

APPETIZERS

- SUPPLI** \$11
crispy mushroom, rice, saffron aioli, grated parmigiano
- ARANCINI** \$10
spaghetti carbonara, arrabbiata sauce
- KALE AND ARTICHOKE FONDUTA** \$13
preserved fresno chiles, charred ciabatta
- WISCONSIN CHEESE CURDS** \$9
peppercorn ranch
- COCCOLI** \$12
fried dough, stracchino cheese, parma prosciutto
- HEY MEATBALLS!** \$7
beef and pork blend
- FRIED CALAMARI** \$12
arrabbiata sauce, saffron aioli
- CARGO WINGS** \$10
gardiniera, arrabbiata sauce
- FRITO MISTO** \$19
rock shrimp, calamari, carrot, zucchini, caper aioli

BOARDS

- ROMAN GARDEN** \$12
cannellini spread, seasonal vegetables, charred ciabatta
- CHEESE BOARD** \$16
(3) cheeses, toasted ciabatta, apricot jam
- CHARCUTERIE BOARD** \$17
selection of three meats, charred ciabatta, red wine shallot confit
- SALADS**
- CHOP CHOP** \$13
radicchio, iceberg, romaine, spicy salami, crispy pancetta, artichoke, chickpeas, olives, tomatoes, ricotta salata, red wine vinaigrette
- PEAR AND ARUGULA** \$14
pickled red onion, dates, gorgonzola, candied walnuts, balsamic vinaigrette
- LEANING TOWER** \$15
butter lettuce, soppressata, bufala mozzarella, vine ripened tomatoes, olives, lemon vinaigrette
- FARRO** \$14
roasted peppers, sweet gardeniera , bufala mozzarella, red wine oregano vinaigrette

SANDWICHES

- served with french fries*
- TENDERLOIN SLIDERS** \$16
arugula, gorgonzola, red wine shallot confit
- CARGO BURGER** \$14
provolone, brioche bun, house pickles
- ROASTED PORCHETTA** \$14
baby kale, stracchino cheese, housemade bread
- CARGO GRILLED CHEESE** \$12
roman style grilled cheese, mozzarella, arrabbiata sauce
- PROSCIUTTO CAPRESE** \$16
tomato, mozzarella, arugula, homemade bread
- MORE CARGO**
- CARBONARA** \$15
spaghetti, pancetta, pecorino, yolk
- AMATRICIANA** \$16
rigatoni, guanciale, tomato, chile, pecorino
- GIOVANNI RANA'S RAVIOLI** \$17
butternut squash, brown butter, sage, hazelnut

CARGO PIZZA

Our pizzas are created using a custom 3 blend imported flour from Rome that are shipped on cargo containers overseas. The dough has a 96 hour raise period from when it is first made which creates a light and `crispy product. Once they are rolled out and topped with your favorite ingredients, they are placed in our imported "Castelli Forni" stone oven from Rome.

- CARGO PICCOLO**
serves 2
- CARGO GRANDE**
serves 3-4

RED

- MARGHERITA** \$16 \$26
tomato, mozzarella, basil
- ARRABBIATA** \$17 \$28
pachino tomatoes, chile, garlic
- BOSCAIOLA** \$18 \$29
sausage and mushroom
- AMATRICIANA** \$18 \$29
tomato, mozzarella, guanciale
- PEPPERONI** \$18 \$29
- MEATBALL** \$18 \$29
- CARGO COMBO** \$19 \$32
sausage, spicy soppressata, meatball, pancetta

WHITE

- FORMAGGIO** \$18 \$29
provolone, parmigiano, bufala mozzarella
- FUNGHI** \$18 \$29
roasted mushrooms, guanciale, truffle cream
- CARBONARA** \$18 \$29
mozzarella, pancetta, pecorino, yolk
- PIZZA SALAD**
- SMOKED SALMON** \$16
arugula, lemon vinaigrette, capers, avocado, balsamic
- CHICKEN CAESAR** \$14
romaine, pachino tomato, anchovy vinaigrette

BEVANDE DA BAR

MADE IN AMERICA

YUZU MERITAGE \$12

lemon berry meritage infused
absolut elyx, joto yuzu, martini & rossi bianco

PENCILLIN \$12

glenlivet founder's reserve, honey-ginger syrup,
lemon juice, vida mezcal spray

AVIAZIONE \$12

bombay sapphire, luxardo maraschino,
marie brizard parfait amour, lemon

ITALIAN JOB \$13

bulleit bourbon, averna amaro, tahitan vanilla bean
demarera syrup, black walnut bitters

RYE NOT \$12

rittenhouse rye, barulio amaro, cynar, demerara syrup,
bitterman's mole chocolate bitters

THE ITALICUS \$12

hendricks gin, italicus liquor, lime cucumber

BELLA VITA \$11

tito's vodka, pample mouse liquor, lemon,
angostura bitters, prosecco topper

FIRING SQUAD \$12

casamigos reposado, habanero agave, gozio,
lime juice, ginger beer



DRAFT COCKTAILS

HOT ASS MULE \$11

ketel one vodka, ginger syrup,
lime, firewater bitters

TIGER TEETH NEGRONI \$11

new amsterdam gin, strawberry
infused campari, vermouth

FROZEN COCKTAILS

LIMONCELLO \$13

don julio, pallini limoncello

APEROL SPRITZ \$12

steigel topper

VINO

CANDONI

RUFFINO

RENATO RATTI

PRISONER

EDGE

FROG'S LEAP

LAMOLE DI LAMOLE

BEN MARCO

MEIOMI

ALLEGRI

BELLERUCHE

SONOMA CUTRER

BARONE FINI

JERMANN

COLTERENZIO

PIEROPAN

Prosecco

Sparkling Rose

Barbera D'Asti

Blend

Cabernet

Cabernet

Chianti

Malbec

Pinot Noir

Valpolicella

Still Rose

Chardonnay

Pinot Grigio

Pinot Grigio

Sauvignon Blanc

Soave

Bubbles

Bubbles

Red

Red

Red

Red

Red

Red

Red

Red

Rose

White

White

White

White

White

\$10 \$38

\$10 \$38

\$13 \$50

\$20 \$72

\$14 \$54

\$21 \$76

\$12 \$46

\$12 \$46

\$12 \$46

\$12 \$46

\$11 \$40

\$9 \$34

\$15 \$56

\$9 \$34

\$14 \$54

\$12 \$46

\$11 \$40

BIRRA

ITALIAN BEERS \$8

LA FLEURETTE

LEON

TORRENTE

TWO HEARTED PALE ALE \$7

GREEN LINE \$7

STELLA \$7

BUD LIGHT \$6

CORONA \$7

BLUE MOON \$7

HEINEKEN \$7

ANGRY ORCHARD \$7

DOMAINE DUPAGE \$7

MILLER LITE \$6

COORS LIGHT \$6

GRAPEFRUIT SCULPIN IPA CAN \$7

STAR CHICKEN SHOTGUN IPA CAN \$7

BROOKLYN LAGER CAN \$7

FOUNDERS ALL DAY IPA CAN \$7

4 STAR PILSNER TALL BOY \$7



DRAFTS

312 \$7

GUINNESS \$7

HALF ACRE PONY PILS \$7

PERONI \$7

REVOLUTION CROSS OF GOLD \$7

LAGUNITAS IPA \$7

STEIGEL \$7

3 FLOYDS YUM YUM \$7



605 N. WELLS ST. CHICAGO

Ingredients Imported and cargo shipped

BARCARGO.COM

In an effort to conserve water, water will be served upon request.