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 Tartare
asian pear, cucumber,
chili, soy · 25

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

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

Lentil & Sausage Soup
house made sausage, parmigiano,
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

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

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

INSALATE | SALADS

ADD Chicken $11 · Salmon $22

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

Shaved Brussels & Kale
beets, pomegranate, hazelnut,
butternut squash, ricotta salata,
honey champagne vinaigrette · 19

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

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, chili, 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

Carrot Risotto . . . . . 24 | 44
rabbit ragu, scallion, ginger gremolata

Lobster Ravioli . . . . . 35 | 66
mascarpone, lemon, lobster cream

Agnolotti . . . . . 22 | 40
house made lemon ricotta, squash puree, sage brown butter, fall spices,
fig, parmigiano, aged balsamic

Squid Ink Campanelle . . . . . 30 | 56
fresh blue crab, uni cream, 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, sherry vinegar, 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
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
papelito plata tequila, nonino, passion fruit, vanilla · 16

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

SPREZZATURA
birdie & buck vodka, cappelletti, pineapple, raspberry, prosecco · 16

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

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

BELZONI
wild roan 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, prosecco, soda · 14

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

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

WINE

SPARKLING

	GLASS	BOTTLE
Terrazze dell' Etna Blanc Brut 2019	23	92
Borgomori Prosecco Extra Dry 2023	14	56
Laurent-Perrier 'La Cuvée' Champagne Brut	28	112
Borgo Margliano G. Galliano Piedmont Brut Rosé 2021	23	92
Cleto Chiarli 'Centenario' Lambrusco di Modena	15	60
Cordero San Giorgio 'Exergia' Moscato d'Asti 2024	16	64

WHITE

Colle Massari 'Melacce' Vermentino 2024	14	56
Colterenzio Pinot Grigio 2025	15	60
Attems Sauvignon Blanc 2025	18	72
Saarstein Mosel Reisling 2022	14	56
Cambria *'Katherine's Vineyard'* Chardonnay 2023	17	68
Danielle Conterno Nascetta 2024	19	76
Suavia 'Massifitti' Trebbiano di Soave 2024	18	72
Umani Ronchi 'Vellodoro' Pecorino 2025	16	64

ROSÉ & CHILLED RED

	GLASS	BOTTLE
Hecht & Bannier Rosé de Provençe 2024	17	68
Castello di Montepo 'JeT' Toscana Rosato 2025	18	72
Stolpman 'Love You Bunches' Chilled Sangiovese 2024	17	68

RED

Caffagio Chianti Classico 2023	15	60
Tenuta di Sesta Brunello di Montalcino 2020	28	112
Ca' La Bionda Valpolicella Classico 2024	15	60
Domiane Roy & Fils Willamette Valley Pinot Noir 2023	19	76
Mirafiore Barbera d' Alba Surperiore 2020	18	72
Murphy Goode Cabernet Sauvignon 2019	19	76
Silvio Grasso Barolo 2021	28	112
Terenzoula 'La Merla' IGT Toscana 2022	23	92
Colle 'Mastromauro' Montepulciano d' Abruzzo 2023	18	72
Ca' del Baio 'Bric del Baio' Langhe Nebbiolo 2021	19	76
Castellani Valpolicella Classico Superiore Ripasso 2020	15	60

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