

Tagliata

CHARCUTERIE

CHEF'S SELECTION OF SALUMI

SERVED WITH HOUSEMADE GIARDINIERA

Affetati Piccolo 22 | Affetati Medio 42 | Affetati Grande 58

SELECT YOUR OWN

Meat 14 PER SELECTION | Cheese 8 PER SELECTION

ANTIPASTI

Oysters

calabrian chili mignonette · 24 | 48

Hamachi Crudo

strawberry, elderflower, mint, cucumber · 24

Polpette ~ Meatballs

classic tagliata meatballs, tomato sauce, whipped ricotta, basil · 18

Calamari

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

Artichoke Soup

brown butter croutons, herbs · 15

Tuscan Fried Chicken

artichokes, lemon, garlic aioli · 16

Smoked Salmon Bruschetta

crème fraîche, dill, capers, pickled shallot · 18

Beef Tartare

shallot, cornichon, calabrian chili, puffed pecorino · 24

Asparagus Bruschetta

sheep's milk ricotta, ramps, asparagus, lemon · 15

INSALATE | SALADS

ADD Chicken \$11 · Salmon \$22

Caesar

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

Burrata

strawberries, rhubarb, upland cress, pistachio, white balsamico · 22

Escarole

asparagus, soft boiled egg, guanciale, tarragon, parmigiano, red wine vinaigrette · 18

Red Gem

strawberries, ricotta salata, pickled shallot, puffed farro, balsamico · 17

Sicilian

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

HOUSEMADE PASTA

Rigatoni alla Vodka17 | 30

tomato cream sauce, finished with vodka, parmigiano, basil

Lobster Fra Diavolo 31 | 58

spaghetti, spicy tomato sauce, brandy, basil

Bolognese 19 | 34

tagliatelle pasta, traditional veal ragù, parmigiano

Spaghetti alla Chitarra12 | 20

san marzano tomato sauce, parmigiano, basil

Risotto 22 | 40

asparagus, smoked egg yolk, dill oil, parmigiano

Lobster Ravioli 35 | 66

mascarpone, lemon, lobster cream

Pansotti 22 | 40

fava bean and ricotta filled, morel mushrooms, black pepper, pecorino

Squid Ink Campanelle 30 | 56

blue crab, sea urchin cream sauce, chili, basil, breadcrumbs

CLASSICS

Chicken Parmigiana

san marzano tomato sauce, mozzarella · 30

Veal Chop Milanese

baby arugula, cucumbers, shaved fennel, radishes, balsamico · 64

Chicken Marsala

forest mushrooms, marsala reduction · 30

Tagliata Burger

dry aged beef, bacon, balsamic caramelized onion, gorgonzola, black garlic porcini dijonaise · 26

STEAKS | CHOPS

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

Beef Tenderloin

8oz heritage black angus · 68

New York Strip

14oz heritage prime beef dry aged for 45 days · 84

Cowboy Ribeye

18oz heritage prime ribeye dry aged for 45 days · 84

Pennsylvania Veal Chop

12oz veal chop · 64

SIDES

Crispy Red Bliss Potatoes truffle miso aioli 15

Roasted Mushrooms cipollini onions, thyme 15

Broccolini chili, garlic, lemon 15

SAUCES

Black Garlic Mostarda 5

Salsa Verde 5

Rosemary Aged Beef Fat Butter 5

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.

SIGNATURE COCKTAILS

BELLINI

paladin prosecco, white peach, raspberry · 14

PETALI

engine gin, lychee, rose, lemon, sparkling rosé · 16

OMBRA

sazerac 6yr rye, genepy, orange, ginger · 16

AURORO

espolon reposado, blood orange, mandarin, mango, chili · 16

ANDIAMO

olmecca altos plata tequila, nonino, passion fruit, vanilla · 16

SPREZZATURA

case 1 vodka, cappelletti, pineapple, raspberry, prosecco · 16

STELLA ROSA

grey goose vodka, aperol, elderflower, grapefruit, lemon · 16

ULIVO

altamura vodka, malfy limone, italian basil, citron, evoo · 16

AGRUMI

bsc shot tower gin, bergamot, earl grey tea, verjus blanc · 16

BELZONI

four roses bourbon, cardamaro, sfumato rabarbo, honey · 16

CAFFÈ MARTINI

tito's vodka, tia maria coffee liqueur, cold brew, demerara · 16

GONDOLIER (NON-ALCOHOLIC)

mionetto non-alcoholic prosecco, aperitif syrup, club soda · 14

TRE CETRE (NON-ALCOHOLIC)

lyre's amaretti, fresh tumeric juice, citrus ginger beer · 14

RUGIADA (NON-ALCOHOLIC)

seedlip garden, mionetto non-alcoholic prosecco, cucumber, mint, lime · 14

SIGNATURE SPRITZES

APEROL

aperol, paladin prosecco, soda · 14

HUGO

st. germain, paladin prosecco, mint, soda · 14

LIMONCELLO

don ciccio & figli limoncello, paladin prosecco, soda · 14

WINE

SPARKLING

	GLASS	BOTTLE
Ca' Del Bosco Franciacorta Brut	21	84
Fossi Prosecco Extra Dry	13	52
Laurent-Perrier 'La Cuvée' Champagne Brut	28	112
Marcalberto Piedmont Brut Rosé	23	92
Cleto Chiarli Lambrusco di Sorbara Vecchia Modena	14	56
Michele Chiarlo Moscato d'Asti 2023	16	64

WHITE

Paitin 'Luisa' Arneis 2024	16	64
Colterenzio Pinot Grigio 2024	15	60
Gilan Indra Sauvignon Blanc 2024	19	76
Saarstein Mosel Reisling 2023	14	56
Cambria 'Katherine's Vineyard' Chardonnay 2022	17	68
Cantina Terlano Terlaner 2023	18	72
Sarina Gavi 2024	15	60
Ciavolich 'Aries' Pecorino 2024	16	64

ROSÉ & CHILLED RED

	GLASS	BOTTLE
Hecht & Bannier Rosé de Provence 2024	17	68
Stolpman 'Love you Bunches' Chilled Sangiovese 2023	17	68
Ti Cuntu Terre Siciliane Frappato Rosato 2024	15	60

RED

Scarpetta Private Label Chianti Classico 2021	15	60
Valle Dell'Acate Vittoria Il Frappato 2024	18	72
Ca' La Bionda Valpolicella Classico 2023	15	60
Au Bon Climat Santa Barbara Pinot Noir 2023	19	76
Icardi Barbera d'Asti 2023	14	56
Murphy Goode Cabernet Sauvignon 2019	19	76
Silvio Grasso Barolo 2021	27	108
Le Volte dell' Ornellaia Toscana 2022	21	84
Ridolfi Rosso di Montalcino 2023	18	72
Fortemasso Langhe Nebbiolo 2021	19	76
Fattoria Le Pupille Poggio Valente 2021	25	100

BOTTLED & N/A BEER

Peroni	8
Stella Artois	8
Evolution 'Lot No 3' IPA	8
Blue Moon	8

Michelob Ultra	7
Diamondback 'Green Machine' IPA	9
Best Day Brewing Hazy IPA (non-alcoholic)	7
Best Day Brewing Kolsch (non-alcoholic)	7