# 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

MONTASIO

**– 8 EA –**

# CRUDI | RAW

**Oysters** 24 | 48
calabrian chili mignonette

**Tuna Tartare** 25
asian pear, cucumber, chili, soy

**Beef Tartare** 24
egg, shallot, porcini, puffed pecorino

# INSALATE | SALADS

**Caesar** 17
parmigiano-reggiano, egg yolk, sourdough, black garlic-caesar dressing

**Chioggia Beet Salad** 20
humboldt fog, brown butter powder, puffed farro, walnut, celery, crispy salsify

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

**Shaved Brussels and Kale** 19
beets, pomegranate, hazelnut, butternut squash, ricotta salata, honey champagne vinaigrette

# ANTIPASTI

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

**Lentil & Sausage Soup** 16
house made sausage, parmigiano, herbs

**Burrata** 22
apple, speck, orange, endive, marcona almond, mugolio, balsamic, cress

**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

**Fig Bruschetta** 16
whipped lardo, gorgonzola, prosciutto, lavender, balsamic

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 |
|---|---|---|
| **Spaghetti alla Chitarra**<br>san marzano tomato sauce, basil, parmigiano | 12 | 20 |
| **Bolognese**<br>tagliatelle, traditional veal ragù, parmigiano | 19 | 34 |
| **Lobster Fra Diavolo**<br>spaghetti, spicy tomato sauce, brandy, basil | 31 | 58 |
| **Carrot Risotto**<br>rabbit ragu, scallion, ginger gremolata | 24 | 46 |
| **Vongole**<br>tagliolini, guanciale, clams, cream | 24 | 46 |
| **Rigatoni alla Vodka**<br>tomato-cream sauce finished with vodka, chili, parmigiano, basil | 17 | 30 |
| **Lobster Ravioli**<br>mascarpone, lemon, lobster cream sauce | 35 | 66 |
| **Squid Ink Campanelle**<br>fresh blue crab, uni cream, chili, basil, breadcrumbs | 30 | 56 |
| **Agnolotti**<br>house made lemon ricotta, squash puree, sage brown butter, fall spices, fig, parmigiano, aged balsamic | 22 | 40 |

# 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

## SAUCES

**Pecorino Black Pepper Hollandaise**

**Porcini Bone Marrow Sauce**

**Black Garlic Mostarda**

**Salsa Verde**

**Rosemary Aged Beef Fat Butter**

**– 5 EA –**

# SECONDI | MAINS

**Rabbit Leg Cacciatori** 46
spatzel, butternut squash, forrest mushrooms, pepper, olive, tomato, braising jus

**Scallop** 52
sicilian pistachio, lemon, cauliflower, fennel pollen

**Smoked Duck** 45
rutabaga risotto, pomegranate, black garlic gremolata, duck jus

**King Salmon** 45
roasted sunchoke puree, beluga lentils, maitake, beurre rouge

# 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 onion, sherry vinegar

**Broccolini** chili, garlic, lemon

**Cauliflower Gratin** montasio soubise, bread crumbs

**– 15 EA –**

**Menu created by Chef Partner, Julian Marucci**