

SPIAGGIA

RESTAURANT / LOUNGE

ANTIPASTI

CAPPESANTA

diver scallop, foie gras, pistachio, orange, truffle

25

CERVO

raw diced venison, smoked trout roe, pumpernickel, horseradish, lemon

26

PRIMAVERA

spring vegetables, chamomile, horseradish, lemon

23

CRUDO DI KAMPACHI

raw yellowtail jack, cucumber, poppy seed, Calabrian pepper, cilantro

23

CAVIALE

Petrossian Royal Kaluga

110 – 7.5 grams

375 – 30 grams

Kaviari Prestige Osetra

65 – 7 grams

240 – 30 grams

Petrossian Alverta President

50 – 7 grams

180 – 30 grams

PRIMI PIATTI

RAVIOLETTA

ricotta, fava bean, preserved lemon, truffle

24

STRATI DI VITELLO

veal cheek and sweetbread, morel, ramp, Castelmagno

27

RAVIOLI

Hudson Valley foie gras, hazelnut, rhubarb, 18 year aged balsamico

30

RISOTTO

Acquerello carnaroli rice, lake perch, Manilla clam, oyster, neonata

32

GNOCCHI

potato, ricotta, black truffle, Parmigiano Reggiano

23

A service charge of 20% will be added for parties of six or more. Spiaggia Private Events is the ideal setting for private gatherings and corporate receptions. Call 312.280.3300 for more information.

SECONDI PIATTI

MERLUZZO

Atlantic hake, Petrossian caviar, oyster cream, onion confit

45

MANZO

dry aged strip loin, beech mushroom, baby turnip, truffle

* Miyazaki wagyu ribeye (supplement 60)

43

SALMONE

Alaskan king salmon, eggplant, olivada, baby lettuce

42

VITELLO

free range veal chop, asparagus, wax bean, baby arugula

65

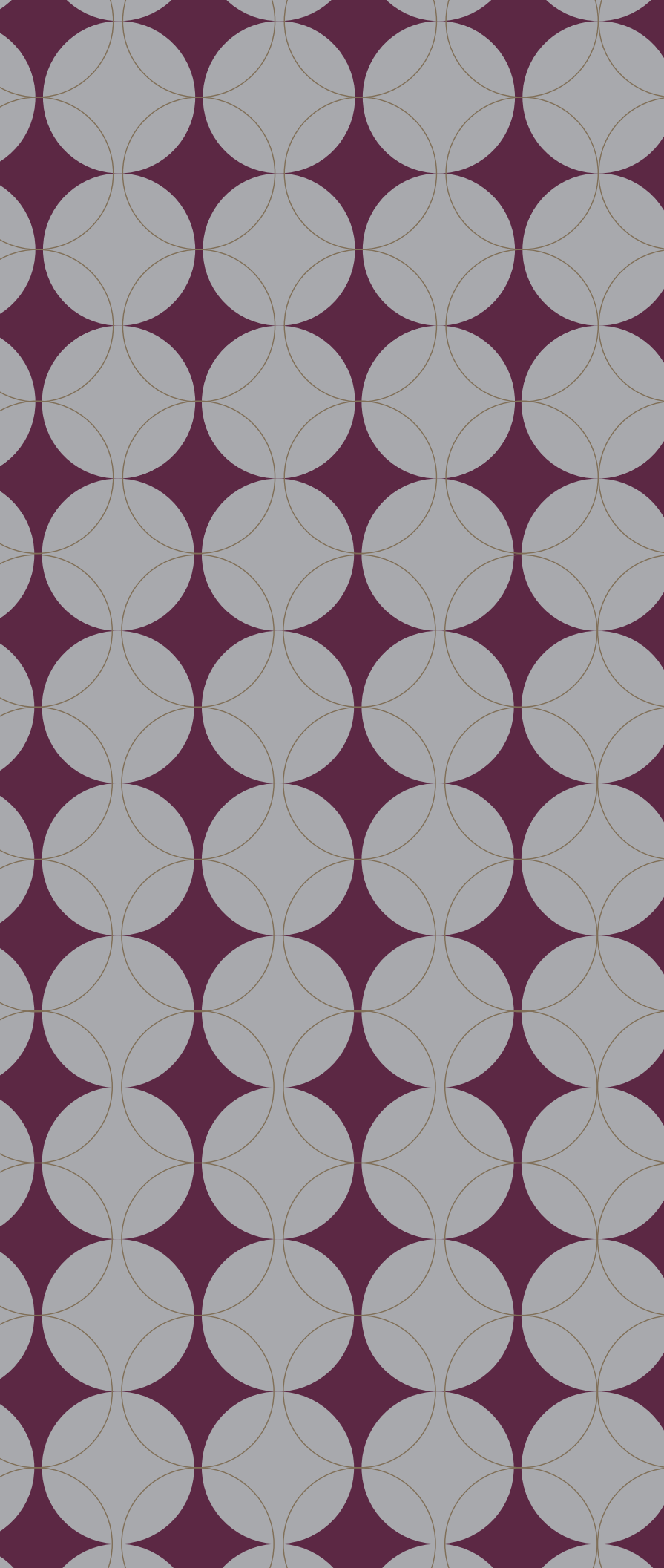
FARAONA

Guinea hen, Chesapeake Bay blue crab, nebrodini mushroom, herbs

47

CHEF E SOCIO TITOLARE TONY MANTUANO
CHEF ESECUTIVO CHRIS MARCHINO





DEGUSTAZIONE DI

ARAGOSTA

lobster, citrus, watermelon, lavender

2011 Gavi, 'Vigneto Masera,' Massone, Capriata d'Orba, Piemonte

CARNE CRUDA

30-day raw dry aged strip loin, Maine uni, pine nut, herbs, lemon

M.V. Vino Spumante, Brut, Deltetto, Piemonte

RAVIOLI

Hudson Vally foie gras, hazelnut, rhubarb

2011 Rosato 'Coste della Sesia Majoli,' Tenute Sella, Lessona, Piemonte

RISOTTO DI PORCINI

Acquerello caranarolli rice, peanut, tarragon, castelmagno

2010 Chianti Rufina, Selvapiana, Toscana

MAIALE

Porcelet suckling pig, potato, apricot, espresso, celery

2008 Barolo, Marengo, La Morra, Piemonte

DOLCI

Chef's selection of small Italian pastries

2012 Moscato d'Asti, Albino Rocca, Piemonte

165 per guest

80 per guest

