

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
BURRATA OF THE MOMENT chef's daily inspiration **gf v** • 19
ITALIAN GUACAMOLE sun dried tomatoes, basil, parsley, calabrian chili, Spanish olive oil, parmesan snow + crostini **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
CLASSIC BEEF CARPACCIO arugula, capers, grana padano, Harry's sauce + evoo **gf** • 24

SOUP + SALAD

GAZPACHO OF THE MOMENT heirloom tomato, Spanish olive oil, roasted pistachios + sea salt • 15
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 roasted beets, green apple, pistachio, candied walnuts, whipped ricotta, golden raisins, chives + fresh mint **v gf** • 19
*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 + RICE

LOCAL'S CLASSIC POMODORO San Marzano tomato ragù, fresh mozzarella, cherry tomato, lemon-butter + basil **gfo v** • 26
RIGATONI ALLA VODKA local sausage, spicy tomato vodka cream sauce, bubbly mozzarella + pangrattato **gfo** • 28
TAGLIATELLE ALLA BOLOGNESE 24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù + parmesan snow **gfo** • 28
PEA + PANCETTA SPAGHETTI fresh peas, pancetta, lemon-parmesan emulsion, basil + pea shoots **gfo** • 29
SHRIMP + LOBSTER RISOTTO garlic shrimp, lobster-saffron risotto + brandy-lobster butter **gf** • 34
LOCAL PAELLA saffron rice, Spanish chorizo, market seafood + light tomato broth **gf** • 29

Pastas can be made gluten free upon request

ENTREE'

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
*SEARED SCALLOPS olive, capers, cherry tomato, couscous, pistachio, mint + citrus beurre blanc **gfo** • 38
*WILD SALMON pommes puree, julienned vegetables, lemon beurre blanc, pesto, herb oil + fried capers **gfo** • 33
*GRILLED HALIBUT citrus, fennel & arugula salad, marcona almonds, golden raisins, poppy seed + charred lemon **gf** • MKT
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 OF THE MOMENT chef's daily inspiration **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 • SAUTÉED 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.