
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

Tuna Crudo 24
lemon, smoked egg yolk, capers, chives

INSALATE | SALADS

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

Burrata 22
prosciutto, grilled pineapple, pistachio, honey

Sicilian 39
lobster, baby gem, arugula, fennel, orange,
avocado, olives, red onion, cucumber, radish,
basil-avocado vinaigrette

Winter Greens 17
castelfranco, red endive, cara cara oranges,
ricotta salata, white balsamic

Roasted Carrot 18
smoked ricotta, truffle honey, hazelnut vinaigrette

ANTIPASTI

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

Artichoke Soup 15
brown butter, croutons, herbs

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

Grape Bruschetta 15
roasted grapes, sheep's ricotta, candied
walnuts, saba, sour dough

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 and shellfish can be hazardous to your health.

A customary gratuity of 20% will be added to all parties of 6 or more guests. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

PRIMI | HOUSEMADE PASTA

	PICCOLO GRANDE			PICCOLO GRANDE	
Spaghetti alla Chitarra	12	20	Rigatoni alla Vodka	17	30
san marzano tomato sauce, basil, parmigiano			tomato-cream sauce finished with vodka, parmigiano		
Bolognese	19	34	Lobster Ravioli	35	66
tagliatelle, traditional veal ragù, parmigiano			mascarpone, lemon, lobster cream sauce		
Lobster Fra Diavolo	31	58	Squid Ink Campanelle	30	56
spaghetti, spicy tomato sauce, brandy, basil			fresh blue crab, uni cream, chili, basil, breadcrumbs		
Nori Risotto	22	40	Tortellini	22	40
mussels, clams, lemon			prosciutto & mortadella filled pasta, parmigiano, balsamico		

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	64
12oz veal chop	
Australian Wagyu New York Strip	125
14oz icon farm wagyu	

SAUCES

Pecorino Black Pepper Hollandaise

Porcini Bone Marrow Sauce

Black Garlic Mostarda

Salsa Verde

Rosemary Aged Beef Fat Butter

– 5 EA –

SECONDI | MAINS

Beef Cheek	48
sweet potato puree, miatake mushroom, red wine sauce	
Scallops	53
artichoke, capers, blood oranges, basil butter sauce	
Smoked Duck	44
chestnut purée, roasted celery root, cherry sauce	
King Salmon	42
wilted swiss chard, artichoke olive vinaigrette	

CLASSICI

Chicken Parmigiana	30
Chicken Marsala	30
Veal Chop Milanese	64
Eggplant Parmigiana	28

CONTORNI | SIDES

Anson Mills Polenta	creamy polenta, parmigiano
Crispy Red Bliss Potatoes	truffle miso aioli
Roasted Mushrooms	cipollini onions, thyme
Broccolini	chili, garlic, lemon
Brussel Sprouts	mortadella, honey, blue cheese

– 15 EA –