

SMALL PLATES

RED SNAPPER CRUDO*

avocado / smoked trout roe / celery / calabrian chile / radish / 21

THIN SLICED BEEF CARPACCIO*

horseradish crema / ciabatta crisps / grana / pickled red onion / 17

SAN DANIELE PROSCIUTTO AND BURRATA

dalmation fig jam / rucola / aged balsamic / 19

WOOD ROASTED MEATBALLS

san marzano tomato marinara / basil / fresh milled soft polenta parmigiana / 17

SQUASH BLOSSOMS IN THIN CRISP BATTER

filled with ricotta and fresh herbs / lemon / 17

BRUSCHETTA OF PRIME STEAK TRIMMINGS

grilled country italian bread / wood roasted mushrooms / shaved grana / 22

SMALL BUTTER CLAMS “OREGANATA STYLE”

garlic / herbs / pinot grigio / spicy grana crumbs / 19

OCTOPUS A LA PLANCHA

smoked pancetta braised beans / mediterranean rucola / sicilian olives / 19

WOOD ROASTED BEEF BONE MARROW

roasted shallot butter / grilled country italian bread /shaved grana / 24

HOT AND CRISPY COUNTRY ITALIAN BREAD

garlic / grana / olive oil salmoriglio / 4 *(per person)*

WOOD ROASTED VINE TOMATOES & BURRATA

grilled country italian bread / spring onion / basil / aged balsamic / evoo / 19



\$1 GOES TO PARTNERSHIPS FOR CHILDREN FOR EVERY BURRATA SOLD

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. all items on this menu are cooked to order or raw.



FROM OUR WOOD BURNING GRILL & OVEN

**FOR TWO OR MORE / SPECIALLY AGED BY FRED LINZ IN CHICAGO
OUR STEAKS ARE CUT IN-HOUSE DAILY**
served sliced with roasted shallot butter / 4.75 per ounce

50 DAY DRY AGED PORTERHOUSE “LA FIORENTINA”

50 DAY DRY AGED BONE-IN NEW YORK “TAGLIATA”

30 DAY WET AGED DOUBLE CUT BONE-IN FILET “FILETTO”

50 DAY DRY AGED TOMAHAWK RIBEYE “COSTATA”

WOOD GRILLED 10OZ BEEF FILET*

roasted shallot butter / 30 day wet age, Fred Linz, Chicago / 58

WOOD GRILLED 20OZ BONE-IN BEEF FILET*

roasted shallot butter / 30 day wet age, Fred Linz, Chicago / 88

10OZ BEEF FILET WITH FRESH BLUE CRAB FONDUTA

wood grilled and sliced, 30 day wet age, Fred Linz, Chicago / 66

WOOD ROASTED BEEF BONE MARROW & WILD MUSHROOM RISOTTO

shallot butter / shaved grana / natural jus / 42

OSSO BUCO MILANESE*

extra thick cut, red wine braised veal shank / saffron risotto / lemon gremolata / 58

POLLO ALLA DIAVOLO*

half roasted chicken / crostoni / lemon / garlic / calabrian chile / natural jus / 28

WILD RED SNAPPER A LA PLANCHA “LIVORNESE STYLE”

campari tomato / capers / mediterranean olives
zucchini / fresh herbs / shellfish broth / 44

SAUTEED NORTH PACIFIC HALIBUT*

sweet corn risotto / fava beans / calabrian chile / chervil / 48

COLD WATER LOBSTER TAILS “SCAMPI STYLE”

lemon butter / spaghetti a.o.p. / crostoni / 52

HANDMADE PASTA

ALL OUR PASTA IS MADE FRESH IN-HOUSE DAILY / OUR HOUSE MADE GLUTEN FREE PASTA IS AVAILABLE ON REQUEST

AGNOLOTTI ALLA PIEMONTESE

braised beef and pork shoulder / fresh truffles / butter / roasted veal jus / 20/34

TAGLIATELLE ALLA BOLOGNESE

wide ribbons / traditional bolognese / porcini / grana / 19/32

HANDMADE POTATO GNOCCHI “GRATINATA”

fresh cream / gorgonzola montagna / smoked prosciutto / chives / 19/32

SPAGHETTI ALLA CHITARRA “A.O.P.”

crushed san marzano tomatoes / roasted garlic / basil / 18/28
add wood roasted meatballs 20/34

FRUTTI DI MARE *(entree only)*

black & white spaghetti / cold water lobster tails / clams
shrimp / mussels / crushed san marzano tomatoes / spicy grana crumbs / 44

CAPELLETTI “BISHOP’S HATS”

spinach / ricotta / brown butter / sage / roasted walnuts / smoked grana / 19/32

GARDEN & SIDES

BEET, ORANGE, AND FENNEL SALAD

red onion / rucola / endive / feta / smoked pistachios / 16

LITTLE GEM CAESAR SALAD*

little gem lettuce / lemon-garlic-anchovy dressing
thin croutons / shaved pecorino fulvi d.o.p. / 15

ASIAN PEAR AND ENDIVE SALAD

gorgonzola montagna / candied walnuts / citrus vinaigrette / 16

RED ASH CHOPPED SALAD

campari tomato / mini peppers / red onion / mixed lettuces
chick peas / sicilian olives / fennel salami / pecorino fulvi d.o.p. / 17

ROASTED CAULIFLOWER A LA PLANCHA

citrus gremolata / fresh herbs / shaved grana / 16

WOOD ROASTED BABY CARROTS

smoked pistachios / citrus / honey / herb ricotta / 16

WOOD GRILLED BROCCOLINI

lemon / garlic and anchovy soffritto / grana / 15

CHARRED SWEET CORN RISOTTO “GRATINATA”

chives / smoked prosciutto / 18

PARMIGIANA ROASTED YUKON GOLD POTATOES

fresh herbs / garlic / spring onion / sea salt / 15

COAL ROASTED SWEET POTATOES

orange peel / mascarpone / calabrian chile / 16

TAGLIOLINI WITH FRESH BLUE CRAB *(entree only)*

thin cut green and white pasta with fresh blue crab
lemon / butter / spicy grana crumbs / 44

MEZZE RIGATONI ALLA CAMPAGNOLA

house made fennel sausage / san marzano tomato cream sauce / charred sweet onion / 19/32

SPAGHETTINI ALLE VONGOLE *(entree only)*

small butter clams / soffritto / pinot grigio / 38

COCKTAILS

IMPERFECT NEGRONI		
Ransom Barrel-Aged Gin / Campari / Cocchi Americano Vermouth / 16		
SATAN’S CIRCUS		
Elijah Craig Small Batch Bourbon / Cherry Heering / Honey / Calabrian Chile / 16		
HAVANA 3AM		
Santa Teresa Solera Rum / Luxardo Maraschino / Fresh Lime / Fresh Grapefruit / 16		
THE CIPRIANI		
0°F Chilled Tito’s Vodka / Gorgonzola Stuffed Olives / Dolin Dry Vermouth / 14		
GIN AND TONIC		
St. George Terroir Gin / Fever Tree Tonic / Lime / Juniper / Fresh Rosemary / 14		
MEZZANOTTE		
Maker’s Mark Red Ash Private Selection Bourbon / Amaro Averna Vanilla Liqueur / Honey / Blood Orange / Walnut Bitters / 20		
PIÑA FRESCA		
Aguasol Reposado / Amaro Nonino / Campari / Lime / Pineapple / Agave / 16		
APEROL SPRITZ		
Aperol / Prosecco / Soda Water / Orange / 14		
GREEN THUMB		
LALO Tequila / Cointreau / Agave / Lime / House made Green Juice with Pineapple Cucumber / Jalapeño / Mint / Cilantro / 18		
SIGNORA IN ROSA		
Ketel One Vodka / Lo Fi Dry Vermouth / St. Germaine Lemon / Hibiscus Syrup / Thyme Tincture / 16		
BASILICO		
Fords Gin / Italicus / Cucumber Juice / Lime / Basil Syrup / 16		
BLOOD ORANGE MARGARITA		
Espolon Tequila / Cocchi Americano Vermouth / Select Aperitivo Blood Orange / Lemon / Honey / Tajin Rim / 16		
SABBIA BIANCA		
Rosaluna Mezcal / Italicus Bergamot / Aperol / Orange Bitters / 16		
ESPRESSO MARTINI		
Grey Goose Vodka / St. George Nola Coffee / Licor 43 / Espresso / Sugar / 18		

SPARKLING

PROSECCO		
Adami, Garbèl, Prosecco, Brut, DOC Treviso	14/52	
Paladin, Prosecco Rose, Brut, Millesimato, Veneto, 2023	16/64	
LAMBRUSCO/MOSCATO		
Cleto Chiarli, Lambrusco del Fondatore, Emilia-Romagna, 2022	14/56	
Vietti, Moscato d’Asti, Piemonte, 2023	14/56	
BRUT		
Ferrari, Brut Rose, Trento DOC, Trentino-Alto Adige, 375ml	35	
Langlois-Chateau, Crémant de Loire, France	15/60	
Gramona, Imperial, Corpinnat, Spain, 2017	75	
Barone Pizzini, Franciacorta, Lombardia	82	
Gusbourne, Brut Rosé, Kent, England, 2019	140	
CHAMPAGNE		
Laurent Perrier, La Cuvée, Brut, 375ml	55	
Taittinger, Brut la Française	140	
Laurent Perrier, Cuvée Rosé	160	
Bollinger, Special Cuvée	200	

ROSÉ

Il Poggione, Brancato, Rosato di Toscana, 2022	15/60	
Miraval, Côtes de Provence, France, 2023	17/68	

WHITE

WHITE VARIETALS		
Ceretto, Blancé, Arneis, Piemonte, 2022	14/56	
Feudi di San Gregorio, Falanghina, Campania, 2022	14/56	
Weszell, Langenlois, Grüner Veltliner, Kamptal, Austria, 2022	15/60	
Wagner Stempel, Gutswein, Riesling, Rheinhessen, Germany, 2020	15/60	
Inama, Foscari, Soave Classico, Garganega, Veneto, 2021	16/64	
Cottanera, Etna Bianco, Carricante, Sicily, 2022	16/64	
Ciro Picariello, Fiano, Irpinia, Campania, 2022	65	
Forjas del Salnes, Leirana, Albariño, Rias Baixas, Spain, 2023	75	
La Scolca, Black Label, Gavi, Cortese, Piemonte, 2022	90	
VERMENTINO		
Surrau, Limizzani, Vermentino di Gallura, Sardinia, 2022	15/60	
Lunae, Etichetta Nera, Colli di Luni, Liguria, 2023	95	
SAUVIGNON BLANC		
Matanzas Creek Winery, Sonoma, CA, 2023	15/60	
Vavasour, Awatere Valley, Marlborough, New Zealand, 2023	15/60	
Erste+Neue, Südtirol-Alto Adige, 2023	16/64	
Antinori, Castello della Sala, Conte della Vipera, Umbria, 2022	65	
Gamble Family Vineyards, Gamble Vineyard, Napa Valley, CA, 2022	80	
Domaine Philippe Raimbault, Apud Sariaum, Sancerre, France, 2022	20/80	
PINOT GRIGIO		
Nals Margreid, Hill, Südtirol-Alto Adige, 2021	14/56	
Livio Felluga, Collio, Friuli-Venezia Giulia, 2022	64	
CHARDONNAY		
Niner Wine Estates, Jespersen Ranch, Edna Valley, CA, 2021	16/64	
Belle Glos, Glasir Holt, Sta. Rita Hills, CA, 2022	20/80	
Jordan, Russian River Valley, Sonoma, CA, 2022	80	
Willamette Valley, Willamette Valley, Oregon, 2022	21/84	
Il Borro, Lamelle, Toscana, 2023	90	
Ponzi, Laurelwood District, Willamette Valley, Oregon, 2019	95	
Maison Champy, Pernand-Vergelesses, France, 2021	140	
Pahlmeyer, Napa Valley, CA, 2021	250	
RED		
RED VARIETALS		
Château Pesquié, Quintessence, Syrah/Grenache, Ventoux, France, 2020	16/64	
Marqués de Riscal, Rioja, Reserva, Tempranillo, Spain, 2019	16/64	
Domaine de la Chantelueserie, Cuvée Alouettes, Cabernet Franc, Bourgueil, France, 2022	75	
Cantina Tudernum, Montefalco Sagrantino, Umbria, 2017	85	
Contesa, Riserva, Montepulciano d’Abruzzo, 2018	95	
Stags’ Leap, Petite Sirah, Napa Valley, 2020	95	
Penfolds, Bin 389, Cabernet/Shiraz, South Australia, 2021	100	
Chateau La Lagune, Cab/Merlot, Grande Cru Classé, Haut-Médoc, France, 2019	140	
Fontodi, Case Via, Syrah, Toscana, 2018	150	
Feudi di San Gregorio, Serpico, Aglianico, Campania, 2016	210	
NEBBIOLO		
Damiano, Marghe, Langhe, Piemonte, 2021	18/72	
Vietti, Perbacco, Langhe, Piemonte, 2021	80	
Borgogno, No Name, Piemonte, 2021	110	
Tenuta Sella, Bramaterra, Piemonte, 2014	120	
Travaglini, Riserva, Gattinara, Piemonte, 2018	140	
Gaja, Sito Moresco, Langhe, Piemonte, 2021	180	
ZINFANDEL/PRIMITIVO		
Turley, Juvenile, CA, 2022	75	
Parco dei Monacci, Monacello, Primitivo, Matera, Basilicata, 2016	75	
Aviatrix by La Sirena, Primitivo, Amador County, CA, 2018	115	
BARBERA		
De Forville, Barbera d’Alba, Piemonte, 2022	16/64	
Cigliuti, Campass, Barbera d’Alba, Piemonte, 2017	75	
Bava, Stradivario, Barbera d’Asti, Superiore, Piemonte, 2011	180	
MALBEC		
Caymus, Red Schooner, Voyage 11, Mendoza, Argentina	20/80	
Terrazas de los Andes, Grand Malbec, Mendoza, Argentina, 2017	135	
SANGIOVESE		
Capanna, Rosso di Montalcino, 2019	70	
Poliziano, Asinone, Vino Nobile di Montepulciano, Toscana, 2021	130	
Badia a Coltibuono, Montebello, Toscana, 2018	140	
Poggio Scalette, Il Carbonaione, Toscana, 2019	150	
SICILY		
Cottanera, Barbazza, Nerello Mascalese, Etna Rosso, 2021	65	
Occhipinti, SP 68 Rosso, Frappato/Nero d’Avola, Vittoria, 2023	75	
COS, Frappato/Nero d’Avola, Vittoria Rosso, 2021	90	
I Custodi, Aetneus, Nerello Mascalese, Etna Rosso, 2017	130	
Feudo Montoni, Vrucara, Nero d’Avola, 2019	140	
Tenuta Terre Nere, Calderara Sottana, Nerello Mascalese, Etna Rosso, 2021	160	

RED

VALPOLICELLA/AMARONE		
Tommasi, Valpolicella, Ripasso, Veneto, 2020	64	
Farina, Amarone della Valpolicella, Veneto, 2021	25/100	
Masi, Amarone della Valpolicella, Veneto, 2018	130	
Brigaldara, Cavolo, Amarone della Valpolicella, Veneto, 2017	150	
Giuseppe Quintarelli, Ca’ del Merlo, Veneto, 2014	240	
BARBARESCO		
De Forville, Loreto, 2020	125	
Fontanafredda, Coste Rubin, 2019	140	
Marchesi di Gresy, Martinenga, 2019	145	
La Spinetta, Bordini, 2020	160	
Cigliuti, Serraboella, 2018	175	
BAROLO		
Perla Terra, 2019	25/100	
Cordero di Montezemolo, Monfalletto, 2018	120	
Viberti, Buon Padre, 2018	130	
Elvio Cogno, Cascina Nuova, 2019	150	
Ceretto, 2019	160	
Domenico Clerico, Monforte d’Alba, 2019	175	
Aldo Conterno, Bussia, 2018	240	
Michele Chiaro, Cerequio, 2019	240	
Damiano, Cannubi, 2016	260	
BRUNELLO DI MONTALCINO		
Ridolfi, 2018	30/120	
Col d’Orcia, 2018	160	
Val di Suga, 2018	160	
Il Poggione, 2018	170	
La Torre, 2019	180	
Ciacci Piccolomini, Pianrosso, 2019	195	
SUPER TUSCANS		
Tolaini, Tenuta San Giovanni, Valdisanti, Cab/Cab Franc, 2020	18/72	
Il Fauno di Arcanum, Merlot/Cab Franc/Cab/Petit Verdot, 2021	80	
Poliziano, In Violas, Merlot, Cortona, 2019	80	
Il Bruciato, Cab/Merlot/Syrah/Cab Franc, Bolgheri, 2022	20/80	
Aia Vecchia, Sor Ugo, Cab/Merlot/Cab Franc/Petit Verdot, Bolgheri Superiore Rosso, 2021	110	
Fabrizio Pratesi, Carmione, Sangiovese/Cab/Cab Franc/Merlot, Carmignano, 2021	110	
Le Serre Nuove dell’ Ornellaia, Merlot/Cab/Cab Franc/Petit Verdot, Bolgheri, 2021	150	
Tenuta San Guido, Guidalberto, Merlot/Cab, Bolgheri, 2022	160	
Biserno, Il Pino di Biserno, Merlot/Cab Franc/Cab/Petit Verdot, Bibbona, 2022	170	
Il Borro, Merlot/Cab/Syrah, 2020	190	
Guado al Tasso, Marchesi Antinori, Cab/Merlot/Cab Franc, 2019	270	
Tignanello, Marchesi Antinori, Sangiovese/Cab/Cab Franc, 2020	300	
CHIANTI		
Villa Trasqua, Chianti Classico, Riserva, 2018	17/68	
Nozzole, Chianti Classico, Riserva, 2020	75	
Selvapiana, Bucerchiale, Chianti Rufina, Riserva, 2019	105	
Felsina, Colonia, Chianti Classico, Gran Selezione, 2018	180	
PINOT NOIR		
Conte Vistarino, Costa del Nero, Oltrepò Pavese, 2022	18/72	
Chalone Vineyard, Chalone Appellation, Monterey, CA, 2021	75	
Résonance, Willamette Valley, Oregon, 2022	20/80	
Belle Glos, Balade, Arroyo Seco, Monterey, CA, 2022	22/88	
Bergström, Cumberland Reserve, Willamette Valley, Oregon, 2022	115	
Sanford, La Rinconada, Sta. Rita Hills, CA, 2017	150	
St. Innocent, Shea Vineyard, Yamhill-Carlton, Oregon, 2019	175	
Reeve, Special Reserve, Sonoma Coast, CA, 2021	180	
Wayfarer by Jayson Pahlmeyer, Wayfarer Vineyard, Fort Ross-Seaview, Sonoma, CA 2019	185	
Zena Crown Vineyard, Conifer, Willamette Valley, Oregon, 2018	195	
CABERNET SAUVIGNON		
Cafaggio, Basilico de Cortaccio, Toscana, 2019	18/72	
Martis, Alexander Valley, Sonoma, CA, 2021	20/80	
Vilafonté, Seriously Old Dirt, Paarl, South Africa, 2020	90	
Daou, Reserve, Paso Robles, CA, 2021	25/100	
Dunham, Columbia Valley, Washington, 2020	115	
Rodney Strong, Symmetry, Meritage, Sonoma, CA, 2017	130	
Cakebread, Napa Valley, CA, 2021	175	
Pahlmeyer, Jayson, Napa Valley, CA, 2021	180	
Rudd, Crossroads, Oakville, Napa Valley, CA, 2019	180	
Anakota, Knight’s Valley, Sonoma, CA, 2021	210	
Chappellet, Napa Valley, 2019	210	
Stag’s Leap Wine Cellars, Artemis, Napa Valley, CA, 2021	210	
Caymus 1 Liter, Napa Valley, CA, 2022	220	
Cain Five, Spring Mountain, Napa Valley, CA, 2006	250	