



PIATTINI

- Wood-Grilled Octopus** \$17
fingerling potato, celery, senise pepper, castelvetro olive
- Pork & Prosciutto Meatballs** \$14
san marzano tomato, basil, grana padano
- Ricotta Bruschetta** \$14
english peas, mint pesto, meyer lemon, black pepper
- Catalpa Grove Lamb Sausage** \$15
shishito pepper, sundried tomato, fava bean, smoked ricotta, mint, saba

FRITTI

- Arancini Pomodoro** \$9
san marzano tomato, fior di latte, basil aioli
- Fiori di Zucca** \$11
zucchini blossom, ricotta, saba
- Fritto Misto** \$15
crispy calamari, baby octopus & shrimp, red pepper agrodolce, leccino olive aioli

MERCATO

- Arugula Salad** \$12
pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette
- Little Gem Caesar** \$12
baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk
- Cherry Burrata Salad** \$15
imported puglian burrata, cherry, watercress, pickled shallot, toasted pistachio, balsamic vinaigrette
- Smoked Baby Carrots** \$12
grilled asparagus, salmoriglio, ricotta salata, fava bean, almonds

PER LA TAVOLA

Chef's Selection
\$25

- Vegetable Antipasti** \$14
marinated olives, pickled vegetables, grilled eggplant agrodolce, roasted squash
- Artisanal Cheeses** \$14
robiola di bosina, pecorino boschetto, three sisters, cherry cocoa nib conserva, local honeycomb, candied nuts
- House-Cured CDV Salumi** \$17
finocchiona, black pepper lonza, pork liver terrina, bresaola

PIZZA NAPOLETANA

- CDV fennel sausage \$3 • CDV soppressata \$4 • prosciutto san danielle \$5**
- Marinara** \$12
san marzano tomato, garlic, oregano
- Margherita | Di Bufala** \$14 | \$17
san marzano tomato, fior di latte, grana padano, basil
- Quattro Formaggi** \$17
fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula
- Funghi** \$17
roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake
- Mortadella e Pistacchio** \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo
- Diavola** \$18
CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic
- Salsiccia** \$18
CDV fennel sausage, roasted spring onions, chili flake, garlic, fior di latte, pecorino
- Soppressata Calabrese** \$18
san marzano tomato, fior di latte, grana padano, leccino olives, chili flake, ramp pesto

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

HOUSEMADE PASTA

Gluten Free Pasta Available Upon Request

- Bucatini Pomodoro** \$18
fire-roasted cherry tomato, basil, fior di latte
- Shrimp Calamaretti** \$23
zucchini pesto, pistachio, pecorino
- Trombette Trapanese** \$20
CDV fennel sausage, tomato, almond, garlic, basil, caciocavallo
- Squid Ink Spaghetti** \$22
chopped & whole clams, green garlic confitura, pickled fresno peppers, lemon
- Lamb Ravioli** \$24
catalpa grove lamb, sheep's milk ricotta, fava beans, pecorino crotonese, natural reduction, mint

PIATTI

- Crispy-Skin Branzino** \$29
shaved fennel, pinenut currant soffritto, golden raisin, orange
- Alaskan Halibut En Brodo** \$34
mussels, cipollini onion, castelvetro olive, confit tomato, spinach
- Chicken Diavola** \$24
preserved lemon, calabrian chili, thyme, crispy fingerling potato
- 12 oz. Bavette Steak** \$28
farro, grilled ramps & asparagus, maitake mushroom, aglianico-veal reduction

Butcher's Cut

House-butchered Midwestern Berkshire Hog

Wood Grilled 16 oz. Pork Chop
black mission fig, pickled cipollini onion, purple mustard greens, fig mostarda jus, toasted hazelnuts
\$36

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 Reyka 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 Maguey 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

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

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

Planeta Rosé 2016

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

\$12
Sicily

Ippolito 1845 Rosé 2017

100% Gaglioppo, watermelon, fresh basil

\$13
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

Begyle Crash Landed

American Pale Wheat Ale, Chicago, IL (7% abv)

\$8

Anchor California Lager

American Pale Lager, San Francisco, CA (4.9% 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