



## PIATTINI

- Wood-Grilled Octopus** \$17  
*fingerling potato, celery, senise pepper, castelvetro olive*
- Pork & Prosciutto Meatballs** \$14  
*san marzano tomato, basil, grana padano*
- Grilled Peach Bruschetta** \$16  
*CDV coppa, peach jam, basil, ricotta salata*
- Yellowtail Crudo** \$17  
*green strawberries, pickled ramps, olive oil, breadcrumbs, lemon, petite basil*

## 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** \$16  
*robiola di bosina, pecorino boschetto, three sisters, cherry cocoa nib conserva, local honeycomb, candied nuts*
- House-Cured CDV Salumi** \$17  
*finocchiona, pancetta, 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*
- Bufala Ricotta** \$17  
*sungold tomatoes, shishito peppers, chili flake, grana padano, basil*
- Funghi** \$12  
*roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake*
- Mortadella e Pistacchio** \$12  
*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 peppers, chili flake, garlic, fior di latte, pecorino*
- Spicy Soppressata** \$18  
*san marzano tomato, fior di latte, grana padano, leccino olives, arugula 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*
- Lamb Sausage Strozzapreti** \$23  
*catalpa grove lamb sausage, broccoli pesto, pecorino, crispy senise pepper*
- Squid Ink Spaghetti & Crab** \$24  
*lump crab, charred tomato & scallion, pickled fresno chili*
- Trombette Trapanese** \$20  
*CDV fennel sausage, tomato, almond, garlic, basil, caciocavallo*
- Goat Cheese Ravioli** \$20  
*imported goat cheese, baby summer vegetables,*

## PIATTI

- Swordfish Spiedini** \$32  
*roasted eggplant, pickled tropea onions, artichoke hearts, salmoriglio*
- Wild Alaskan Halibut** \$34  
*toasted farro, summer vegetables, shishito puree, roasted tomato vinaigrette*
- Chicken Diavola** \$24  
*preserved lemon, calabrian chili, thyme, crispy fingerling potato*
- Grilled Bavette Steak** \$28  
*charred radicchio, grilled peaches, cipollini, pickled ramps, saba*

*Butcher's Cut*

*House-butchered Midwestern Berkshire Hog*

**Wood Grilled 16 oz. Pork Chop**  
*peperonata, roasted sweet corn, cherry tomato & green bean salad, natural reduction*  
\$34

## COCKTAILS

### DRAFT \$12

#### Lemon Thyme Lightworks

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

#### 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

\$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

#### Montesole Brut Greco NV

100% Greco, bright, light crispness with citrus & pear

\$12  
Campania

#### Bortolotti Brut Rosé NV

100% Lagrein, dry, light berries, luxurious bubbles

\$13  
Veneto

#### 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

#### Begyle Crash Landed

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

\$8

#### 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