

Tagliata

MOTHER'S DAY SUNDAY MAY 10, 2026

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

Local Oysters 24 / 48
calabrian chili mignonette

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

Hamachi Crudo 24
strawberry, elderflower, mint, cucumber

Beef Tartare 24
shallot, cornichon, calabrian chili, puffed pecorino

INSALATE | SALADS

Burrata 22
strawberry, rhubarb, upland cress, pistachio, white balsamico

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

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

Red Gem 18
strawberries, ricotta salata, pickled shallot, puffed farro, balsamico

PRIMI | HOUSEMADE PASTA

Spaghetti alla Chitarra san marzano tomato sauce, basil 12 / 20

Bolognese tagliatelle, traditional veal ragù, parmigiano 19 / 34

Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs 30 / 56

Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil 31 / 58

Risotto asparagus, smoked egg yolk, dill oil, parmigiano 22 / 40

Rigatoni alla Vodka tomato-cream sauce finished with vodka, parmigiano 17 / 30

Lobster Ravioli mascarpone, lemon, lobster cream sauce 35 / 66

Spinach Cavatelli lamb ragu, mint, ramps, ricotta salata 24 / 44

SECONDI | MAINS

Grilled Lamb Loin 62
pea purée, peas, cipollini, morel mushrooms, lamb jus

King Salmon 44
artichoke, fava, peas, asparagus, cipollini, escarole, veloutata

CLASSICI

Chicken Parmigiana 30

Chicken Marsala 30

Eggplant Parmigiana 28

Veal Chop Milanese 58

STEAKS | CHOPS

BEEF SELECTIONS ARE HAND CUT BY MEATS BY LINZ IN CHICAGO

Beef Tenderloin 8oz heritage black angus 68

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

New York Strip 14oz heritage prime beef dry aged for 45 days 84

Pennsylvania Veal Chop 12oz veal chop 64

Australian Wagyu New York Strip 14 oz icon farm wagyu 125

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

SAUCES | 5 Pecorino Black Pepper Hollandaise, Porcini Bone Marrow, Salsa Verde, Rosemary Aged Beef Fat Butter, Black Garlic Mostarda

CONTORNI | SIDES

Anson Mills Polenta parmigiano 15

Crispy Red Bliss Potatoes truffle miso aioli 15

Roasted Mushrooms cipollini onions, thyme 15

Broccolini chili, garlic, lemon 15

Sugar Snap Peas caponata, mint, olives, pine nuts 15

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.

Menu created by Chef Partner Julian Marucci

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' Ameis 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