

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  
ITALIAN GUACAMOLE sun dried tomatoes, basil, parsley, calabrian chili, Spanish, 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

FRENCH ONION SOUP classic preparation, brûléed gruyère, brioche crouton • 16  
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 mixed greens, avocado, cherry tomatoes, pickled cauliflower, pumpkin seeds, pistachios, golden raisins, dates, watermelon radish, basil, feta + lemon vinaigrette **v gf** • 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, cherry tomatoes, avocado, white balsamic vinaigrette, balsamic glaze + 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  
PEAR + CAMBOZOLA whipped ricotta, caramelized onion, prosciutto, cambozola, honey, pistachio + chives **gfo vo** • 21  
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  
WILD MUSHROOM RAVIOLI pan roasted porcini-portobello mushrooms, white wine-truffle cream, grana padano snow + basil **v** • 26  
TAGLIATELLE ALLA BOLOGNESE 24-hour braised low & slow beef, pork and veal, San Marzano tomato ragù + parmesan **gfo** • 28  
NONNA'S LASAGNA hand rolled pasta, bolognese, bechamel, fontina, gruyere, mozzarella + pomodoro sauce • 29  
SCALLOP + LOBSTER RISOTTO seared scallops, lobster-saffron risotto + brandy-lobster butter **gf** • 38  
LOCAL PAELLA saffron rice, Spanish chorizo, market seafood + light tomato broth **gf** • 29

Pastas can be made gluten free upon request (except lasagna)

### 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  
\*WILD SALMON pommes puree, julienned vegetables, lemon beurre blanc, pesto, herb oil + fried capers **gfo** • 33  
\*SEARED HALIBUT roasted yellow pepper beurre blanc, heirloom cherry tomatoes, peppadews + fine herbs **gf** • MKT  
LOCAL DOUBLE SMASH BURGER 2 butter-griddled burgers, onion, 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  
\*CENTER CUT FILET 8 oz filet, pommes puree + Diane mushroom sauce **gf** • MKT  
BERKSHIRE PORK CHOP 16 oz. tomahawk chop, sweet potato au gratin, bing cherry agrodolce + crispy sage **gfo** • 45

### SWEETS

STRAWBERRY SHORTCAKE PANNA COTTA sage + brown butter shortbread, fresh strawberries, strawberry coulis + whipped cream **gfo** • 12  
TIRAMISU coffee soaked lady fingers, sweet mascarpone + cocoa **v** • 14  
LOCAL SMORES pot au chocolate, butter-toasted hazelnut-graham cracker crumb + 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: Chef Lorenzo & Chef Ian ON THE FLOOR: Stuart & Sandra IN THE BAR: Brenden

**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.