

HOUSE BAKED FOCACCIA	Spanish olive oil + Maldon salt v • 5
SMALL PLATES	
CRISPY BABY BRUSSELS SPROUTS	golden raisin agrodolce, pine nuts, pomegranate + ricotta salata v • 16
DRUNK BREAD	crusty bread, swiss fondue + white wine v • 21
CRISPY EGGPLANT + BURRATA	Calabrian chili marmalade, mint + Spanish oilve oil v • 24
*HAMACHI CRUDO	lemon, capers, sweet peppers + chili flakes gf • 25
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, bruleed cheese + brioche crouton gfo • 16
ARUGULA	honey whipped goat cheese, butternut squash, marcona almonds + lemon vinaigrette gf v • 16
CAESAR	6 minute egg, grana padano snow, grilled croutons + parmesan crisp gfo • 16
CHOPPED	mixed greens, romaine, cherry tomatoes, carrot, pickled cauliflower, pumpkin seeds, pistachios, golden raisins, dates, crispy corn, watermelon radish, basil, feta + lemon vinaigrette v gf • 22
BEET	roasted beets, green apple, pistachio, candied walnuts, whipped ricotta, feta, golden raisins, chives + fresh mint v gf • 20
*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 • 22
PEAR + CAMBOZOLA	whipped ricotta, caramelized onion, prosciutto, cambozola, honey, pistachio + chives gfo vo • 22
WILD MUSHROOM	fontina-gruyère blend, grana padano, arugula truffle oil + chives gfo v • 22
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 gfo • 28
WILD MUSHROOM TAGLIATELLE	pan roasted shiitake-portobello mushrooms, wine-truffle cream + grana padano gfo v • 29
SHRIMP + LOBSTER RISOTTO	garlic shrimp, lobster-saffron risotto + brandy-lobster butter gf • 38
LOCAL PAELLA	saffron rice, Spanish chorizo, market seafood + light tomato broth gf • 34
Pastas can be made gluten free upon request	
ENTREE’	
CHICKEN PARMESAN	zesty tomato sauce, swiss fondue, citrus arugula + shaved grana padano gfo • 29
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 • 36
*PAN ROASTED HALIBUT	cherry tomatoes, fennel, lemon vinaigrette + charred lemon 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, red wine-peppercorn demi + frites gfo • MKT
*CENTER CUT FILET	8 oz filet, pommes puree + red wine-peppercorn demi gf • MKT
BERKSHIRE PORK CHOP	16 oz. tomahawk chop, sweet corn & potato hash + tomato bacon jam gf • 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 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.