

Pasta

- Fontina Scarpinocc** butternut squash, sage, almonds, aged balsamic 17
- Tagliolini** hama hama clams, leeks, chiles 18
- Lobster Spaghetti** MP
- Squid Ink Bucatini** sardines in carpione, pine nuts, chiles, mint 17
- Smoked Whitefish Triangolini** sea urchin 20
- Saffron Gemelli** braised octopus, parsley breadcrumbs 19
- Lamb Capeletti** artichokes, mint breadcrumbs, walnuts 17
- Rigatoni** northern ragu 17

Pesce del mercato

- Salt Crusted Wild Branzino** chanterelle mushrooms, zante currants 42 / lb
- Roasted Wild Turbot** onion agrodolce 35 / lb

Piatti

- Grilled Swordfish** shrimp-'nduja vinaigrette, artichokes, cucumber, mint 32
- Grilled Arctic Char** delicata squash, pistachio gremolata, grapefruit 30
- Little Neck Clams** porchetta, farro, preserved tomato 35
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- Grilled Farm Chicken** polenta, almond-pomegranate vinaigrette 18 half / 30 whole
- Neopolitan Style Ragù** braised pork belly, swordfish meatball, sartù di riso, sunday gravy 18 / person
- Nico Ribeye** calabrian chile butter, mushrooms sott'olio 38 / lb
- Ligurian Style Fish Stew** 22 / person

Contorni

- sunchokes** bagna cauda 7
- brussels sprouts** pancetta 7
- turnips** pickled mustard seeds 7
- patate al'nico** 6
- sweet potatoes** neonata, capers 6
- hen of the woods** taleggio fonduta 6

Dolce

Nico Torte sabayon, pumpkin, soaked plums 11

Walnut Flan Tart orange confit, penuche, creme fraiche gelato 11

Chocolate Budino hazelnut nougat, toasted milk, banana gelato, Chinnoto 11

Baba Rum date, vanilla mascarpone, Amaro Nonino granite 11

Grapefruit Meringata cinnamon grapefruit, white chocolate, basil 11

Tiramisu marsala zabologine, aged lady finger crunch, white coffee 11

Gelato and Sorbetto 3 per scoop

68% Nyangbo Chocolate
Vanilla
Banana
Pistachio
Fior di Latte

Apricot Sorbet
Lemon Sorbet
Burnt Honey
Crema Fraiche
Passionfruit

affogato 11 each

Prosecco + apricot + burnt honey

Chinotto + fior di latte

Espresso + vanilla

75% "9" chocolate + banana

formaggio

Clock Shadow Ricotta 10

La Tur blistered grapes 10

Nufenen honey roasted nuts 10

Quadrello di Bufala apricot mustard compote 10

Pecorino Terzetto fioretto, filiano, foglie di noce 19

teas

from Rare Tea Cellars 7

Into the Wilds of Greece

Green Almondine

2009 Vintage Nico Pu'erh

Regal Breakfast

Earl Grey Crema

coffee

from Intelligentsia

Coffee 4

Espresso 4.5

Caffè Corretto

Nardini Mistra (anise) +3

Lazzaroni Amaretto (sweet almond) +2

Nardini Mandorla (bitter almond) +4

Luxardo Angioletto (hazelnut) +2

Nardini Cedro (sweet citron) +4

Varnelli Moka (sweet coffee) +3

After Dinner Drinks *digestivo*

- Cardamaro** (Piedmont, IT) 17% roasted nuts, ginger 8
- Meletti** (Marche, IT) 32% saffron, anise 7
- Nonino** (Friuli, IT) 33% sarsaparilla, orange 12
- Lazzaroni** (Varese, IT) 25% mint, cocoa 7
- Montenegro** (Bologna, IT) 20% orange peel, coriander 8
- Cio Chiaro** (Lazio, IT) 30% cinnamon, orange 7
- Lucano** (Matera, IT) 28% hazelnut, mint 8
- Tosolini** (Povoletto, IT) 30% rosemary, bitter orange 10
- Nardini** (Veneto, IT) 31% peppermint, licorice 10
- Gran Classico** (Bern, CH) 28% rhubarb, hyssop 9
- Ramazotti** (Lombardy, IT) 30% cardamom, myrrh 7
- Braulio** (Valtellina, IT) 17% pine, gentian 8
- Averna** (Caltanissetta, Sicily) 32% chocolate, apricot 7
- Abano** (Veneto, IT) 30% cinnamon, cocoa 7
- Zucca** (Lombardy, IT) 16% cardamom, smoke 7
- Amargo Vallet** (D.F., MX) chocolate, clove 10
- Cynar** (Lombardy, IT) caramel, quinine 7
- Santa Maria al Monte** (Genoa, IT) 40% birch, ginseng 8
- Varnelli Sibilla** (Marche, IT) 34% chestnut, coffee 10
- Varnelli dell'Erborista** (Marche, IT) 21% quinine, sandalwood 11
- Cocchi Barolo Chinato** (Piedmont, IT) 16.5% spiced fruit, cardamom 11
- Cana's Feast Chinato d'Erbetti** (Carlton, OR) 17% black pepper, elderflower 10
- Nocino della Christina** (Napa, CA) 30% black walnut, espresso 12

Aperitif Cocktails

SNOWBIRD Luxardo Aperitivo, Letherbee Gin and Punt e Mes shaken with fresh citrus served tall with a touch of club soda 12

THE VILLA Carpano Bianco Vermouth, Maraska Kirsch and a touch of Myrtle Liqueur stirred until cold and served up 12

GILDER Vanilla-infused CH Vodka and lemon sorbet shaken and served bubbly with Prosecco 12

Full Strength

NICO Sipsmith Gin, Amaro Braulio, Cocchi Americano and mineral water stirred and served up. (à la Negroni) 12

MASSIMO Nardini Grappa Bianca, pistachio orgeat and bitter almond shaken and served on crushed ice 12

CHESTNUT Roasted chestnut-infused Buffalo Trace bourbon, chestnut honey and fresh lemon juice, shaken and served on the rocks 12

Non alcoholic

SAFFRON LEMONADE OR PISTACHIO SODA 7

Alla Spina

Off Color Brewing " Trabucco " Lager Chicago IL 5.0% abv	6
Half Acre Beer Company " Daisy Cutter " Pale Ale Chicago IL 5.2% abv	6
Solemn Oath Brewery " Pernicieux " Brown Rye Ale Naperville IL 8.5% abv	7

Birra

Imbottigliare

Metropolitan Brewing " Krankshaft " Kolsch Chicago IL 5.0% abv	7
Menabrea e Figli Lager Piemonte Italy 4.8% abv	7
Three Floyd's Brewing " Pride & Joy " Mild Ale Munster IN 5.0% abv	7
Goose Island Brewing Co. " Sophie " Farmhouse Ale Chicago IL 6.5% abv	9
Revolution Brewing " Anti-Hero " IPA Chicago IL 6.5% abv	7
Greenbush Brewing " Anger " Black IPA Sawyer MI 7.6% abv	7
Two Brothers Brewing " Cane & Ebel " Red Rye Ale Warrenville IL 7.0% abv	7
Tyrannena Brewery " Rocky's Revenge " Bourbon Brown Ale Lake Mills WI 5.75% abv	7
Off Color Brewing " Scurry " Dark Honey Ale Chicago IL 5.3% abv	7
Founder's Brewing Co. Porter Grand Rapids MI 6.5% abv	7
New Holland Brewing " Dragon's Milk " Stout Holland MI 10.0% abv	11

Goose Island Brewing Co. " Lolita " Wild Ale Chicago IL 9.0% abv	24 (750ml)
Virtue Cider Nouveau Fennville MI 6.0% abv	24 (750ml)

After Dinner

ANTIQUITY Amaro Cio Ciaro, Hamilton's Jamaican Gold Rum and St. George Terroir Gin.
Stirred and served up with a caper. 12

MEDICI Vecchia Romania Brandy, Cocchi Barolo Chinato, citrus oil and Mugo Pine. 12

VENETIAN BLONDE Blackwell Rum, Gran Gala orange curacao and saba, stirred.
Garnished with soft-whipped cream, powdered honey and nutmeg. 12

aperitif, Vermouth and sherry

Aperol 11% rhubarb, gentian 8

Cappelletti 17% citrus oil, cardoon 8

Luxardo Aperitivo 11% strawberry, thyme 7

Cocchi Americano 16.5% honeysuckle, cinchona 8

Lillet 17% apricot, honey 7

Bonal 16% gentian, herbal 8

Byrrh 18% orange, cocoa 8

Luxardo Bitter 25% marjoram, sweet orange 7

Campari 24% orange peel, floral 8

Genepy mint, lavender 10

Ransom Dry 18.4% rosehip, vanilla bean 10

Vya Dry 18% Madera, CA, lavender, orris 9

Hammer and Tongs "Sac'Resine" 17.5% Portland, cedar, myrrh 9

Imbue Bittersweet 17% Portland, sage, clove 8

Carpano Bianco 14.9% Milano, IT, fennel, thyme 9

Cocchi Torino 16% green grapes, cola 8

Hammer and Tongs Afrique 17% earthy, cassia 9

Vya Sweet 16% Madera, CA, cinnamon, galangal 9

Carpano Antica 17.4% - Milano, IT, root beer, raisins 9

Punt e Mes 16% dried fruit, black tea 7

Cinzano Extra Dry, Rosso or Bianco Torino, IT 7

Martini Rossi Extra Dry, Rosso or Bianco Torino, IT 7

Lustau Fino Jarana 7

Lustau Manzanilla Paporusa 7

Lustau Don Nuno Oloroso 7

Lustau East India Cream 7

Lustau PX 7