

## PIATTINI

<b>Wood-Grilled Octopus</b> <i>fingerling potato, celery, senise pepper, castelvetro olive (gf)</i>	\$17
<b>Pork &amp; Prosciutto Meatballs</b> <i>san marzano tomato, basil, grana padano</i>	\$14
<b>CDV Bresaola Bruschetta</b> <i>puglian burrata, picked &amp; confit root vegetables, watercress, saba, pistachio</i>	\$16
<b>Prince Edward Island Mussels</b> <i>bone marrow butter, tomato, spinach, garlic, white wine, fresh herbs, grilled ciabatta (s)</i>	\$17

## FRITTI

<b>Arancini</b> <i>prosciutto cotto, smoked scamorza, mustard aioli, chives</i>	\$10
<b>Fiori di Zucca</b> <i>zucchini blossom, ricotta, saba (v)</i>	\$12
<b>Fritto Misto</b> <i>crispy calamari, shrimp, sweet potato, broccolini, red pepper agrodolce, leccino olive aioli (s)</i>	\$15

## MERCATO

<b>Arugula Salad</b> <i>pickled &amp; roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)</i>	\$12
<b>Little Gem Caesar</b> <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk (t)</i>	\$12
<b>Endive, Apple &amp; Walnut Salad</b> <i>gorgonzola, spiced balsamic reduction (gf/v)</i>	\$13
<b>Wood-Roasted Carrots</b> <i>parsnip, caper salsa verde, sheep's milk cream, pepitas (gf/v)</i>	\$13

## PER LA TAVOLA

*Chef's Selection*  
\$25

<b>Vegetable Antipasti</b> <i>marinated olives, pickled vegetables, grilled eggplant agrodolce, delicata squash (gf/v)</i>	\$14
<b>Artisanal Cheeses</b> <i>sottocenere, tiger lily, ubriacone, apple butter, local honeycomb, candied nuts (v)</i>	\$16
<b>House-Cured CDV Salumi</b> <i>bresaola, finocchiona, pork liver terrina, soppressata napoletana</i>	\$17

## PIZZA NAPOLETANA

*CDV fennel sausage \$3 • CDV soppressata \$4 • prosciutto san danielle \$5*

<b>Marinara</b> <i>san marzano tomato, garlic, oregano (v)</i>	\$12
<b>Margherita   Di Bufala</b> <i>san marzano tomato, fior di latte, grana padano, basil (v)</i>	\$15   \$18
<b>Funghi</b> <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake (v)</i>	\$17
<b>Mortadella e Pistacchio</b> <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
<b>Diavola</b> <i>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic</i>	\$18
<b>Salsiccia</b> <i>CDV fennel sausage, fior di latte, san marzano tomato, broccolini, chili flake, pecorino</i>	\$18
<b>Spicy CDV Soppressata</b> <i>castelvetro olives, fior di latte, grana padano, chili oil, garlic, basil</i>	\$18

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

## HOUSEMADE PASTA

*gluten free pasta available upon request*

<b>Bucatini Pomodoro</b> <i>fire-roasted cherry tomato, basil, fior di latte (v)</i>	\$18
<b>Butternut Squash Gnocchi</b> <i>sweet onion cream, spinach, roasted squash, aged capretto goat cheese, pepitas (v)</i>	\$20
<b>Mafaldine Bolognese</b> <i>berkshire pork ragu, mascarpone, spinach pasta</i>	\$23
<b>Spaghetti Carbonara</b> <i>onion cream, english peas, CDV pancetta, thyme, black pepper, quail egg</i>	\$22
<b>Pheasant Agnolotti</b> <i>maitake mushroom, sage brown butter, walnut, grana padano</i>	\$23

## PIATTI

<b>Swordfish Piccata</b> <i>grilled broccolini, sunchoke, lemon-caper butter</i>	\$28
<b>Scallops &amp; CDV Pancetta</b> <i>celery root, green apple, watercress pesto (gf/s)</i>	\$32
<b>Chicken Diavola</b> <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)</i>	\$25
<b>Veal Marsala</b> <i>roasted mushrooms &amp; shallots, marsala reduction, potato puree</i>	\$34

### *Butcher's Cut*

*house-butchered midwestern berkshire hog*  
**16 oz. Wood Grilled Pork Chop**  
*roasted fennel & delicata squash, cranberry mostarda, butternut squash puree (gf/t)*  
\$34

## COCKTAILS

### DRAFT \$12

#### Cherry Sage Lightworks

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

#### "In Bocca al Lupo"

drink this one for good luck! hibiscus paired with house infused ginger vodka, perfectly balanced with floral St.-Germain & bittersweet Gran Classico

#### Sunny Days Revival

a delicious trinity of spiced rum, charred orange and a bright burst of Aperol

### APERTIVO \$12

#### Green Eyed Bandit

the natural flavors in Prairie Organic Gin fortified with green chartreuse, juniper berry, & fresh basil

#### Pompeii Smash

a rich backbone of Rittenhouse Rye & Cynar, finishes with blackberry and a touch of cinnamon & Angostura bitters

#### 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

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

## WHITE

Marchese Montefusco Pinot Grigio 2017 \$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

La Cappuccina Sauvignon Blanc 2017 \$13  
intensely tropical, grapefruit, serrano pepper  
a perfect marriage of New Zealand & Sancerre  
Veneto

Giogantinu Vermentino di Gallura 2017 \$12  
gardenia, white peach, & crystallized honey, smooth,  
& fresh- elegantly represents Sardinia's only DOCG  
Sardinia

BonAnno Chardonnay 2017 \$14  
buttery toffee, oak, caramelized green apple  
Napa

## ROSÉ

DRAFT Tiamo Rosato 2016 \$11  
60% Montepulciano, 40% Sangiovese, wild strawberries  
Abruzzo

## RED

Statti Gaglioppo 2017 \$14  
fresh raspberries, light tannins, for fans of Pinot Noir  
Calabria

Bacaro Nero d' Avola 2017 \$12  
purple plum, black pepper, blueberry preserves  
Sicily

Rocca dei Mori 2015 \$13  
a juicy blend of Negroamaro and Montepulciano  
with a spiced boysenberry jam finish  
Puglia

Capolino Perlingieri Sciasci 2010 \$15  
Aglianico & Sciascinoso coalesce into a rich, powerful  
Campanian companion  
Campania

Giongantinu Nastarrè 2016 \$15  
a blend with aromas of slate & spice, pomegranate  
& a nervy Nebbiolo finish  
Sardinia

Grifalco 'Gricos' 2014 \$12  
just the right amount of fruit forwardness & deep tannins  
a great introduction into the world of Aglianico!  
Basilicata

## SPARKLING

Valdo Numero Cuvee Extra Dry NV \$12  
blend of Chardonnay, Pinot Noir & Sicilian Garganega  
with a light touch of peaches & apple  
Veneto

Marotti Campi Brut Rosé NV \$13  
refined effervescence, hints of wild strawberry  
Marche

Pedres 'Dolci Note' Moscato 2017 \$10  
white flowers, white peach, lemon marmalade, lightly sweet  
Sardinia

## DRAFT BEER

Peroni \$8  
Pale Lager, Rome, Italy (5.1% abv)

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

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

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

## ZERO-PROOF

Abita Root Beer \$5

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

Bitburger N/A Lager \$5

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

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

High & Dry \$5  
grapefruit, lime, grenadine