

# 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

### Tuna Crudo

lemon, smoked egg yolk, capers, chives · 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 Carpaccio

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

### Grape Bruschetta

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

## INSALATE | SALADS

ADD Chicken \$11 · Salmon \$22

### Caesar

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

### Burrata

prosciutto, grilled pineapple, pistachio, honey · 22

### Roasted Carrot

smoked ricotta, truffle honey, hazelnut vinaigrette · 18

### Winter Greens

castelfranco, red endive, cara cara oranges, ricotta salata, white balsamic · 17

### Sicilian

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

## HOUSEMADE PASTA

**Rigatoni alla Vodka** .....17 | 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 Chitarra** .....12 | 20

san marzano tomato sauce, parmigiano, basil

**Nori Risotto** ..... 22 | 40

mussels, clams, lemon

**Lobster Ravioli** ..... 35 | 66

mascarpone, lemon, lobster cream

**Tortellini** ..... 22 | 40

prosciutto & mortadella filled pasta, pistachio, parmigiano, balsamico

**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 · 71

### New York Strip

14oz heritage prime beef dry aged for 45 days · 75

### 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

## RACCOLTO

couvosier vs cognac, catoctin creek applejack, campari, spiced pear, verjus · 16

## SOTTOBOSCO

appleton estate signature rum, amaro cynar, porcini mushrooms, oloroso sherry · 16

## AURORO

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

## ANDIAMO

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

## SPREZZATURA

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

## STELLA ROSA

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

## SOAVITÀ

altamura vodka, nardini grappa, earl grey, bergamot, chocolate, egg white · 16

## FICHI IN FLORE

engine gin, lambrusco, myrtle berry, fig, shrub, soda · 16

## BELZONI

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

## CAFFÈ MARTINI

tito's vodka, faretti coffee liqueur, cold brew, demerara sugar · 16

## IL MAESTRO

rabbit hole heigold ARG private barrel select, amaro pasubio, amuse-bouche · 28

## VECCHIO (NON-ALCOHOLIC)

the pathfinder aperitif, lyre's amaretti, everleaf forest, old fashioned bitters, orange oil · 14

## 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

## MALOCCHIO (NON-ALCOHOLIC)

mint, lime, sugar, sprite · 11

# 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
Ferrari Trentodoc 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	14	56
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	64
Sarina Gavi 2024	15	60
Ciavolich 'Aries' Pecorino 2024	18	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	64
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	64
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