

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
Ricotta-Cream Cheese Danish <i>blue-raspberry jam, whipped cream</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, 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>strawberry-rhubarb compote, pistachio, strawberry jam, whipped buffalo ricotta, basil</i>	\$14
Ricotta-Nettle Gnocchi <i>shredded pork, sunnyside eggs, braising greens, roasted sweet corn, roasted mushrooms, pecorino jagas</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, salmoriglio, 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, bufala ricotta, arugula, radish, mustard vinaigrette, sunnyside eggs, chili dusted potato chips</i>	\$16

COCKTAILS

DRAFT \$12

Lemon Thyme Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, 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

Volpe Viola

Cutwater Three Sheets Rum, with flavors of bold blueberry, summer peach, fresh lime & mint

APERTIVO \$12

Aperol Spritz

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

Green Grove Smash

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

Stolen Vespa

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

STIRRED \$13

White Grapefruit Negroni

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

Old Fashioned

Old Forester Bourbon, marsala reduction, bitters & orange oils

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 2017

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

\$13

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

ROTATING Rosé

ask about our rotating selection!

\$14

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

Terra Serena Prosecco Extra Dry NV

light, fresh pear, crisp & dry

\$12

Veneto

Marotti Campi Brut Rosé NV

refined effervescence, hints of wild strawberry & yellow apples

\$13

Marche

Pedres 'Dolci Note' Moscato 2016

white flowers, white peach, lemon marmalade, lightly sweet

\$10

Sardinia

DRAFT BEER

Peroni

Pale Lager, Rome, Italy (5.1% abv)

\$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

Begyle Blonde

American Blonde Ale, Chicago, IL (5.4% abv)

\$7

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