\$15
Focaccia French Toast <i>rhubarb compote, fresh strawberry, pistachio butter, whipped sheep's milk ricotta</i>	\$14
Eggs in Purgatory <i>baked eggs, spicy tomato, provola, polenta cake, fennel sausage</i>	\$15
Truffled Frittata <i>asparagus, shaved baby vegetable salad, lemon citronette, sheep's milk ricotta salata</i>	\$15
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
Brunch Bruschetta <i>n'duja, sunnyside eggs, peas & fava beans, salmoriglio, mint</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

DRAFT \$12

Strawberry Basil Lightworks

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

Innocents Abroad

a refreshing herbal sipper with vodka & gin, bright citrus, finished with a hint of ginger spice & rosemary

Wind Up Bird

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

APERITIVO \$12

Rosé Sbagliato

a sparkling & fresh summer sipper of Campari, Cocchi Rosa Aperitivo & our Garrubba sparkling rose

Stolen Vespa

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

Stella Cadente

our version of a classic, this 'Marsala Cobbler' blends sweet & dry Marsala with St. George Spiced Pear & citrus for an experience as bright & warm as a 'fallen star'

STIRRED \$13

White Grapefruit Negroni

Prairie Organic Gin paired with Giffard Grapefruit Liqueur, Carpano Bianco vermouth, charred grapefruit & a secret

Old Fashioned

Old Forester Bourbon, marsala reduction, bitters & orange oils

APERITIVO 2oz pours

Francesco Atzori Vernaccia di Oristano DOC 2006

tart apple & marzipan, sea spray, almond & chamomile linger \$12

Francesco Atzori Vernaccia di Oristano DOC 1996

hazelnut, dried florals & a salty butterscotch finish \$16

WHITE

Marchese Montefusco Pinot Grigio 2017

fresh peaches, ripe meyer lemon, bone dry \$12 Sicily

Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive \$12 Campania

'La Capranera' Fiano 2017

bright pear, food loving salinity & a refreshingly crisp finish \$13 Campania

Canicatti Fileno 2018

Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo \$13 Sicily

BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple \$14 Napa

RED

Statti Gaglioppo 2017

fresh raspberries, light tannins, for fans of Pinot Noir \$14 Calabria

Masseria Surani 'Heracles' 2016

a Primitivo steeped in strawberry & blueberry jam aromas, lia \$13 Puglia
supple texture & a spicy, licorice finish

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves \$12 Sicily

Tenuta Cavalier Pepe 'Terra Del Varo' 2013

\$13
a blend of Aglianico & Merlot- blackberry & leather aromas, licorice & cherries in a velvet-lined cigar box Campania

Agricola Punica 'Montessu' 2017

deep, dark fruit, a dash of baking spices & plush tannin \$16 Sardinia

ROSÉ

DRAFT Poggio Anima 'Raphael' Rosato 2017

a beautifully balanced blend of Syrah & Zibibbo, ripe berries & fresh herbs compliment a juicy finish \$13 Sicily

Planeta Rosé 2017

50% Nero d'Avola, 50% Syrah, fresh strawberries, Provencal style \$12 Sicily

SPARKLING

Valdo 'Numero' Cuvee Extra Dry NV

blend of Chardonnay, Pinot Noir & Sicilian Garganega \$12 Veneto
with a light touch of peaches & apple

Garrubba Brut Rosé NV

100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh finish \$13 Calabria

Pedres 'Dolci Note' Moscato 2018

white flowers, white peach, lemon marmalade, lightly sweet \$10 Sardinia

DRAFT BEER

Moretti L'Autentica

Pale Lager, Italy (4.6% abv) \$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv) \$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv) \$7

Canned 2 Towns Ciderhouse

Cider, Coravallis, OR (6% abv) \$8

ZERO-PROOF

No Gin & Tonic basil, juniper berry, fresh lime juice, tonic \$5

The Zen-Zero raspberry, hibiscus, lemon, ginger beer \$5

High & Dry grapefruit, lime, grenadine \$5