

ANTIPASTI

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| CALAMARI FRITTI 14.00 | VONGOLE AL FORNO... 11.00 |
| house cocktail sauce, lemon garlic aioli | 8 baked clams, Italian herb |
| BRUSCHETTA 7.50 | breadcrumbs, white wine sauce |
| roma tomatoes, basil, evoo, | POLPI G 18.00 |
| crusty bread | grilled baby octopus, tri-colored |
| CAPRESE G 13.00 | salad, balsamic vinaigrette |
| vine ripe tomato, imported Bufala | CARPACCIO DI |
| mozzarella, fresh basil, evoo, | MANZO G 15.00 |
| balsamic reduction, pesto | arugula salad, shaved |
| ZUPPA DI COZZE 12.00 | parmigiano, truffle oil |
| mussels, garlic, evoo, saffron white wine | |
| tomato broth, toasted garlic bread | |

ZUPPE E INSALATE

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| MINISTRONE G 7.00 | CESARE 11.00 |
| fresh vegetable soup | with chicken 15.00 |
| PASTA E FAGIOLI..... 7.00 | romaine hearts, shaved parmigiano, |
| bean soup purée | house croutons |
| TOSCANA G 14.00 | CALAMARI ALLA GRIGLIA G . 18.00 |
| baby greens, provolone, hearts of | wood grilled, mesclun salad, |
| palm, chick peas, olives, sun-dried | tomato filet, chili oil, palm hearts |
| tomatoes, blue cheese vinaigrette | CUORE DI LATTUGA..... 11.00 |
| INSALATA DI POLLO G ... 15.00 | baby lettuce, kale, celery, walnuts, |
| marinated grilled chicken breast, | crispy apple, crispy parmigiano, |
| summer greens, marinated | croutons, tomatoes, lemon, evoo |
| tomatoes, Swiss cheese, | SPINACI E SALMONE G 17.00 |
| parmigiano vinaigrette | baby spinach, chili dusted salmon, |
| INSALATA DELLA CASA 6.00 | crisp apple, Belgium endive, honey |
| iceberg, cucumber, tomatoes, | mustard vinaigrette |
| carrots, house vinaigrette | |

PIZZE from our wood burning oven

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| MARGHERITA 13.00 |
| mozzarella, basil chiffonade, evoo |
| SALAMINO E BUFALA MOZZARELLA 16.00 |
| spicy salamino |
| PROSCIUTTO E ARUGULA 16.00 |
| mozzarella, parma prosciutto, arugula, parmigiano, evoo |
| REGINA 14.00 |
| Tuscan sausage, roasted pepper, mushroom, mozzarella |

VERDURE

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| SPINACI G 8.00 | RAPINE AGLIO E OLIO G ... 8.00 |
| butter, parmigiano cheese | garlic and oil |
| PATATE FRITTE AL TARTUFO ... 7.00 | MISTO GRIGLIA G 9.00 |
| herb aioli, truffled pomme frites | squash, eggplant, peppers, red onion |

PASTE all pasta available with tomato sauce or bolognese sauce GLUTEN-FREE PASTA IS AVAILABLE (add \$2)

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| TORTELLONI QUATTRO FORMAGGI 16.00 |
| chicken filled, four cheese sauce, pistachio crumble, crispy leeks |
| PENNE AL BRIVIDO 15.00 |
| hot pepper, garlic, evoo, herbs, light tomato sauce |
| RAVIOLI DI PERA 17.00 |
| roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, |
| mascarpone cream |
| RAVIOLACCI TOSCANI 19.00 |
| homemade ravioli filled with short ribs, with a parmigiano, |
| brown butter and sage sauce |
| PACCHERI AL SALMONE 17.00 |
| smoked salmon, vodka cream tomato sauce, parsley |
| TAGLIATELLE BURRATA E FUNGHI 18.00 |
| homemade ribbon pasta, wild mushrooms, burrata, parmigiano |
| SPAGHETTINI AL NERO DI SEPIA E VONGOLE 18.00 |
| sautéed clams and cuttlefish, lightly spicy garlic white wine sauce, |
| squid ink pasta |
| MACCARONI CIPRIANI 16.00 |
| fresh homemade pasta, basil, tomato cognac cream sauce |
| GNOCCHI ALLA BOLOGNESE..... 16.00 |
| homemade gnocchi, bolognese sauce, shaved parmigiano |

SECONDI

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| POLLO MONTECARLO 20.00 |
| pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, |
| parmigiano, spinach |
| POLLO PARMIGIANA 18.00 |
| chicken, tomato sauce, mozzarella, parmigiano |
| VITELLA PICCATA 24.00 |
| veal, lemon white wine, capers, fettuccine, lemon thyme sauce |
| FILETTINI CON FUNGHI E PATATE ALL'ERBE 24.00 |
| seared beef tenderloin, crispy potato and wild mushrooms, |
| malbec reduction, toasted sage |
| MAIALE ALLA GRIGLIA 22.00 |
| grilled 12oz. pork chop, white beans, rapini garlic evoo, |
| roasted herb potatoes |
| MELANZANE ALLA PARMIGIANA 14.00 |
| tender eggplant, tomato sauce, parmigiano, mozzarella, |
| herb fettuccine |
| SALSICCIA FUNGHI PORCINI E POLENTA 21.00 |
| Tuscan sausage, porcini mushrooms, herbs, white wine, soft polenta |
| POLLO VESUVIO 19.00 |
| chicken breast, potatoes, garlic, rosemary, white wine sauce |
| SALMONE GRATINATO 25.00 |
| herb and breadcrumb crusted pan-seared salmon, roasted fennel, |
| blistered tomato |

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

G = GLUTEN FREE - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT