

HOUSE BAKED FOCACCIA Spanish olive oil + Maldon salt v • 4

SMALL PLATES

CRISPY BABY BRUSSELS SPROUTS golden raisin agrodolce, pine nuts, pomegranate + ricotta salata v • 15
DRUNK BREAD crusty bread, swiss fondue + white wine v • 20
ARTICHOKE DIP Creamed spinach, artichokes, bruleed gruyère + ciabatta toast • 15
CRISPY EGGPLANT & BURRATA Calabrian chili marmalade, mint + Spanish olive oil v • 19
WOOD FIRED CORN lemon, avocado pesto, chives, basil, espelette + arugula oil gf v • 15
ITALIAN GUACAMOLE sun dried tomatoes, basil, parsley, calabrian chili, Spanish olive oil, parmesan snow + crostini vo • 17
HEIRLOOM CAULIFLOWER lemon creme fraiche, calabrian honey, chimichurri, golden raisins, peanuts + mint gfo vo • 17
*TUNA TARTARE sushi grade tuna, avocado, jalapeño, limoncello yuzu + crispy rice gfo • 26
CALAMARI FRITTI sweet cherry peppers, crispy herbs + meyer lemon aioli • 20
GRILLED OCTOPUS olives, cherry tomatoes, red onion, capers, fresno chili + citrus white wine broth gf • 28
CLASSIC BEEF CARPACCIO arugula, capers, grana padano, Harry's sauce + evoo gf • 24

SOUP & SALAD

FRENCH ONION SOUP classic preparation, bruléed gruyère, brioche crouton • 16
ARUGULA arugula, honey whipped goat cheese, strawberries, marcona almonds + lemon vinaigrette gf v • 15
CAESAR 6 minute egg, grana padano snow, grilled croutons + parmesan crisp gfo • 16
CHOPPED too many to list • 20
BEET herb roasted beets, arugula, vine ripe tomatoes, goat cheese, orange supremes, watermelon radish, toasted pine nuts, sea salt, micro basil, lemon vinaigrette v gf • 20
MILANESE CHICKEN COBB romaine, avocado, cucumber, heirloom cherry tomatoes, pickled cauliflower, red onion, crispy corn, cilantro, goat cheese crumbles + buttermilk ranch gfo • 28
*STEAK SALAD mixed greens, Maytag blue cheese, burgundy onions, candied walnuts, bing cherries, avocado, cherry tomatoes, white balsamic vinaigrette, balsamic glaze + topped with crispy onions gfo • 28

ADD PROTEIN *salmon • 16 chicken • 10 shrimp • 12 steak • 16

WOOD FIRED PIZZA

BUFALA San Marzano tomato, bufala mozzarella, olive oil + basil gfo v • 20
SALUMERIA San Marzano tomato, pepperoni, sausage, soppressata, sicilian oregano gfo • 20
BRAISED SHORT RIB San Marzano tomato, fire roasted onion & red pepper, fontina-gruyère blend + fresh herbs gfo • 25
WILD MUSHROOM fontina-gruyère blend, grana padano, arugula truffle oil + chives gfo v • 20

Pizzas can be made gluten free upon request

PASTA

LOCAL'S CLASSIC POMODORO San Marzano tomato ragù, fresh mozzarella, cherry tomato, lemon-butter + basil gfo v • 26
LOBSTER SPAGHETTI squid ink spaghetti, brandied lobster cream, lobster tail, PEI mussels, clams + fine herbs gfo • 38
TAGLIATELLE ALLA BOLOGNESE 24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù + parmesan snow gfo • 28
WILD MUSHROOM RAVIOLI pan roasted porcini-portobello mushrooms, white wine-truffle cream, grana padano snow + basil v • 26
RIGATONI ALLA VODKA local sausage, spicy tomato vodka cream sauce, bubbly mozzarella + pangrattato gfo • 28
SHORT RIB TAGLIATELLE tagliatelle, short rib, braising jus bordelaise, onion, red pepper, parmesan + fine herbs gfo • 32

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ENTREE'

EGGPLANT PARMESAN San Marzano ragu, garlic, heirloom tomatoes, parmesan snow, bruleed mozzarella + basil v • 24
CHICKEN PARMESAN zesty tomato sauce, swiss fondue, citrus arugula + shaved grana padano gfo • 28
SAUTÉED CHICKEN & ARTICHOKEs whipped potatoes, wild mushrooms, lemon beurre blanc, prosciutto, capers + pine nuts gfo • 28
*CHILEAN SEA BASS SANTA LUCIA pan roasted, Spanish chorizo, white wine-lobster broth, tomato, saffron-garlic aioli + ciabatta gfo • MKT
*WILD SALMON pesto-whipped potatoes, julienned vegetables, lemon beurre blanc + fried capers gfo • 33
LOCAL DOUBLE SMASH BURGER 2 butter-griddled burgers, grilled onions, romaine, American cheese, pickles, secret sauce + frites gfo • 20
*PRIME NY STRIP prime 16 oz Manhattan cut, triple-pepper crust, classic au poivre sauce + frites gf • MKT
*STEAK FRITES 10 oz hanger, truffle butter, garlic aioli + parmesan frites gfo • MKT

SWEETS

PANNA COTTA espresso custard, whipped cream, chocolate covered espresso beans, raspberries + shaved chocolate gf • 12
TIRAMISU coffee soaked lady fingers, sweet mascarpone + cocoa v • 14
LOCAL SMORES pot au chocolate, butter-toasted hazelnut & graham cracker crumbs + bruleed marshmallow gfo • 14
WILD BERRY MERINGATA vanilla whipped cream, mixed berries, strawberry-raspberry coulis + basil gf • 12

SIDES

BOURBON GLAZED HEIRLOOM CARROTS gf v 10 • SAUTEED JULIENNED VEGGIES gf v 6 • POMMES FRITES v 6
GRILLED BROCCOLINI & TOMATO CHIMICHURRI gf v 12 • POMMES PUREE gf v 6 • PESTO MASHED POTATOES gf v 8

We proudly serve 50 day minimum aged "center cut" prime steaks by Meats by Linz Chicago. We respectfully cannot guarantee steaks prepared "medium well" or above. All fresh pastas are made daily in-house and cooked al dente. If you have allergies or dietary restrictions, please alert us as not all ingredients are listed.

Loved your food? Send the kitchen crew a 12 pack • 15

WORDS OF WISDOM Cooking is an art. Dining is a pleasure. Please allow sufficient time, be patient and enjoy the moment.

IN THE KITCHEN: Lorenzo Lopez - Ian Smith ON THE FLOOR: Stuart Liebeskind IN THE BAR: Marcus Scallan

gf GLUTEN FREE • gfo GLUTEN FREE OPTION • v VEGETARIAN • vo VEGETARIAN OPTION

*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive proposition 206 fee will be applied to all food and beverage purchases.