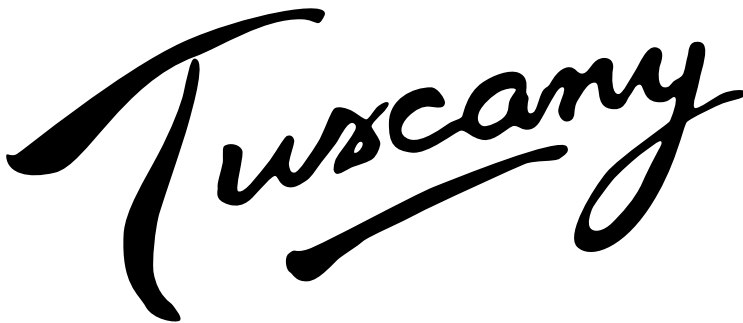




ANTIPASTI

[additional table-side roasted garlic, olive oil and cheese: +3.00]

BRUSCHETTA 15

fresh mozzarella, roma tomatoes, basil, evoo, balsamic drizzle, crusty bread

CALAMARI FRITTI 22

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 19

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 21

parma prosciutto, imported bufala mozzarella, arugula

STONE OVEN ROASTED MUSSELS 22

red chiles, tomato, white wine, butter

ANTIPASTO (FOR TWO) 25

prosciutto, speck, salami, mortadella, grana parmigiano, olives, ‘mauro provisions’ honey g pepper relish

WAGYU MEATBALLS 22

tomato garlic leek confit, parmigiano

POLPI 23

spicy grilled octopus, tri-colored salad, balsamic vinaigrette

CAPRESE 18

vine ripe tomato, fresh mozzarella, basil, evoo, balsamic, pesto

SALSICCIA *e* PEPERONI 25

italian sausage, roasted bell peppers, onions, tomato sauce

PIZZE

from our wood-burning oven

MARGHERITA 19

mozzarella, basil chiffonade, evoo

REGINA 20

tuscan sausage, toasted pepper, mushroom, mozzarella

PEPERONI 20

spicy soppressata, mozzarella, tomato sauce

INSALATE E ZUPPE

MINISTRONE 10

hearty vegetable soup

INSALATA *della* CASA 12

romaine lettuce, cucumber, tomatoes, carrots, radicchio, house vinaigrette, homemade croutons

INSALATA PERA 15

arugula, pickled red onions, gorgonzola, candied walnuts, dates, balsamic vinaigrette

CESARE 15

romaine hearts, shaved parmigiano, house croutons

TOSCANA 15

mixed greens, provolone, hearts of palm, chick peas, sun-dried tomatoes, olives, blue cheese vinaigrette

[add: chicken: +6.00 | salmon: +8.00
sausage: +5.00 | shrimp: +6.00 *each*]

PASTE

RAVIOLINI PERA 26

roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream

RAVIOLACCI TOSCANI 27

homemade ravioli filled with short ribs, parmigiano, fontina, mushroom cream

SPAGHETTINI *di* MARE 32

calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

TAGLIATELLE BOLOGNESE 25

GNOCCHI POMODORO 26

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

TORTELLINI *ai* FORMAGGI 26

tri-color cheese tortellini, brown butter sage, roasted pine nuts, shaved parmigiano

LINGUINE *con* SCAMPI 33

jumbo shrimp, spicy marinara, touch of cream

RED WINE FETTUCCINE 25

red wine infused fettuccine, wild mushrooms, garlic, shallots, evoo, sherry wine reduction, parmigiano

ORECCHIETTI *con* SALSICCIA 26

sausage, spinach, sundried tomatoes sautéed in garlic and olive oil, pecorino romano cheese

MEZZALUNA CIPRIANI 26

half moon cheese ravioli in a cream & brandy tomato sauce with basil

[add: chicken: +6.00 | salmon: +8.00 | sausage: +5.00 | shrimp: +6.00 *each*]

SECONDI

POLLO TOSCANO ARROSTITO 35

whole wood-fired rotisserie chicken, roasted potatoes, garlic herb white wine reduction

HALF CHICKEN 26

POLLO PARMIGIANA 32

tomato sauce, mozzarella, parmigiano

CEDAR PLANK SCOTTISH SALMON 35

lemon, evoo, cherry tomatoes, olives, onions, green beans

MELANZANE *alla* PARMIGIANA 27

fried battered eggplant, tomato sauce, parmesan cheese, fresh mozzarella, herb fettuccine

FILETTO VINO ROSSO 47

grilled filet, roasted potatoes, spinach, barolo reduction, *(cooked to order)**

THE GUS *and* TED 32

lemon & dijon marinated, breaded, and pan-fried chicken with white wine reduction, parsley, pickled red onions, ‘mauro provisions’ giardiniera, fingerling potatoes

Created by Chicagoan and Food Network Chef, Jeff Mauro, in honor of his late father Gus and his friend and Tuscany regular Ted Mazola



POLLO SCALOPPINI 32 | VITELLA SCALOPPINI 36

select preparation below:

PICCATA lemon, white wine, capers, fettuccine with lemon thyme sauce

MARSALA marsala wine sauce, mushrooms, rotini pasta with tomato sauce

VESUVIO olive oil, garlic, white wine, roasted potatoes

MILANESE breaded, arugula, fresh tomato, shaved parmigiano

VERDURE

SAUTÉED SPINACI 12

evoo, garlic

ROASTED POTATOES 11

rosemary, sage, garlic, evoo

BROCCOLI AGLIO *e* OLIO 12

garlic and oil

WINE

CHAMPAGNE & SPARKLING

le pianure prosecco, <i>friuli-venezia giulia, ITA</i> (split)	12
candoni prosecco, <i>veneto, ITA</i>	42
cristal brut, <i>champagne, FRA</i>	425

ROSÉ

hampton water, <i>languedoc, FRA</i>	14 56
whispering angel, <i>côtes de provence, FRA</i>	16 64

ITALIAN WHITES

mezzacorona chardonnay, <i>trentino</i>	12 48
castiglion del bosco chardonnay, <i>toscana</i>	16 65
filipetti moscato, <i>piemonte</i>	12 48
lungarotti torre di giano bianco, <i>umbria</i>	13 52
ruffino aqua di venus pinot grigio, <i>friuli-venezia giulia</i>	13 52
santa margherita pinot grigio, <i>valdadige</i>	14 56
tenuta asinara diffidente vermentino, <i>sardinia</i>	15 60

OTHER WHITES

j. lohr riesling, <i>monterey, CA</i>	12 48
rodney strong sauvignon blanc, <i>sonoma, CA</i>	12 48
kim crawford sauvignon blanc, <i>marlborough, NZL</i>	14 56
ferrari carano fume blanc, <i>sonoma, CA</i>	13 52
sonoma cutrer chardonnay, <i>russian river valley, CA</i>	15 60

ITALIAN REDS

podere elisa chianti, d.o.c.g., <i>toscana</i>	12 48
colline del ginepro, chianti classico d.o.c.g., <i>toscana</i>	13 52
candoni pinot noir, <i>lombardy</i>	12 48
domini veneti appassimento ‘baby amarone’, <i>veneto</i>	13 52
lungarotti rubesco rosso, <i>umbria</i>	12 48
la pianure merlot, <i>friuli-venezia giulia</i>	14 56
ruffino riserva ducale ‘tan label’, <i>toscana</i>	16 64

OTHER REDS

franciscan cabernet sauvignon, <i>monterey, CA</i>	17 68
ferrari carano siena sangiovese malbec, <i>sonoma, CA</i>	15 60
rodney strong pinot noir, <i>russian river valley, CA</i>	14 56
the prisoner red blend, <i>napa valley, CA</i>	24 96

WINES BY THE BOTTLE/ RESERVE SELECTIONS

ruffino modus super tuscan, <i>toscana, ITA</i>	63
ruffino riserva ducale oro ‘gold label’, <i>toscana, ITA</i>	100
frog’s leap cabernet sauvignon, <i>rutherford, CA</i>	147
duckhorn merlot, 2013, <i>napa, CA</i>	112
mount veeder cabernet sauvignon, <i>napa valley, CA</i>	118
renato ratti marcenasco barolo, <i>piemonte, ITA</i>	115
jordan cabernet sauvignon, <i>alexander valley, CA</i>	120
castiglion del bosco brunello di montalcino, <i>toscana, ITA</i>	125
silverado cabernet sauvignon, <i>napa valley, CA</i>	110
prima pietra toscana rosso, <i>toscana, ITA</i>	130
caymus cabernet sauvignon, <i>napa valley, CA</i>	160
antinori tignanello red blend, <i>toscana, ITA</i>	275

proudly celebrating
— 35 years —
in Little Italy

SIGNATURE COCKTAILS

MOSCOW MULE 14

ketel one vodka, freshly squeezed lime, simple syrup,
angostura orange bitters topped off with gosling ginger beer

POMEGRANATE COSMO 14

absolut vodka, pama pomegranate, cranberry juice

TITO’S COOLER 14

tito’s handmade vodka, fresh squeezed lemon juice,
simple syrup, mint, served on the rocks

EI BANDIDO BASIL LIME MARGARITA 15

premium margarita with el bandido yankee tequila

APEROL SPRITZ 14

aperol, prosecco, soda water, orange slice

BEER

DOMESTIC 6.50

miller lite

coors light

bud light

IMPORTED 7.50

guinness

peroni

stella artois

corona

CRAFT

lagunitas IPA 8.00

goose island matilda 8.00

allagash white ale 9.00

DOLCI

TIRAMISU 12

espresso-rum soaked lady fingers layered with
mascarpone cream, chocolate sauce

LAVA CAKE 12

served with vanilla gelato,
crème anglaise

TORTA *di* FORMAGGIO 12

cheesecake with a graham cracker crust,
topped with strawberry sauce

CANNOLI 10

cookie pastry with creamy ricotta,
mini chocolate chips, pistachio

GELATO 10

choose from:

pistachio, vanilla, or chocolate

FRUTTA RIPENA 14

choose from:

coconut, peach or lemon sorbet
served in its natural fruit shell