CHARCUTERIE

CHEF'S SELECTION OF SALUMI

Affetati Piccolo - 22 | **Affetati Medio** - 42 | **Affetati Grande** - 58

SERVED WITH HOUSEMADE GIARDINIERA

SELECT YOUR OWN

SALUMI

BRESAOLA
SALAME PICCANTE
PROSCIUTTO DI PARMA
MORTADELLA
CAPICOLA
SOPRESSATA

– 14 EA –

FORMAGGI

GORGONZOLA
MOZZARELLA
ROBIOLA
FONTINA
PECORINO
TALEGGIO
LA TUR

– 8 EA –

CRUDI | RAW

Oysters 24 | 48
calabrian chili mignonette

Hamachi Crudo 24
cucumber, pickled radish, red onion, basil, pickled fresno chili, cherry blossom shoyu

INSALATE | SALADS

Caesar 17
parmigiano-reggiano, sourdough, black garlic-caesar dressing

Pickled Beets 18
whipped ricotta, candied walnuts, baby kale, truffle honey, cabernet vinegar

Sicilian 39
lobster, arugula, fennel, orange, olives, basil-avocado vinaigrette

Caprese 20
local heirloom tomatoes, basil, house made mozzarella

Burrata 24
grilled stone fruits, radicchio, arugula, hazelnut, smoked pancetta, balsamico

Arugula & Watermelon 18
pickled red onion, cucumber, radish, garum, fennel, castelvetrano olives, calabrian chili, ricotta salata

ANTIPASTI

Polpette ~ Meatballs 18
classic tagliata meatballs, tomato sauce, whipped ricotta, basil

Gold Zucchini Soup 15
local zucchini, roasted corn, basil mint salsa verde, sourdough tuile, piquillo peppers

Tuscan Fried Chicken 16
artichokes, lemon, garlic aioli

Smoked Salmon Bruschetta 18
crème fraîche, dill, capers, pickled shallot

Calamari 22
fregola sarda, olives, capers, pine nuts, golden raisins, calabrian chili

Summer Squash Bruschetta 18
local squash, whipped goat cheese, pinenuts, zucchini pesto, balsamico, mint

Beef Carpaccio 25
prime new york strip, hazelnut pesto, parmigiano, black garlic-miso aioli

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. **A customary gratuity of 20% will be added to all parties of 6 guests or more.**

PRIMI | HOUSEMADE PASTA

	PICCOLO	GRANDE
Spaghetti alla Chitarra san marzano tomato sauce, basil, parmigiano	12	20
Bolognese tagliatelle, traditional veal ragù, parmigiano	19	34
Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	31	58
Acquerello Risotto corn purée, cherry tomatoes, roasted corn, scallions, piquillo peppers	24	46
Rigatoni alla Vodka tomato-cream sauce finished with vodka, parmigiano	17	30
Lobster Ravioli mascarpone, lemon, lobster cream sauce	35	66
Squid Ink Campanelle fresh blue crab, uni cream, chili, basil, breadcrumbs	30	56
Tortellini ricotta, tomato & parmigiano brodo, cherry tomatoes, basil oil	26	48

STEAKS | CHOPS

ALL BEEF SELECTIONS ARE HAND CUT BY
MEATS BY LINZ IN CHICAGO

Beef Tenderloin 71
8oz heritage black angus

New York Strip 75
14oz heritage prime beef dry aged for 45 days

Cowboy Ribeye 84
18oz heritage prime ribeye dry aged for 45 days

Porterhouse 160
42oz heritage prime beef dry aged for 45 days

Pennsylvania Veal Chop 58
12oz veal chop

SAUCES

Pecorino Black Pepper Hollandaise 5

Porcini Bone Marrow Sauce 5

Black Garlic Mostarda 5

Salsa Verde 5

Rosemary Aged Beef Fat Butter 5

SECONDI | MAINS

Heritage Pork Chop 64
grilled peach, farro verde, roasted corn, fresh corn polenta, pancetta, apricot jam, shishito peppers

Grilled Swordfish 46
grilled summer squash, eggplant caponata, zucchini purée, snap peas, marcona almond pesto

Smoked Duck 42
stone fruit, creamy polenta, grilled hen of the woods, sicilian pistachio, lambrusco sauce

King Salmon 42
roasted cauliflower, cauilflower purée, chickpeas, roasted peppers, local spinach, lemon, capers

CLASSICI

Chicken Parmigiana 30

Chicken Marsala 30

Veal Chop Milanese 58

Eggplant Parmigiana 28

CONTORNI | SIDES

Anson Mills Polenta creamy polenta, parmigiano 15

Crispy Red Bliss Potatoes truffle miso aioli 15

Roasted Mushrooms cipollini onions, thyme 15

Broccolini chili, garlic, lemon 15

Grilled Local Vegetables basil, balsamico 15

Menu created by Chef Partner, Julian Marucci