

ANTIPASTI

BRUSCHETTA 8.00	ANTIPASTO (FOR 2) 18.00
roma tomatoes, basil, evoo, crusty bread	prosciutto, speck, salami, grana parmigiano, olives
CALAMARI FRITTI 15.00	VONGOLE AL FORNO . . . 12.00
house cocktail sauce, lemon garlic aioli	8 baked clams, Italian herb breadcrumbs, white wine sauce
CARPACCIO DI MANZO G 15.00	POLPI G 18.00
arugula salad, shaved parmigiano, truffle oil	spicy grilled octopus, tri-colored salad, balsamic vinaigrette
PROSCIUTTO E MOZZARELLA G . 18.00	CAPRESE G 14.00
parma prosciutto, imported Bufala mozzarella, arugula salad	vine ripe tomato, Bufala mozzarella, basil, evoo,
SEPIE E POLENTA 15.00	balsamic, pesto
wine braised cuttlefish, swiss chard, herbs, tomato sauce, soft polenta	

PIZZE from our wood burning oven

MARGHERITA 14.00
mozzarella, basil chiffonade, evoo
SALAMINO E BUFALA MOZZARELLA 17.00
spicy salamino
PROSCIUTTO E ARUGULA 17.00
mozzarella, parma prosciutto, arugula, parmigiano, evoo
REGINA 15.00
Tuscan sausage, toasted pepper, mushroom, mozzarella

ZUPPE E INSALATE

MINISTRONE G 8.00	CESARE 10.00
fresh vegetable soup	romaine hearts, shaved parmigiano, house croutons
PASTA E FAGIOLI 8.00	BARBE ROSSE G 10.00
bean soup purée	roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette
TOSCANA G 10.00	INSALATA DELLA CASA 7.00
for 2 or more, price per person	iceberg, cucumber, tomatoes, carrots, house vinaigrette
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	
CUORE DI LATTUGA 11.00	
baby lettuce, kale, celery, walnuts, crispy apple, crispy parmigiano, tomatoes, croutons, lemon, evoo	

VERDURE

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)

TORTELLONI QUATTRO	PACCHERI AL SALMONE . . 19.00
FORMAGGI 18.00	smoked salmon, vodka cream tomato sauce, parsley
chicken filled, four cheese sauce, pistachio crumble, crispy leeks	PAPPARDELLE PORCINI E
RAVIOLINI PERA 20.00	SALSICCIA 20.00
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream	Tuscan sausage, porcini mushroom, garlic, light parmigiano cream sauce
RAVIOLACCI TOSCANI 19.00	TAGLIATELLE BURRATA E
homemade ravioli filled with short ribs, with a parmigiano, brown butter and sage sauce	FUNGHI 19.00
SPAGHETTINI DI MARE 26.00	homemade ribbon pasta, wild mushrooms, burrata, parmigiano
calamari, mussels, clams, shrimp, marinara, toasted garlic and herbs	SPAGHETTINI AL NERO DI SEPPIA
PENNE E CAPESANTE 24.00	E VONGOLE 21.00
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce	sautéed clams and cuttlefish, lightly spicy garlic white wine sauce, squid ink pasta
MACCARONI CIPRIANI 19.00	GNOCCHI BOLOGNESE . . 18.00
fresh homemade pasta, basil, tomato cognac cream sauce	homemade gnocchi, bolognese sauce, shaved parmigiano

SECONDI

POLLO MONTECARLO 25.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
POLLO PARMIGIANA 23.00
chicken, tomato sauce, mozzarella, parmigiano
VITELLA PICCATA 30.00
veal, lemon white wine, capers, fettuccine, lemon thyme sauce
COSTOLETTA DI VITELLA 43.00
grilled veal chop, rapini garlic evoo, roasted herb potatoes
AGNELLO AL FORNO 43.00
rack of lamb, mashed potatoes, olives, wild mushroom sauce
MELANZANE ALLA PARMIGIANA 19.00
tender eggplant, tomato sauce, parmigiano, fresh mozzarella, herb fettuccine
SALSICCIA FUNGHI PORCINI E POLENTA 23.00
Tuscan sausage, porcini mushrooms, herbs, white wine, soft polenta
MAIALE ALLA GRIGLIA 28.00
grilled 12oz. pork chop, white beans, rapini garlic evoo, roasted herb potatoes
SALMONE GRATINATO 28.00
herb and breadcrumb crusted pan-seared salmon, roasted fennel, blistered tomato
SCRIGNO DEL MARE 36.00
clams, mussels, calamari, shrimp, fin fish, shrimp tomato broth, garlic bread
FILETTINI CON FUNGHI E PATATE ALL'ERBE 38.00
seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage

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