

PIATTINI

Wood-Grilled Octopus <i>fingerling potato, celery, senise pepper, castelvetro olive (gf)</i>	\$17
Pork & Prosciutto Meatballs <i>san marzano tomato, basil, grana padano</i>	\$14
Ricotta Bruschetta <i>house-made ricotta, smashed peas, meyer lemon, mint-pea pesto (v)</i>	\$14
Kampachi Crudo <i>yellow peach, shaved fennel, radish, pickled shallot, basil, olive oil (gf)</i>	\$17

FRITTI

Arancini Pomodoro <i>san marzano tomato, fior di latte, basil aioli (v)</i>	\$10
Fiori di Zucca <i>zucchini blossom, ricotta, saba (v)</i>	\$12
Fritto Misto <i>crispy calamari, shrimp, peppers, summer squash, red pepper agrodolce, leccino olive aioli (s)</i>	\$15

MERCATO

Arugula Salad <i>pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette (gf/v)</i>	\$13
Little Gem Caesar <i>baby romaine, anchovy vinaigrette, grana padano, anchovies, crostini, cured egg yolk (t)</i>	\$12
Peach & Heirloom Tomato Panzanella <i>puglian burrata, country crouton, pickled shallot, balsamic vinaigrette, basil (v)</i>	\$16
Oven Roasted Sweet Corn <i>calabrian chile butter, petite herbs, lemon, sheep's milk ricotta salata (gf/v)</i>	\$11

PER LA TAVOLA

Chef's Selection

\$25

Vegetable Antipasti <i>marinated olives, pickled vegetables, grilled eggplant agrodolce, roasted squash (gf/v)</i>	\$14
Artisanal Cheeses <i>capretto, boxcarr robiola, pecorino dolce, seasonal fruit jam, local honeycomb, candied nuts (v)</i>	\$16
House-Cured CDV Salumi <i>bresaola, mangalitsa soppressata, pork liver terrina, napoletana</i>	\$17

PIZZA NAPOLETANA

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

Marinara <i>san marzano tomato, garlic, oregano (v)</i>	\$12
Margherita Di Bufala <i>san marzano tomato, fior di latte, grana padano, basil (v)</i>	\$15 \$18
Spicy CDV Soppressata <i>san marzano tomato, shishito peppers, fior di latte, pecorino, oregano, basil</i>	\$19
Salsiccia <i>san marzano tomato, CDV fennel sausage, roasted peppers, fior di latte</i>	\$18
Funghi <i>roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake (v)</i>	\$17
Mortadella e Pistacchio <i>pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo</i>	\$18
Diavola <i>CDV 'nduja, fior di latte, arugula, chili flake, oregano, garlic 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

Bucatini Pomodoro <i>fire-roasted cherry tomato, basil, fior di latte (v)</i>	\$18
Trombette Trapanese <i>CDV fennel sausage, san marzano tomato, almond, garlic, basil, caciocavallo</i>	\$22
Shrimp Calamaretti <i>zucchini pesto, pistachio, pecorino</i>	\$23
Squid Ink Chitarra <i>calamari, oven roasted tomato, castelvetro olive, calabrian chiles, nepitella bread crumb (s)</i>	\$24
Sweet Corn Ravioli <i>roasted sweet corn, grana padano, mascarpone, herb butter (v)</i>	\$23

PIATTI

Seafood Spiedini <i>shrimp, swordfish, venetian black rice, squash & sun-dried tomato, salmoriglio (s/gf)</i>	\$32
Crispy-Skin Branzino <i>shaved fennel, pinenut currant soffritto, golden raisin, orange (gf)</i>	\$29
Chicken Diavola <i>preserved lemon, calabrian chili, thyme, crispy fingerling potato (gf)</i>	\$25
Grilled Bavette Steak <i>shishito peppers, arugula, pickled cipollini onions, 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, 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

Wind Up Bird

exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka

APERITIVO \$12

Rosé Sbagliato

a sparkling & fresh summer sipper of Campari, Cocchi Rosa Aperitivo & our Garrubba sparkling rose

Stolen Vespa

flavors of herb, spice & grapefruit shaken with tequila, La Luna 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

APERITIVO 2oz pours

Francesco Atzori Vernaccia di Oristano DOC 2006
tart apple & marzipan, sea spray, almond & chamomile linger \$12

Francesco Atzori Vernaccia di Oristano DOC 1996
hazelnut, dried florals & a salty butterscotch finish \$16

WHITE

Marchese Montefusco Pinot Grigio 2017 \$12
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 Capranera' Fiano 2017 \$13
bright pear, food loving salinity & a refreshingly crisp finish Campania

Canicatti Fileno 2018 \$13
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo Sicily

BonAnno Chardonnay 2018 \$14
buttery toffee, oak, caramelized green apple Napa

RED

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

Masseria Surani 'Heracles' 2016 \$13
a Primitivo steeped in strawberry & blueberry jam aromas, supple texture & a spicy, licorice finish Puglia

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

Tenuta Cavalier Pepe 'Terra Del Varo' 2013 \$13
a blend of Aglianico & Merlot- blackberry & leather aromas, licorice & cherries in a velvet-lined cigar box Campania

Agricola Punica 'Montessu' 2017 \$16
deep, dark fruit, a dash of baking spices & plush tannin Sardinia

ROSÉ

DRAFT Poggio Anima 'Raphael' Rosato 2017 \$13
a beautifully balanced blend of Syrah & Zibibbo, ripe berries & fresh herbs compliment a juicy finish Sicily

Planeta Rosé 2017 \$12
50% Nero d'Avola, 50% Syrah, fresh strawberries, Provençal style Sicily

SPARKLING

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

Garrubba Brut Rosé NV \$13
100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh finish Calabria

Pedres 'Dolci Note' Moscato 2018 \$10
white flowers, white peach, lemon marmalade, lightly sweet Sardinia

DRAFT BEER

Moretti L'Autentica \$8
Pale Lager, Italy (4.6% abv)

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

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

Canned 2 Towns Ciderhouse \$8

ZERO-PROOF

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

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

High & Dry grapefruit, lime, grenadine \$5