

# Del Bicchiere

BY THE GLASS

## VINI ROSSI

RED

- Michele Alois 'Campole' Aglianico Campania IGT 2013,**  
AGLIANICO, CAMPANIA, ITALY 12 / 45
- Querciola 'Sori' Barolo DOCG 2010,**  
NEBBIOLO, PIEMONTE, ITALY 23 / 80
- Damilano Barbera d'Asti DOCG 2014,**  
BARBERA, PIEMONTE, ITALY 12 / 45
- Qu. Ale Rosso Salento IGP 2014,**  
PRIMITIVO BLEND, PUGLIA, ITALY 10 / 35
- Tormaresca 'Neprica' Puglia IGT 2013,**  
NEGROAMARO BLEND, PUGLIA, ITALY 11 / 40
- Hauner Hierà Rosso Sicilia IGT 2012,**  
ALIGANTE BLEND, SICILIA, ITALY 13 / 50
- Caruso & Minini 'Terre di Giumara' Nero d'Avola Sicilia IGP**  
2012 NERO D'AVOLA, SICILIA, ITALY 13 / 48
- Castello Banfi Rosso di Montalcino DOC 2012,**  
SANGIOVESE, TOSCANA, ITALY 16 / 60
- Lucignano Conte Lodovico Guicciardini Chianti**  
**Colli Fiorentini DOCG 2012,** SANGIOVESE, TOSCANA, ITALY 11 / 40
- Luce della Vite 'Luce' Toscana IGT 2011,**  
SANGIOVESE BLEND, TOSCANA, ITALY 29 / 115
- Tolaini 'Valdisanti' Tenuta San Giovanni Toscana IGT 2011,**  
CABERNET BLEND, TOSCANA, ITALY 19 / 75
- Elena Walch Selezione Lagrein Alto Adige DOC 2013,**  
LAGREIN, TRENTINO-ALTO ADIGE, ITALY 11 / 40
- Botter 'Gran Passione' Veneto Rosso IGT 2013,**  
CORVINA BLEND, VENETO, ITALY 11 / 40
- Tommasi 'Rafaël' Valpolicella Classico Superiore DOC 2013,**  
CORVINA BLEND, VENETO, ITALY 12 / 45
- Emmolo Merlot 2013,**  
MERLOT, CALIFORNIA, NAPA VALLEY 26 / 100

## VINI SPUMANTI

SPARKLING

- Ca' del Bosco Cuvée Prestige Brut Franciacorta DOCG NV,**  
CHARDONNAY BLEND, LOMBARDIA, ITALY 20 / 95
- Ca' Furlan Prosecco 'Cuvée Beatrice' DOC NV,**  
GLERA, VENETO, ITALY 10 / 40
- Cantine Elvio Tintero Moscato d'Asti, Sori Gramella DOCG 2013,**  
MOSCATO, PIEMONTE, ITALY 10 / 35
- Borgoluce Valdobbiadene Prosecco Superiore DOCG Extra Dry NV,**  
GLERA VENETO, ITALY 12 / 60
- Le Colture Brut Fagher Valdobbiadene Prosecco Superiore DOCG NV,**  
GLERA, VENETO, ITALY 12 / 60
- Nino Franco 'Faive' Rosé Brut NV,** MERLOT BLEND, VENETO, ITALY 15 / 70
- Portell Cava Rosat Trepas Brut NV,** TREPAT, CATALONIA, SPAIN 10 / 45

## VINI BIANCHI

WHITE

- I Greco Filù Greco Bianco Calabria IGT 2012,**  
GRECO BIANCO, CALABRIA, ITALY 12 / 45
- Bastianich 'Adriatico' Friulano Colli Orientali del Friuli DOC 2013,**  
FRIULANO, FRIULI-VENEZIA GIULIA, ITALY 13 / 50
- Casale del Giglio 'Satrico' Lazio Bianco IGT 2013,**  
CHARDONNAY BLEND, LAZIO, ITALY 12 / 45
- Brunori 'Le Gemme' Verdicchio dei Castelli di Jesi Classico DOC**  
2014, VERDICCHIO, LE MARCHE, ITALY 12 / 45
- Tormaresca Chardonnay Puglia IGT 2014,** CHARDONNAY, PUGLIA, ITALY 13 / 48
- Banfi 'Principessa Gavia' Gavi DOCG 2014,** CORTESE, PIEMONTE, ITALY 10 / 35
- Di Giovanna Grillo Sicilia IGP 2014,** GRILLO, SICILIA, ITALY 11 / 40
- Donnafugata Anthilia DOC 2014,** CATARRATTO, SICILIA, ITALY 10 / 35
- Morgante 'Bianco di Morgante' Sicilia IGT 2014,**  
NERO D'AVOLA, SICILIA, ITALY 10 / 37
- Domenico Armani 'Io' Sauvignon Blanc Vallagarina IGT 2013,**  
SAUVIGNON BLANC, TRENTINO-ALTO ADIGE, ITALY 12 / 45
- J. Hofstätter Süditrol-Alto Adige Pinot Grigio DOC 2013,**  
PINOT GRIGIO, TRENTINO-ALTO ADIGE, ITALY 14 / 55
- Charles Sparr Alsace Cuvée Tradition Riesling 2013,**  
RIESLING, ALSACE, FRANCE 11 / 40

## VINI FRIZZANTI

GENTLY SPARKLING

- Bardolini 'Lancillotto' Lambrusco Grasparossa di Castelvetro DOC**  
NV, LAMBRUSCO, EMILIA ROMAGNA, ITALY 10 / 37
- Cantine Ceci 'La Luna' Lambrusco Emilia IGT NV,**  
LAMBRUSCO, EMILIA ROMAGNA, ITALY 12 / 45
- Chiarli 'Centenario' Lambrusco di Grasparossa Amabile DOC**  
[Due Bicchieri] NV, LAMBRUSCO, EMILIA ROMAGNA, ITALY 10 / 35
- Medici 'Concerto' Lambrusco Reggiano DOC 2013,**  
LAMBRUSCO, EMILIA ROMAGNA, ITALY 13 / 50
- Medici Ermete 'Quercioli' Lambrusco Reggiano DOC 2010,**  
LAMBRUSCO, EMILIA ROMAGNA, ITALY 10 / 36

## VINI ROSATI

ROSÉ

- Bastianich Rosato di Refosco Venezia Giulia IGT 2014,**  
REFOSCO, FRIULI-VENEZIA GIULIA, ITALY 11 / 40
- Tormaresca 'Calafuria' Rosé Negroamaro Salento IGT 2014,**  
NEGROAMARO, PUGLIA, ITALY 14 / 55
- Carpineto 'Dogajolo' Rosato Toscana IGT 2014,**  
SANGIOVESE, TOSCANA, ITALY 10 / 35
- AIX Coteaux d'Aix-en-Provence Rosé 2014,**  
GRANACHE BLEND, PROVENCE, FRANCE 12 / 45
- Librandi Cirò Rasato DOC 2015,** GAGLIOPPO, CALABRIA, ITALY 10 / 35
- Cerulli-Spinozzi Cerasuolo d'Abruzzo DOC 2015**  
MONTEPULCIANO, ABRUZZO, ITALY 13 / 50

# LA STORIA

---

## R I S T O R A N T E

## Brunch Menu

WEEK OF MAY 2ND, 2016

Thank you to our Midwestern Farmers including -  
Spence Farms, Sylvan Acres Farm, Garden Gate Farm, Little Farm On The Prarie

Murals by Edward Sorel

## Antipasti

### SELEZIONE LA STORIA 19

chef selection of salumi, cheese, and accompaniments

### CARPACCIO 15

wagyu beef, roasted garlic aioli, parmigiano-reggiano, arugula, capers

### BUFALA 12

heirloom tomato, basil, bufala, chive

### INSALATA CAVOLO 11

kale caesar, anchovy aioli, pea shoots, mascarpone, pine nuts

### INSALATA BARBABIETOLE 11

beets, arugula, sour apple, buffalo mozzarella, chives

### CALAMARI IN UMIDO 12

stewed calamari, spicy tomato sauce, olives, fresh herbs

### POLPETTE 12

veal meatballs, tomato sauce, pecorino, pine nut crumble

### CAVOLFIORE 12

cauliflower three ways, thyme, bread crumbs, brown butter, pecorino

### POLPO 15

octopus, lentils, pickled chilies, balsamic lager glaze, charred green onions

### ZUPPA DEL GIORNO 8

soup of the day

8

## Pasta

### PAPPARDELLE 14/20

bolognese, parmigiano-reggiano, olive oil

### SPAGHETTI & MEATBALLS 15/22

tomato puree, pecorino, basil

### RIGATONI 14/20

crispy lamb sausage, fontina, rapini, english peas, rosemary

### GNOCCHI 17/23

crab, fava, hedge hog mushrooms, parmigiano-reggiano, herbs

## Brunch

### POLPETTE AFFOGATTO 16

sunny-side up eggs, veal meatballs, rosemary mascarpone polenta, tomato sauce, pecorino, pine nuts, arugula, with roasted garlic hash

### BENEDETTO DI ASPARAGI 16

poached eggs, speck, grilled asparagus, parmigiano-reggiano, a top house-made ciabatta, with roasted garlic hash

### NOSTRO BENEDETTO 16

crispy poached eggs, prosciutto di parma, heirloom tomato, fava bean salad, pea shoots, with roasted garlic hash

### BENEDETTO DI GRANCHIO 19

poached eggs, jumbo lump crab, avocado, tomato, a top ciabatta, with roasted garlic hash

### FRITTATA DI GRANCHIO 17

farm fresh eggs, crab, ricotta, goat cheese, onion, garlic, mushroom, tomato confit

### TORTA DI SPINACI 16

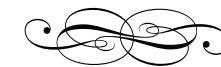
farm fresh eggs, spinach, fontina val d'aosta, charred rapini salad

### CREPELLI DOLCI 14

sweet crepes, mascarpone, honey, hazelnuts, blackberries, strawberries, vanilla caramel

### POLLO MILANESE 19

sunny-side up egg, crispy chicken breast, chicken liver mousse, crispy capers, tomato, arugula, watercress, lemon



### PESCE ARROSTO 32

whole roasted branzino, scallop and mushroom mousse, braised leeks

### CIOPPINO 38

market fish, clams, shrimp, calamari, puttanesca

### CHICAGO CUT BISTEGGA (Serves 2) 65

24oz. allen bros. bone-in prime ribeye, rosemary white beans, chef's daily vegetable

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

THE CONSUMPTION OF UNDERCOOKED SEAFOOD, MEATS AND ANIMAL BASED PROTEINS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

# *Brunch Cocktails*

## ETNA CAFFÉ

brandy, anchor reyes, tuaca, coffee

## TUTTI FRUTTI

dark & light rum, strawberry liqueur, blood orange, grapefruit, rosemary

## UN ALTRO

gin, dimmi, grapefruit, basil

## SANGRIA ITALIANA

red wine, punt e mes, tuaca, citrus

## BELLA STREGA

strega saffron liqueur, vodka, lemon

## ZUCCA SPRITZ

zucca rhubarb amaro, tonic

## CAPPELLETTI SPRITZ

capaletti, prosecco, club soda

## APEROL SPRITZ

aperol, prosecco, club soda

## BELLINI

prosecco, peach purée

## 12

# *Birra*

## ALE SYNDICATE PAULINA

Belgian Wit, Chicago

## LAKEFRONT IPA

India Pale Ale, Wisconsin

## MOODY TONGUE STEEPED EMPEROR

Lemon Saison, Chicago

## MENABREA AMBRATA

Vienna Style Amber Lager, Italy

## MORETTI LA ROSSA

Doppelbock, Italy

## PERONI

Lager, Italy

## THATCHERS GOLD

English Cider, England