

## 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>Ricotta Bruschetta</b> <i>house-made ricotta, smashed peas, meyer lemon, mint-pea pesto (v)</i>	\$14
<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 Pomodoro</b> <i>san marzano tomato, fior di latte, basil aioli (v)</i>	\$10
<b>Fiori di Zucca</b> <i>zucchini blossom, ricotta, saba (v)</i>	\$12
<b>Fritto Misto</b> <i>crispy calamari, shrimp, peppers, summer squash, 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>Burrata &amp; Baby Squash Salad</b> <i>sun-dried tomato, squash blossoms, toasted pinenuts, golden raisins, spicy basil vinaigrette (gf/v)</i>	\$15
<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, roasted squash (gf/v)</i>	\$14
<b>Artisanal Cheeses</b> <i>capretto, tiger lily, pecorino dolce, pear butter, local honeycomb, candied nuts (v)</i>	\$16
<b>House-Cured CDV Salumi</b> <i>bresaola, mangalitsa soppressata, pork liver terrina, spicy coppa</i>	\$17

## PIZZA NAPOLETANA

*CDV fennel sausage \$3 • CDV pancetta \$3 • 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>Spicy CDV Pancetta</b> <i>san marzano tomato, leccino olives, pecorino, garlic, oregano, calabrian chiles</i>	\$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, roasted spring onion, chili flake, pecorino</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>Sardinian Chiusoni</b> <i>catalpa grove lamb sausage, grano arso, baby artichokes, tomato, saffron, smoked ricotta, basil</i>	\$24
<b>Shrimp Calamaretti</b> <i>zucchini pesto, pistachio, pecorino</i>	\$23
<b>Spicy Crab Chittara</b> <i>jonah crab, asparagus, crab butter, preserved meyer lemon, mint, parsley (s)</i>	\$25
<b>Wild Nettle Ravioli</b> <i>sheep's milk ricotta, pecorino, pea shoots, lemon-herb butter (v)</i>	\$22

## PIATTI

<b>Swordfish Piccata</b> <i>grilled broccolini, sunchoke, lemon-caper butter</i>	\$28
<b>Crispy-Skin Branzino</b> <i>shaved fennel, pinenut currant soffritto, golden raisin, orange (gf)</i>	\$29
<b>Chicken Diavola</b> <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)</i>	\$25
<b>Grilled Bavette Steak</b> <i>roasted shishito peppers, arugula, pickled ramps, watercress, mighty vine tomatoes, aglianico reduction (gf)</i>	\$28

### Butcher's Cut

*house-butchered midwestern berkshire hog*

**16 oz Marinated Pork Chop**  
*moorish spice, sweet carrot purée, asparagus, toasted almonds, pickled dates (gf/t)*

\$34

## COCKTAILS

### DRAFT \$12

#### Strawberry Basil Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with vodka, Giambrone 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

#### Amalfi Waters

enlightening flavors of gin with a touch of Catan Pisco, complimented with spring honeydew

### APERTIVO \$12

#### Succo di Persepina

a blend of rye & Bonal Apertif that finishes with pomegranate tea & a kiss of Campari

#### Stolen Vespa

flavors of herb, spice & grapefruit shaken with tequila, Del Magney 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

## 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

#### Canicatti Fileno 2018

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

\$13

Sicily

#### Fattoria Alois 'Caulino' Falanghina 2017

volcanic soil offers a wide range of crispness with lush citrus & nectarine

\$13

Campania

#### BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14

Napa

## 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 2016

50% Nero d'Avola, 50% Syrah, fresh strawberries, Provencal style

\$12

Sicily

## 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, supple texture & a spicy, licorice finish

\$13

Puglia

#### Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12

Sicily

#### Tenuta Cavalier Pepe 'Terra Del Varo' 2013

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

\$13

Campania

#### Agricola Punica 'Montessu' 2017

a Carignano blend with new world sensibility, deep, dark fruit, a dash of baking spices & plush, pleasant tannin

\$16

Sardinia

## SPARKLING

#### Valdo 'Numero' Cuvee Extra Dry NV

blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple

\$12

Veneto

#### Garrubba Brut Rosé NV

100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh finish

\$13

Calabria

#### Pedres 'Dolci Note' Moscato 2017

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, Corvallis, OR (6% abv)

\$8

## ZERO-PROOF

#### Abita Root Beer

\$5

#### Lurisia Sodas

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

\$6

#### Bitburger N/A Lager

\$5

#### No Gin & Tonic

basil, juniper berry, fresh lime juice, tonic

\$5

#### The Zen-Zero

raspberry purée, hibiscus syrup, lemon, ginger beer

\$5

#### High & Dry

grapefruit, lime, grenadine

\$5