
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
strawberry, elderflower, mint, cucumber	
Beef Tartare	24
shallot, cornichon, calabrian chili, puffed pecorino	

INSALATE | SALADS

Caesar	17
parmigiano-reggiano, sourdough, black garlic-caesar dressing	
Burrata	22
strawberry, rhubarb, upland cress, pistachio, white balsalmico	
Sicilian	39
lobster, baby gem, arugula, fennel, orange, avocado, olives, red onion, cucumber, radish, basil-avocado vinaigrette	
Escarole	18
asparagus, soft boiled egg, guanciale, tarragon, parmigiano, red wine vinaigrette	
Red Gem	18
strawberries, ricotta salata, pickled shallot, puffed farro, balsalmico	

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	
Asparagus Bruschetta	15
sheep's milk ricotta, ramps, asparagus, lemon	

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

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Spaghetti alla Chitarra	12	20
san marzano tomato sauce, basil, parmigiano		
Bolognese	19	34
tagliatelle, traditional veal ragù, parmigiano		
Lobster Fra Diavolo	31	58
spaghetti, spicy tomato sauce, brandy, basil		
Risotto	22	40
asparagus, smoked egg yolk, dill oil, parmigiano		
Spinach Cavatelli	24	44
lamb ragu, mint, ramps, ricotta salata		

Rigatoni alla Vodka	17	30
tomato-cream sauce finished with vodka, parmigiano		
Lobster Ravioli	35	66
mascarpone, lemon, lobster cream sauce		
Squid Ink Campanelle	30	56
fresh blue crab, uni cream, chili, basil, breadcrumbs		
Pansotti	22	40
fava bean and ricotta filled pasta, morel mushrooms, black pepper, pecorino		

STEAKS | CHOPS

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

Beef Tenderloin	68
8oz heritage black angus	
New York Strip	84
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

Grilled Lamb Loin	62
pea puree, peas, cipolini, morel mushrooms, lamb jus	
Dourade	52
cherry tomatoes, pickled ramps, lemon, castelvetrano olives	
Smoked Duck	44
farro verde, rhubarb puree, hazelunt dukkha, duck jus	
King Salmon	44
artichoke, fava, peas, asparagus, cipolini, escarole, veloutata	

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
Sugar Snap Peas	caponata, mint, olives, pine nuts

– 15 EA –