

# BRUNCH

Balena Pannetone 6

Burrata on Toast  
Seasonal Fruit Conserva 9

Arugula Salad  
Pine Nuts, Lemon Vinaigrette 11

Grilled Romaine Salad  
Tonnato Sauce, Croutons 11

Sweet Crespelle  
Mascarpone, Roasted Grapes 12

Scrambled Egg Bruschetta  
Avocado Smash, Greens Salad 12

Frittata  
Giardinera, Greens Salad 13

Baked Eggs  
Capponatta,, Fennel Toast 12

Basil Panzanella  
Poached Egg, Grilled Zucchini, Braised Kale 12

Charred Pole Bean Benedict  
Balena Hollandiase, Tigelle 13

Crispy Polenta Hash,  
Pork Ragu, Fried Egg 12

Grilled Eggplant Sandwich  
Smoked Hazelnut Butter, Calabrian Chiles, Foccacia 14

Porchetta Sandwich  
Avocado, Tomato Jam, Fried Egg 14

Spaghetti Cacio e Pepe 14

## SIDES

Crispy Bacon 6

Porchetta 6

Breakfast Sausage Patties 6

Spicy Breakfast Potatoes 6

## PIZZA

14"

Margherita 16

Fennel Sausage, Red Onion, Chile Flake 17

Spicy Pepperoni 18

Mushroom, Fontina, Taleggio 18

Mortadella, Pistachio Pesto 20

Peaches, Goat Cheese, Pancetta 21

Corn, Gorgonzola, Sweet Peppers 19

Smoked Salmon Crème Fraiche, Capers 18

## CRAFT YOUR OWN PIZZA

Red Pie 14    White Pie 14

*1.50/each*

Mozzarella

Fontina

Black Olive

Farm Egg

Mushroom

Arugula

*3/each*

Sausage

Mortadella

Spicy Pepperoni

Pancetta

Taleggio

# DRINKS

## COCKTAILS

Bloody Mary  
Horseradish, Tomato, VOdaka 10

Bicicletta  
Dry White Wine, Campari 10

Blini  
Peach Fuzz and Sparkly Stuff 10

## BEER & WINE

Menabrea "Birra Bionda"  
Light Lager, Biella, Italy (11.2oz) 7

Menebrea "Birra Ambrata",  
Amber, Biella, Italy (11.2oz) 8

Anterra, Pinot Grigio, Veneto 2013 9/36

Dipinti, Sauvignon Blanc, Trentino 2014 13/48

Stemmari, Chardonnay, Sicily 2012 13/48

La Vis, Pinot Noir, Alto Adige 2013 14/51

Vitiano, Cabernet, Sangiovese, Merlot, Tuscany 14/51

Lucignanao, "Chicanti Colli Fiorentini", Sangiovese, Tuscany 2011  
13/49

## COFFEE, JUICES, & HOUSE SODA

La Colombe Drip Coffee \$

Espresso \$

Cappucino \$

Orange Juice \$

Grapefruit Juice \$

Plum Rosemary Soda \$

Peach Mint Soda \$

Blueberry Kaffir Lime Soda \$

The menu is made with love by Chef/Owner Chris Pandel.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods may result in an increased risk of foodborne illness.

# COCKTAILS

ALL COCKTAILS 11

## Strawberry

*Ketel One, Fragoli Strawberry Liqueur, Prosecco, Elderflower Liqueur*

## Crooked Island

*Brugal, Peychaud's bitters, Watermelon, Lime*

## Mambo Italiano

*La Caravedo Pisco, Cynar, Grapefruit, Ginger Beer*

## Acqua e Fiore

*Chicago Distilling Co. Finn's Gin, Mancino Bianco Vermouth, Cucumber, Rosewater, Lemon*

## Spaghetti Western

*Maestro Dobel Tequila, Campari, St. Elizabeth's Allspice Dram, House Limoncello*

## Your Italian Grandma

*Jim Beam Bonded, Ramazotti Amaro, Curacao, Maraschino*

## The Messenger

*Beefeater Gin, Noilly Prat Vermouth, Bigallet China-China, Coriander*

## Nedda

*Old Forrester, Cherry Heering, Amaro Abano, Lemon*

## Negroni

*Ford's Gin, Campari, Carpano Antica*

## Creole

*George Dickel no 8, Nardini Amaro, Punt e Mes, Mole Bitters*

# VERMOUTH

## Cocchi Americano 9

*lemon, orange zest, elderflower*

## Vergano Bianco 15

*thyme, marjoram, wormwood*

## Carpano Bianco 10

*sour lemon, sage, quinine*

## Mancino Bianco 11

*lemon zest, pear, acacia*

## Matthiasson 13

*orange zest, papaya, tropical fruits*

## Bonal 8

*quince, gentian, peppermint*

## Cocchi Americano Rosa 12

*raspberry, mace, pine*

## Carpano Antica 10

*plum, cherry, almond*

## Carpano Punt e Mes 9

*cola, coffee, orange peel*

## Martini & Rossi 'Gran Lusso'

12  
*red plum, basil, thyme*

# WINE

## SPARKLING

Villa Sandi, Prosecco, Veneto NV 11 / 42

Cleto Chiarli, Lambrusco, Emilia Romagna NV 10 / 39

Bortolotti, Brut Rosato, Lagrein, Veneto NV 15/54

Ca' del Bosco Franciacorta, Lombardy NV 16 / 59

## WHITE

Anterra, Pinot Grigio, Veneto 2013 9/ 36

Dipinti, Sauvignon Blanc, Trentino 2014 13 / 48

Scarpetta, Friulano, Chardonnay, Friuli 2014 12/ 44

Stemmari, Chardonnay, Sicily 2012 13 / 48

Agriverde, Trebbiano, Abruzzo 2013 11/ 42

Librandi, Greco Bianco, Calabria 2014 10/ 39

Poggio Anima, "Uriel" Grillo, Sicily 2013 11/ 42

Centorri, Moscato di Pavia, Lombardia 2014 10 / 39

## ROSE

Librandi 'Ciro Rosato', Gaglioppo, Calabria 2014 10/ 39

## RED

La Vis, Pinot Noir, Alto Adige 2013 14 / 51

Vitiano, Cabernet, Sangiovese, Merlot, Umbria 2012 14 / 51

Zingari, Super Tuscan, Sangiovese, Syrah, Merlot, Tuscany 2010  
15 / 59

Lucignano, "Chianti Colli Fiorentini", Sangiovese, Tuscany 2011  
13 / 49

Libenzi, "Rosso Piceno" Sangiovese, Montepulciano, Marche  
2013 12 / 44

La Morandina, '5 Vignes' Barbera d' Asti, Piedmont 2013 13 /  
49

Cusumano, Nero D'Avola, Sicily 2013 11 / 42

Illuminati, Montepulciano, Abruzzo 2012 10 / 39

Palmadina, Refosco, Friuli 2012 12 / 44

Villa Monteleone, Valpolicella Ripasso, Veneto 2011 12 / 44

Bisceglia, "Terre di Vulcano" Aglianico, Basilicata 2011 13 / 49

# BEER

(bottled)

Menabrea "Birra Bionda", Light Lager, Biella, Italy (11.2oz) 7

Dark Horse "Crooked Tree" IPA, Marshall, MI (12oz) 8

Menabrea "Birra Ambrata", Amber, Biella, Italy (11.2oz) 8

Off Color "Apex Predator" Farmhouse Ale, Chicago, IL (12oz) 7

Two Brothers "Prarie Path", Golden Ale, Warrenville, IL (12oz) 7

Krombacher, Non-Alcoholic Weizen, Kreutzal, Germany (12oz) 8

# SODA

Lurisia "Chinotto", Bitter Citrus Soda, Roccaforte Mondovi, Italy (9.3oz) 6