



1576 N. Milwaukee Ave.
Chicago, IL 60622

Reservations & Carryout
call 773-770-0184

Antipasti

Cavolini di Bruxells Brussel sprouts, parmesan, mint, lemon, olive oil	5
Assortimento di Olive Assorted marinated olives	5
Carpaccio di Pere Pear, shaved parmesan, aged balsamic, olive oil	6
Lenticchie e Gamberi Braised lentil salad, shrimp, red wine vinaigrette	6
Carciofo Ripiene Fresh artichoke, bacon, parmesan, parsley	6
Cavolfiore Arrostiti Roasted cauliflower, red onion, raisins, chili flakes	4
Fave, Piselli e Pecorino Dolce Fava beans, peas, sweet pecorino, olive oil	6
Carpaccio di Manzo Chef's daily preparation	9
Calamari Fritti Flash fried squid, spicy marinara	8

Insalate

Pinoli e Caprino Watercress, endive, arugula, pine nuts, julienne pear, goat cheese	7
Barbabietole con Gorgonzola Roasted red beets, gorgonzola, basil, pistachios	5
Caprese Tomato, mozzarella, basil pesto, aged balsamic	7
Insalata della Casa Romaine, carrots, cucumber, tomato, prosecco vinaigrette	5
Insalata alla Francesca Romaine, endive, radicchio, carrots, tomato, cucumber, string beans, peapods, blue cheese	7
Insalata con Uova Baby field greens, grilled asparagus, parmesan, lemon vinaigrette, fried egg, white truffle oil	8

Paste

Ravioli ai Tartufo Ricotta filled pasta, light cream sauce, spinach, fresh tomato, shaved parmesan, truffle oil	12
Spaghetti al Funghetto Wild mushrooms, mascarpone cheese, marjoram, brandy-veal sauce, white truffle oil	13
Fetuccine con Pollo e Ricotta Fetuccini pasta, asparagus, grilled chicken breast, hand dipped ricotta, shallots, basil, olive oil	14
Ignudi alla Fiorentina Ricotta & spinach dumpling, brown butter-sage sauce, touch of tomato sauce	12
Rigatoni alla Laticastelli Rigatoni pasta, Italian sausage, Roma tomato, garlic, roasted onion, oregano, olive oil	13
Linguine del Pescatore Linguini pasta, shrimp, scallops, squid, mussels, tomato sauce, garlic, olive oil	16

Contorni

Patate Calabrese Smashed crispy potato, garlic, fontina cheese sauce, red chili flakes	5
Rucola e Parmigiano Baby arugula, parmesan cheese, lemon, olive oil,	5
Asparagi alla Griglia Grilled asparagus, parmesan, lemon	5
Funghi Trifolati Roasted wild mushrooms, balsamic, white truffle oil	5

Salumi e Formaggi

Choose Any Three	17
Choose Any Five	28
Bresaola Cured, air dried beef tenderloin	7
Prosciutto di Parma Salt cured, air dried Italian ham	10
Soppressata Salami made from lean pork shoulder	6
Ricotta e Miele Hand dipped ricotta cheese, Acacia honey, sea salt, black pepper	6
Testun Barricato (Barolo) Cow's milk cheese soaked in Barolo grapes aged 5 months, intense aroma, crumbly texture	8
Robiola di Mia Nonna Spring goat's milk cheese, luxuriously rich cream cheese	6
Pecorino Brigante Sheep's milk cheese, semi-hard, mild and delicate flavor	6
Pecorino Sardo Pepato (DOP) Sheep's milk cheese with black pepper, aged for 18 months, nutty, sharp, herbaceous	6

Pizze

Margherita D.O.P Tomato, Bufalo Mozzarella, basil	9
Fichi, Prosciutto e Gorgonzola Mozzarella, gorgonzola, Chianti braised figs, prosciutto di Parma, tomato	10
Bianca Fontina, mozzarella, arugula	9
Quattro Stagioni Prosciutto, artichoke, mushrooms, olive, egg	10
Funghi e Taleggio Wild mushrooms, taleggio, tomato, white truffle oil	10
Barese Cherry tomato, pancetta, goat cheese, oregano	9

Dal Forno E Griglia

Pollo Arrosto Toscano Oven roasted half chicken, rosemary, garlic, white wine Tuscan style fries	15
Pollo alla Salvia Sautéed chicken breast, melted mozzarella, sage, light tomato sauce, prosciutto, side of pasta	16
Lombo di Maiale alla Marsala Lightly breaded pork loin, mashed potatoes, mushrooms, marsala wine sauce	19
Filetto al Gorgonzola Beef tenderloin medallions, gorgonzola, arugula salad, Chianti reduction sauce	21
Salmonella alla Fresca Grilled salmon, asparagus, avocado, red onion, basil, tomato, lemon and olive oil	19
Tilapia con Gamberi al Limone Sautéed tilapia and shrimp, spinach, capers, lemon and white wine sauce	19
Pesce del Giorno Chef's daily preparation	mp