

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, pestoSALSICCIA *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 12romaine 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 creamSPAGHETTINI *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 26tri-color cheese tortellini, brown butter sage,
roasted pine nuts, shaved parmigianoLINGUINE *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, parmigianoORECCHIETTI *con* SALSICCIA 26sausage, 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 27fried 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 32lemon & 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:*PICCATO 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, garlicROASTED POTATOES 11
rosemary, sage, garlic, evooBROCCOLI AGLIO *e* OLIO 12
garlic and oil

— please alert staff of any allergies or dietary restrictions —

*these items may contain raw or undercooked ingredients | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINE

CHAMPAGNE & SPARKLING

le pianure prosecco, <i>friuli-venezia giulia, ITA</i> (split)	12
candoni prosecco, <i>veneto, ITA</i>	42
hampton water 'bubbly' sparkling rosé, <i>languedoc, FRA</i>	16 64
veuve clicquot yellow label brut champagne, <i>reims, FRA</i>	160

ROSÉ

hampton water, <i>languedoc, FRA</i>	15 60
--------------------------------------	---------

ITALIAN WHITES

mezzacorona chardonnay, <i>trentino</i>	12 48
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

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
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
candoni pinot noir, <i>lombardia</i>	12 48
domini veneti appassimento 'baby amarone', <i>veneto</i>	13 52
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
grgich hills cabernet sauvignon, <i>napa valley, CA</i>	25 100
pyramid scheme cabernet sauvignon, <i>napa valley, CA</i>	14 56
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

santa margherita pinot grigio, <i>valdadige, ITA</i>	56
tenuta asinara 'diffidente' vermentino, <i>sardinia, ITA</i>	60
castiglione del bosco chardonnay, <i>toscana, ITA</i>	65
lungarotti rubesco rosso, <i>umbria, ITA</i>	48
ruffino modus super tuscan, <i>toscana, ITA</i>	63
ruffino riserva ducale oro 'gold label', <i>toscana, ITA</i>	100
san silvestro barolo, <i>piemonte, ITA</i>	84
renato ratti marcenasco barolo, <i>piemonte, ITA</i>	115
antinori tignanello red blend, <i>toscana, ITA</i>	275
duckhorn merlot, 2013, <i>napa, CA</i>	112
jordan cabernet sauvignon, <i>alexander valley, CA</i>	120
caymus cabernet sauvignon, <i>napa valley, CA</i>	170

proudly celebrating
— 36 years —
in Little Italy

SIGNATURE COCKTAILS

POMEGRANATE COSMO 15

absolut vodka, pama pomegranate, cranberry juice

TITO'S COOLER 15

tito's vodka, lemon juice, mint

STEFANI BASIL LIME MARGARITA 15

mijenta blanco tequila, lime juice, basil, orange liqueur

ESPRESSO MARTINI 15

sneaky fox vodka, bellissimo liquore al caffè,
freshly brewed espresso

OLD FASHIONED 15

maker's mark bourbon, angostura bitters,
amarena cherry

APEROL SPRITZ 15

aperol, prosecco, soda water, orange slice

BEER

DOMESTIC 6⁵⁰

miller lite

coors light

bud light

IMPORTED 7⁵⁰

guinness

peroni

stella artois

corona

CRAFT

lagunitas IPA 8

goose island matilda 8

allagash white ale 9

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