

CICCHETTI

|| ANTIPASTI ||

EAST-WEST OYSTERS OF THE DAY

6 FOR \$14 • 12 FOR \$25

x

MARINATED COBIA CARPACCIO \$14

HOUSE MADE HARISSA, RICE CRACKER, BASIL

x

NONNA'S MEATBALLS \$10

PANCETTA TOMATO SAUCE, CIABATTA

x

FLATBREADS

FONTINA, PANCETTA, PICKLED RED ONION \$11

BRAISED GREENS, GRATED EGG, ANCHOVY, PARMESAN \$11

TOMATO, MOZZARELLA, BASIL \$10

x

LA QUERCIA PROSCIUTTO

SLOW COOKED SWEET POTATOES, PICKLED TREVISO,

PUMPKIN SEED SALSA VERDE \$15

x

THREE CHEESES

WITH ACCOMPANIMENTS AND TOASTS

blu di bufala

point Reyes toma

pantaleo

WARM ROASTED OLIVES WITH
FOCACCIA & SPREADS \$8GIARDINIERA, KUMQUAT MARMALADE,
EUROPEAN BUTTER

X

PORK CRACKLINS \$7

PARMESAN, ROSEMARY

X

SALT COD & PANCETTA CROQUETTES \$9

PICKLED AIOLI

X

BRUSCHETTI ASSORTITO 3 FOR \$8 • 6 FOR \$14

duck liver, COCOA NIBS

porkbelly, FENNEL, GOLDEN RAISIN AGRODOLCE

tuna conserva, PICKLED SHALLOT, PARSLEY

X

HOUSE CURED SARDINES \$14

HORSE RADISH GREMOLATA

X

CHARRED BABY SQUID \$14

SQUID INK, BLACK GARLIC, CREAMY POLENTA

X

AGED HANGER STEAK CARPACCIO \$16

SORREL, PUFFED QUINOA, CAPERS, DEHYDRATED
CAULIFLOWER, MARSALA RAISIN PUREE

INSALATI //

Shaved Root Cellar Salad, LIGHT PARMESAN VINAIGRETTE \$9

// ADD POACHED CHICKEN BREAST \$5

Anjou Pear Salad, CHICORY, GORGONZOLA DOLCE, CANDIED WALNUTS \$9

Slow Roasted Sunchokes and Baby Artichokes, BALSAMIC CARAMEL,
PEA SHOOTS \$10

PANINI e FRITTATI //

WITH HOUSEMADE CHIPS OR SALAD

Leek and Potato Frittata, GREEN SALAD \$13

Peperonata Panino, WILTED GREENS, SMOKED TOFU, EDAMAME
HUMMUS \$13Braised Pork Shoulder and Provolone Panino, HOUSE MADE
GIARDINIERA, FRIED EGG \$14

ZUPPE //

White Bean with Speck Crème, PICKLED ESCAROLE \$8

PASTA e RISOTTO //

Squid Ink Orecchiette with Lamb Soppresata, BRUSSELS SPROUTS \$16

Scrambled Egg Agnolotti, PARMESAN BROTH, GUANCIALE \$15 //

WITH FRESHLY SHAVED WHITE TRUFFLE ADD \$15

Gnocchi with Braised Pork Shank, CELERY ROOT, PEAR, BUTTERMILK,
DILL, CHESTNUT CRISPS \$16Braised Short Rib Ravioli, BOROLO WINE REDUCTION
FOR 1-2 \$18 // FOR 3-4 \$34

Saffron Risotto, MELTED LEEKS, FRIED EGG \$14

Whole Wheat Spaghetti Alla Chitarra, MUSSELS, OCTOPUS,
PIQUILLO PEPPERS \$18

CARNE e PESCHE //

Pan Roasted Skate Wing, HAZELNUT ROMESCO, POLENTA DUMPLINGS \$20

Aged Trio of Duck: Breast, Sausage and Confit, SMASHED POTATOES WITH
BALSAMIC CIPOLLINI ONIONS \$27Brick Chicken, ITALIAN PURGATORY BEANS, SLOW OVEN TOMATOES, SORREL
\$20

Roasted Salmon, BROWN BUTTER SPAGHETTI SQUASH, RAPINI \$22

21 Day Aged Grass Fed NY Strip, CAULIFLOWER GRATIN, GOLDEN RAISIN
CAPONATA \$28

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PANCETTA TOMATO SAUCE, CIABATTA

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FLATBREADS

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TOMATO, MOZZARELLA, BASIL \$10

×

LA QUERCIA PROSCIUTTO

SLOW COOKED SWEET POTATOES, PICKLED TREVISO,

PUMPKIN SEED SALSA VERDE \$15

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THREE CHEESES

WITH ACCOMPANIMENTS AND TOASTS

blu di bufala

point Reyes toma

pantaleo

CICCHELLI

WARM ROASTED OLIVES WITH
FOCACCIA & SPREADS \$8

GIARDINIERA, KUMQUAT MARMALADE,
EUROPEAN BUTTER

×

PORK CRACKLINS \$7

PARMESAN, ROSEMARY

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SALT COD & PANCETTA CROQUETTES \$9

PICKLED AIOLI

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Slow Roasted Sunchokes and Baby Artichokes, BALSAMIC CARAMEL,
PEA SHOOTS \$10

ZUPPE //

White Bean with Speck Crème, PICKLED ESCAROLE \$8

SPECIALITA //

Venetian Seafood Stew, MADAGASCAR PRAWNS, LOBSTER, MUSSELS,
OCTOPUS IN A PIQUILLO PEPPER TOMATO STEW, ITALIAN COUSCOUS,
PUFFED WILD RICE AND FRESH HERBS, WARM CIABATTA LOAF WITH
EXTRA VIRGIN OLIVE OIL

FOR 1,2 \$43 FOR 3,4 \$74

PASTA e RISOTTO //

Squid Ink Orecchiette with Lamb Soppresata, BRUSSELS SPROUTS \$16

Scrambled Egg Agnolotti, PARMESAN BROTH, GUANCIALE \$15 //
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CAPONATA \$28

CIACCHELLINI



WINE

+ BUBBLY +

PINOT NOIR/CHARDONNAY \$40
GRUET "BLANC DE NOIRS" BRUT NV
// ALBUQUERQUE, NEW MEXICO

PROSECCO \$48
ADAMI NV // VENETO // ♢

ST. PEPIN \$62
ILLINOIS SPARKLING CO.
BRUT NV // ILLINOIS // ♢

PINOT MEUNIER/
PINOT NOIR/CHARDONNAY \$95
L. AUBRY BRUT NV //
CHAMPAGNE, FRANCE

PROSECCO DOC \$11/44
MIONETTO ORGANIC NV //
VENETO // ∞

PINOT NERO/CHARDONNAY \$12/48
ROTARI BRUT ROSE NV //
VENETO // ♢

MOSCATO D'ASTI \$10/40
PAOLO SARACCO 2012 //
PIEDMONT // ♢

LAMBRUSCO \$10/40
NEGRI NV // LOMBARDIA

+ PORT +

PORT \$10/80
GRAHAM'S SIX GRAPE //
PORTUGAL

PORT \$12/96
DOW'S 10YR TAWNY // PORTUGAL

SPIRITS

+ BOURBON +

BULLEIT \$11

BAKER'S \$13

BOOKERS \$14

BASIL HAYDEN \$13

WOODFORD RESERVE \$13

KNOB CREEK \$12

FOUR ROSES \$10

JACK DANIELS \$10

EVAN WILLIAMS \$8

MAKERS MARK \$10

WELLER 12YR \$9

BREAKING & ENTERING \$10

OLD SCOUT SMOOTH AMBER
\$12

+ RYE +

BULLEIT RYE \$12

FEW \$13

KOVAL WHITE RYE \$10

JOURNEYMAN \$12

+ CANADIAN WHISKEY +

CROWN ROYAL \$10

SEAGRAMS \$9

+ IRISH WHISKEY +

JAMESON \$10

+ BLENDED SCOTCH +

CHIVAS REGAL \$10

DEWARS \$8

JOHNNIE WALKER

BLACK \$12

+ SINGLE MALTS +

GLENFIDDICH \$15

GLENLIVET 12YR \$14

GLENMORANGIE \$17

LAPHROAIG \$15

MACALLAN 12YR \$14

MACALLAN 18YR \$25

+ BRANDY/COGNAC +

CHRISTIAN BROS \$8

COURVOSIER \$13

REMY VSOP \$15

HENNESSY VS \$13

GERMAIN-ROBIN

CRAFT METHOD \$11

LAIRD'S APPLE

BRANDY \$10

+ LIQUEURS +

APEROL \$8

AMARETTO \$8

COINTREAU \$8

CAMPARI \$8

GRAND MARNIER \$10

MARASCHINO \$8

BAILEY'S \$9

KAHLUA \$9

SAMBUVCA \$9

GODIVA \$10

GREEN CHARTREUSE \$13

CRÈME DE FRAMBOISE \$8

PIMMS \$8

+ GRAPPA/ FRUIT BRANDY +

NARDINI BIANCA \$11

NARDINI TAGLIATELLA \$12

NARDINI MANDORLA \$8

NARDINI ACQUA DI

CEDRO \$8

NARDINI RESERVE

AQUAVIT \$9

+ AMARO/DIGESTIVO +

RAMMAZZOTTI \$8

MONTENEGRO \$8

NONINO \$9

CYNAR \$8

COCCHI BAROLO

CHINATO \$12

LUXARDO AMARO \$8

GRAN CLASSICO \$9

CARDAMARO \$8

FERNET BRANCA

MENTA \$8

ZUCCA \$10

NORTH SHORE

AQUAVITE \$10

DOLCE

Reverse Affogato \$10

ESPRESSO ICE CREAM, MALTED CREME ANGLAISE,
SEASONAL DOUGHNUTS

×

Tiramisu Sundae \$10

FERNET BRANCA MENTA GELATO, PISTACHIO BRITTLE,
AMARENA CHERRIES

×

Valrhona Grand Cru Guanaja Dark Chocolate Cannoli \$10

SWEET POTATO FLAN, CANDIED BLOOD ORANGE,
CHOCOLATE SORBETTO, BALSAMIC

×

Ricotta Cheese Cake \$10

BRAISED APPLES, GRAHAM CRACKER

×

GELATI \$8 EACH

vanilla

pistachio

cherry

tiramisu

×

SORBETTI \$8 EACH

apple

grapefruit

blood orange

chocolate

+ ROSÉ +

CERASUOLO D'ABRUZZO	ROSATO DI MONTEPULCIANO 2012 // ABRUZZI	\$35
ROSATO DI CARMIGNANO	FATTORIA AMBRA "VIN RUSPO" 2012 // TUSCANY // ◇	\$40

+ RED +

PINOT NERO	DELTECCHIO 2010 // LANGHE	\$52
PINOT NOIR	CALERA 2012 // CENTRAL COAST, CALIFORNIA	\$60
PINOT NOIR	KEN WRIGHT CELLARS 2012 // WILAMETTE VALLEY, OREGON	\$70
PINOT NOIR	VANDUZER 2010 // WILAMETTE VALLEY, OREGON // ◇	\$63
TEMPRANILLO	VINA EGUIA RIOJA CRIANZA 2008 // RIOJA, SPAIN	\$32
FRAPPATO	OCCHIPINTI 2011 // SICILY	\$77
NERELLO MASCALESE	TERRE NERE "CALDERARA SOTTANA" 2010 // SICILY // ∞	\$90
NEGROAMARO	NERO D'AVOLA/BARBERA/OTHERS, LOCATIONS "I" 2011 // ITALY	\$49
BARBERA D'ASTI	VIETTI "TRE VIGNE" 2011 // PIEDMONT // ◇	\$45
BARBERA D'ALBA	GHIOMO "LAVAI" 2009 // PIEDMONT // ∞	\$48
BARBERA D'ASTI	LA SPINETTA "CA DI PIAN" 2009 // PIEDMONT // ◇	\$62
DOLCETTO D'ALBA	PARUSSO "PIANI NOCE" 2012 // PIEDMONT	\$49
MERLOT	MARCO FELLUGA 2010 // COLLIO // ◇	\$50
MERLOT	SHAFFER 2011 // NAPA, CALIFORNIA	\$125
SANGIOVESE	LA SPINETTA "IL NERO DI CASANOVA" 2009 // TUSCANY // ◇	\$50
CHIANTI CLASSICO RISERVA	MELINI "SELVANELLA" 2007 // TUSCANY // ◇	\$67
SANGIOVESE DI ROMAGNA RISERVA	UMBERTO CESARI 2010 // EMILIA-ROMAGNA // ◇	\$50
SANGIOVESE/SYRAH/MERLOT	TENUTA DI VALGIANO "PALISTORTI" 2010 // TUSCANY // §	\$65
CHIANTI RUFINA	SELVAPIANA 2011 // TUSCANY // ∞	\$45
AGLIANICO	TENUTA CAVALIER PEPE 2009 // BASILICATA	\$40
REFOSCO	PALMADINA 2010 // FRIULI // ◇	\$39
MALBEC	FAMIGLIA BIANCHI 2011 // MENDOZA, ARGENTINA // ◇	\$45
CABERNET/MERLOT	LE CORTI SPA "BIRILLO" 2010 // TUSCANY	\$50
CABERNET	TERRA VALENTINE 2011 // NAPA, CALIFORNIA // ◇	\$65

CABERNET	MT. VEEDER 2010 // NAPA, CALIFORNIA // ◇	\$85
BORDEAUX BLEND	SINSKEY "POV" 2009 // CARNEROS, CALIFORNIA // ∞§	\$92
CABERNET BLEND	KATHRYN KENNEDY "LATERAL" 2010 // NAPA, CALIFORNIA	\$105
CABERNET	HENDRY 2008 // NAPA, CALIFORNIA	\$125
CABERNET	GRGICH HILLS ESTATE 2009 // NAPA, CALIFORNIA // §	\$140
CORVINA/RONDINELLA/SANGIOVESE	ALLEGRI "PALAZZO DELLA TORRE" 2010 // VENETO	\$45
ROSSO DI MONTALCINO	MASTROJANNI 2010 // TUSCANY // ◇	\$58
ROSSO DI MONTALCINO	IL POGGIONE 2011 // TUSCANY // ◇	\$50
LAGREIN	ALOIS LAGEDER 2010 "SUDITROL" // ALTO ADIGE // §	\$60
BRUNELLO DI MONTALCINO	CASANOVA DI NERI 2008 // TUSCANY	\$215
BARBARESCO	FRANCO FIORINA 2010 // PIEDMONT // ◇	\$90
BARBARESCO	ALBINO ROCCA "RONCHI" 2010 // PIEDMONT // ◇	\$120
BARBARESCO	PIO CESARE 2009 // PIEDMONT // ◇	\$145
BAROLO	AZELIA 2009 // PIEDMONT // ∞	\$79
BAROLO	CERETTO "ZONCHERA" 2008 // PIEDMONT	\$108
BAROLO	CLERICO "CIABOT MENTIN" 2009 // PIEDMONT // ◇	\$150
CORVINA	MARCHESI BISCARDO 2011 // VENETO	\$41
PRIMITIVO	PASSITIVO 2010 // PUGLIA	\$38
ZINFANDEL	TURLEY "OLD VINES" 2011 // CALIFORNIA // ◇	\$68
ZIN BLEND	THE PRISONER 2012 // NAPA, CALIFORNIA	\$90
MONTEPULCIANO D'ABRUZZO	LA VALENTINA "SPELT" 2009 // ABRUZZI	\$56
MONTEPULCIANO D'ABRUZZO	VALLE REALE "SAN CALISTO" 2008 // ABRUZZI // ◇	\$85
VINO NOBILE DI MONTEPULCIANO	RUFFINO 2010 // TUSCANY // ◇	\$57
VINO NOBILE DI MONTEPULCIANO	BOSCARRELLI 2010 // TUSCANY // ◇	\$73
NERO D'AVOLA	FEUDO ARANCIO "CANTODORO" 2010 // SICILY // ◇	\$47
AMARONE	RECCHIA "CA' BERTOLDI" 2006 // VENETO // ◇	\$99
AMARONE CLASSICO	TOMMASI 2009 // VENETO // ◇	\$150
PETITE SYRAH	TURLEY "HAYNE VINEYARD" 2011 // NAPA, CALIFORNIA	\$155

|| CICCHETTI ||

WARM ROASTED OLIVES WITH
FOCACCIA & SPREADS \$8

GIARDINIERA, KUMQUAT MARMALADE,
EUROPEAN BUTTER

x

PORK CRACKLINS \$7

PARMESAN, ROSEMARY

x

SALT COD & PANCETTA CROQUETTES \$9

PICKLED AIOLI

x

BRUSCHETTI ASSORTITO 3 FOR \$8 • 6 FOR \$14

duck liver, COCOA NIBS

porkbelly, FENNEL, GOLDEN RAISIN AGRODOLCE

tuna conserva, PICKLED SHALLOT, PARSLEY

x

HOUSE CURED SARDINES \$14

HORSE RADISH GREMOLATA

x

CHARRED BABY SQUID \$14

SQUID INK, BLACK GARLIC, CREAMY POLENTA

x

AGED HANGER STEAK CARPACCIO \$16

SORREL, PUFFED QUINOA, CAPERS, DEHYDRATED

CAULIFLOWER, MARSALA RAISIN PUREE

x

ZUPPE

white bean with speck crème, PICKLED ESCAROLE \$8

scrambled egg agnolotti, PARMESAN BROTH, GUANCIALE

\$13 // ADD FRESHLY SHAVED WHITE TRUFFLE FOR \$15

SPIRITS

CONTINUED

+ LIQUEURS +

APEROL	\$8
AMARETTO	\$8
COINTREAU	\$8
CAMPARI	\$8
GRAND MARNIER	\$10
MARASCHINO	\$8
BAILEY'S	\$9
KAHLUA	\$9
SAMBUVCA	\$9
GODIVA	\$10
GREEN CHARTREUSE	\$13
CRÈME DE FRAMBOISE	\$8
PIMMS	\$8

+ GRAPPA/FRUIT BRANDY +

NARDINI BIANCA	\$11
NARDINI TAGLIATELLA	\$12
NARDINI MANDORLA	\$8
NARDINI ACQUA DI CEDRO	\$8
NARDINI RESERVE AQUAVIT	\$9

+ AMARO/DIGESTIVO +

RAMMAZZOTTI	\$8
MONTENEGRO	\$8
NONINO	\$9
CYNAR	\$8
COCCHI BAROLO CHINATO	\$12
LUXARDO AMARO	\$8
GRAN CLASSICO	\$9
CARDAMARO	\$8
FERNET BRANCA MENTA	\$8
ZUCCA	\$10
NORTH SHORE AQUAVITE	\$10

WINE

BY THE BOTTLE

+ BUBBLY +

PINOT NOIR/CHARDONNAY GRUET "BLANC DE NOIRS" BRUT NV // ALBUQUERQUE, NEW MEXICO	\$40
PROSECCO ADAMI NV // VENETO // ♦	\$48
ST. PEPIN ILLINOIS SPARKLING CO. BRUT NV // ILLINOIS // ♦	\$62
PINOT MEUNIER/PINOT NOIR/CHARDONNAY L. AUBRY BRUT NV // CHAMPAGNE, FRANCE	\$95

+ WHITE +

PINOT GRIGIO BORGO CONVENTI 2012 // VENETO // ♦	\$35
PINOT GRIGIO TIEFENBRUNNER 2012 // DOLOMITI // ♦	\$38
VIURA BODEGAS MURIEL RIOJA BLANCO 2011 // RIOJA, SPAIN	\$32
VERMENTINO GUADO AL MELO 2010 // TUSCANY	\$57
VERNACCIA SIGNANO, 2012 // TUSCANY	\$43
SAUVIGNON BLANC TRAMIN 2012 // ALTO ADIGE // ♦	\$45
PINOT BIANCO JERMANN 2011 // FRIULI // ♦	\$63
PINOT BIANCO/CHARDONNAY/SAUVIGNON BLANC TERLAN "TERLANER" 2012 // ALTO ADIGE // ♦	\$45
SAUVIGNON BLANC DUCKHORN 2012 // NAPA, CALIFORNIA	\$52
SAUVIGNON BLANC PETER MICHAEL "L'APRES MIDI" 2012 // SONOMA, CALIFORNIA	\$115
REISLING GUNDERLOCH "JEAN BAPTISTE" // KABINETT 2011 // RHEINHESSEN, GERMANY	\$55
REISLING BALTHASAR RES "HOCHHEIMER DOMDECHANAY" // SPATLESE 1994 // RHEINGAU, GERMANY	\$60
MALVASIA/TREBBIANO COSTANTINI FRASCATI "BORGO DE CEDRO" 2012 // LAZIO // ♦	\$32
ARNEIS PERTINACE 2012 // LANGHE // ♦	\$43
FALANGHINA DEL SANNIO CANTINA DEL TABURNO 2011 // CAMPANIA // ♦	\$42
MULLER THURGAU ALOIS LAGEDER 2012 // DOLOMITI // §	\$40
CARRICANTE/CATARATTO/GRECANICO/INZOLIA TERRE NERE ETNA BIANCO 2012 // SICILY // ∞	\$42
SOAVE CLASSICO GINI "LA FROSCA" 2011 // VENETO // ∞	\$62
GAVI DI GAVI LA CHIARA 2012 // PIEDMONT // ♦	\$39
CHARDONNAY VIBERTI 2010 // PIEDMONT // ♦	\$44
CHARDONNAY COPAIN "TOUS ENSEMBLE" 2011 // ANDERSON VALLEY, CALIFORNIA // ∞	\$60
CHARDONNAY TENUTA LA SOLATIA 2008 // TUSCANY // ♦	\$70
CHARDONNAY NEWTON "RED LABEL" 2012 // NAPA, CALIFORNIA // ♦	\$65
CHARDONNAY FLOWERS 2011 // SONOMA, CALIFORNIA // ♦	\$95

∞ ORGANIC // ♦ SUSTAINABLE // § BIO

SPIRITS

+ VODKA +

GREY GOOSE	\$5
KETTLE ONE	\$11
HANGER ONE MANDARIN BLOSSOM	\$10
SQUARE ONE ORGANIC CUCUMBER	\$10
PRAIRIE ORGANIC	\$9
NORTH SHORE SOL	\$10
NORTH SHORE	\$10
CHOPIN	\$10
ABSOLUT	\$9
CH	\$8

+ GIN +

CH	\$8
TANQUERAY	\$9
JUNIPERO	\$10
BOMBAY SAPHIRE	\$10
NORTH SHORE #6	\$10
NORTH SHORE MIGHTY GIN	\$10
ST. GEORGE TERROIR	\$10

+ RUM +

CAPTAIN MORGAN	\$9
ATLANTICO RISERVA	\$9
SMITH AND CROSS	\$9
NEISSAN RHUM AGRICOLE	\$9
BACARDI	\$8

+ TEQUILA +

PATRON	\$11
DON JULIO	\$12
DON JULIO REPOSADO	\$13
DON JULIO ANEJO	\$14
DEL MAGUEY	\$11
SAUZA BLANCO	\$8

+ BOURBON +

GEORGE DICKEL	\$8
BUFFALO TRACE	\$9
BULLEIT	\$11
BAKER'S	\$13
BOOKERS	\$14
BASIL HAYDEN	\$13
WOODFORD RESERVE	\$13
KNOB CREEK	\$12
FOUR ROSES	\$10
JACK DANIELS	\$10
EVAN WILLIAMS	\$8
MAKERS MARK	\$10
WELLER 12YR	\$9
BREAKING & ENTERING	\$10
OLD SCOUT SMOOTH AMBER	\$12
EAGLE RARE	\$10
VERY OLD BARTON	\$8

+ RYE +

BULLEIT	\$12
FEW	\$13
KOVAL WHITE	\$10
JOURNEYMAN	\$12
TEMPLETON	\$12

+ CANADIAN WHISKEY +

CROWN ROYAL	\$10
SEAGRAMS	\$9

+ IRISH WHISKEY +

JAMESON	\$10
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+ BLENDED SCOTCH +

CHIVAS REGAL	\$10
DEWARS	\$8
JOHNNIE WALKER BLACK	\$12

+ SINGLE MALTS +

GLENFIDDICH	\$15
GLENLIVET 12YR	\$14
GLENMORANGIE	\$17
LAPHROAIG	\$15
MACALLAN 12YR	\$14
MACALLAN 18YR	\$25

+ APERITIF +

COCCHI AMERICANO BIANCO	\$8
COCCHI AMERICANO ROSSA	\$8

+ VERMOUTH +

DOLIN DRY	\$8
DOLIN BLANC	\$8
DOLIN ROUGE	\$8
CARPANO ANTICA FORMULA	\$8
CARPANO BIANCO	\$7
COCCHI VERMOUTH DI TORINO	\$8

+ BRANDY/COGNAC +

CHRISTIAN BROS	\$8
REMY VSOP	\$15
HENNESY VS	\$13
GERMAIN-ROBIN CRAFT METHOD	\$11
LAIRD'S APPLE BRANDY	\$10
PIERRE FERRAND CIGARE	\$25

ANTIPASTI

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HOUSE MADE HARISSA, RICE CRACKER, BASIL

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NONNA'S MEATBALLS \$10

PANCETTA TOMATO SAUCE, CIABATTA

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FLATBREADS

FONTINA, PANCETTA, PICKLED RED ONION \$11

BRAISED GREENS, GRATED EGG, ANCHOVY, PARMESAN \$11

TOMATO, MOZZARELLA, BASIL \$10

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LA QUERCIA PROSCIUTTO

SLOW COOKED SWEET POTATOES, PICKLED TREVISO,

PUMPKIN SEED SALSA VERDE \$15

×

THREE CHEESES

WITH ACCOMPANIMENTS AND TOASTS

blu di bufala
point Reyes toma
pantaleo

BEER

+ DRAFT +

EMMITT'S VICTORY PALE ALE • \$7

BELLS TWO HEARTED ALE • \$7

BREWERY VIVANT SOLITUDE ◊ • \$7

SOLEMN OATH ROTATING HANDLE • \$7

TYRANENA CHIEF BLACKHAWK PORTER • \$7

LEFT HAND MILK STOUT • \$7

LAGUNITAS PILS • \$7

TWO BROTHERS DOMAIN DUPAGE • \$7

+ BOTTLES +

MILLER LITE	\$5
PERONI	\$6
SURLY "HELL"	\$8
DOGFISH HEAD 60 MINUTE	\$7
FURTHERMORE KNOTSTOCK	\$7
TALLGRASS BREWING VELVET ROOSTER TRIPLE	\$7
UINTA HOPNOTCH IPA	\$7
BOULEVARD 80 ACRE HOPPY WHEAT	\$7
ROGUE HAZELNUT BROWN NECTAR	\$7
JK'S SCRUMPY ORCHARD GATE GOLD HARDCIDER ∞	\$17

WINE

BY THE GLASS

+ BUBBLY +

PROSECCO DOC MIONETTO ORGANIC NV // VENETO // ∞ \$11/44

PINOT NERO/CHARDONNAY ROTARI BRUT ROSE NV // VENETO // ◊ \$12/48

MOSCATO D'ASTI PAOLO SARACCO 2012 // PIEDMONT // ◊ \$10/40

LAMBRUSCO NEGRI 2012 // LOMBARDIA \$10/40

+ WHITE +

PINOT GRIGIO ESPERTO 2012 // FRIULI \$10/40

SAUVIGNON BLANC FERRARI CARANO 2012 // SONOMA // ◊ \$13/52

CHARDONNAY TALBOTT "KALI HART" 2012 // SANTA LUCIA HIGHLANDS, CA \$15/60

GAVI, MASSONE "VIGNETO MASERA" 2012 // PIEDMONT // ∞ \$11/44

SOAVE CLASSICO INAMA 2012 // VENETO // ◊ \$12/48

ORVIETTO BIGI CLASSICO AMABILE 2012 // UMBRIA // ◊ \$10/40

+ RED +

PINOT NOIR POINT NORTH 2012 // OREGON // ◊ \$15/60

CHIANTI LA MAIALINA 2011 // TUSCANY // ∞ \$10/40

CHIANTI CLASSICO RISERVA MONSANTO 2010 // TUSCANY // ◊ \$16/64

BARBERA D'ASTI LUCA BOSIO 2011 // ASTI // ◊ \$11/44

MERLOT/CABERNET BLEND LIVIO FELLUGA "VERTIGO ROSSO" 2009 // FRIULI \$12/48

CABERNET SMITH & HOOK 2011 // CENTRAL COAST, CA // ◊ \$14/56

MONTEPULCIANO D'ABRUZZO QUATTRO MANI 2012 // ABRUZZI // \$ \$10/40

NERELLO MASCALESE TERRE NERE "ETNA ROSSO" 2012 // SICILY // ∞ \$13/52

+ PORT +

PORT GRAHAM'S SIX GRAPE // PORTUGAL \$10/80

PORT DOW'S 10YR TAWNY // PORTUGAL \$12/96

COCKTAILS

ITALIAN INSPIRED

.....
AMERICANO \$12

CAMPARI, CARPANO ANTICA, COCCHI AMERICANO ROSSA

BELLINI \$12

PROSECCO, CRÈME DE PÊCHE, PEACH PUREE, BITTERS

BELLO VECCHIO \$13

FOUR ROSES BOURBON, CARPANO ANTICA, AMARO, MARASCHINO

BUONGIORNO \$13

ST GEORGE TERRIOR GIN, APEROL, BERGAMOT, LEMON, EGG WHITE

DAISY \$13

NORTH SHORE SOL VODKA, NARDINI ACQUA DI CEDRO, ST. GERMAIN, LEMON BITTERS

THE ITALIAN

EQUIVALENT \$13

NARDINI AQUAVITE, POLI MIELE HONEY LIQUER, BRANDY, LEMON, EGG WHITE

ISE WATER \$13

KOVAL WHITE RYE WHISKEY, DOLIN BLANC VERMOUTH, MARASCHINO

NEGRONI \$15

NORTH SHORE #6 GIN, CAMPARI, CARPANO ANTICA

STILETTO \$14

BRACHETTO D'ACQUI, CARPANO ANTICA, BITTERS

SPRITZ \$12

APEROL, BERGAMOT, PROSECCO

CLASSIC

.....
BIËOU \$14

CH GIN, GREEN CHARTREUSE, DOLIN BLANC, BITTERS

HEMINGWAY \$13

ATLANTICO RESERVE RUM, NEISSON RHUM, MARASCHINO, LIME, GRAPEFRUIT, BITTERS

LAST WORD \$14

JUNIPERO GIN, GREEN CHARTREUSE, MARASCHINO, LIME

ST. CLAIR MANHATTAN \$14

ST. GEORGE B&E BOURBON, CARPANO ANTICA, DOLIN SWEET VERMOUTH, BITTERS

MONTGOMERY \$13

NORTH SHORE VODKA, DRY VERMOUTH

NEWARK \$12

APPLE BRANDY, SWEET VERMOUTH, MARASCHINO, FERNET BRANCA MENTA

WINTER SPICED OLD FASHIONED \$15

ST. GEORGE B&E BOURBON, FEW RYE WHISKEY, ALLSPICE, OLD FASHIONED BITTERS

SAZERAC \$15

JOURNEYMAN RYE WHISKEY, NORTH SHORE ABSINTHE, GRADE A MAPLE SYRUP, BITTERS

SIDECAR \$13

NARDINI AQUAVITE GRAPPA, BRANDY, BERGAMOT, LEMON

TULIP \$13

CH GIN, COCCHI BIANCO, PROSECCO, RASPBERRY LIQUER