

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
prosciutto san danielle, 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, java 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, Nettle Meadow kunik, cherry cocoa nib conserva, local honeycomb, candied nuts
- House-Cured CDV Salumi** \$17
finocchiona, pancetta, pork liver terrina

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** \$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 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, lemon-herb butter

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 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

Begyle Blonde

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

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% 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