

Lunch

BACARO PRIMO

CICCHETTI

- Patate Fritte** 4
Pecorino Romano / Freshly Cracked Black Pepper / Aioli
- Bruschetta** 4
Changes Daily / Please Inquire with Server
- Olive Fritte** 5
Roasted Garlic / Sausage / Aioli

ANTIPASTI

- Hearth Baked Focaccia** 8
Sicilian Olive Oil / Taleggio / Garlic Conserva
- Our House Salad** 8 | 13
The Obligatory, Delicious Italian-American Restaurant-style Salad
- Chicory Salad** 14
Frisee / Endive / Gorgonzola / Pear / Walnut / Pancetta Vinaigrette
- Zuppa** 7 | 13
Changes Daily / Please Inquire with Server
- Salumi & Formaggio** 24 | 45
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- Prosciutto & Burrata** 24
Roasted Grapes / Pistachio / Balsamico Aceto / EVOO
- Arancini** 16
Smoked Scamorza / 'Nduja / Parmigiano-Reggiano
- Polpetti** 18
Meatballs / Cavolo Nero / Roasted Tomato / Soft Ricotta
- Carne Cruda*** 16
Hand Cut Beef Tartare / Aioli / Fried Caper / Garlic / Filone

PIZZA

- Cavolo Nero** 19
Ricotta / Taleggio / Mozzarella / Pistachio
- Margherita** 18
Mozzarella di Bufalo / Tomato / Basil
- La Famiglia** 19
Pepperoni / Mozzarella
- Porchetta** 19
Pesto / Taleggio / Fig Mostarda
- Featured Pizza** MP
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PASTA

- Paccheri** 20
Ragù Bolognese / Soft Ricotta / Basil / Parmigiano-Reggiano
- Mezzemaniche** 18
Butternut Squash / Walnut / Pangrattato / Sage
- Campanelle** 18
Cavolo Nero Pesto / Calabrian Chili / Pignoli / Parmigiano-Reggiano

SANDWICHES

- Chicago Italian Beef** 20
Roasted Beef / Spicy Giardiniera / The Juice
- Egg Salad Crostini*** 15
Soft Cooked Egg / Aioli / Greens
- Italian Cold Cut** 18
Aged Provolone / Lettuce / Pepperoncini / Oil / Vinegar

CONTORNI

- Rapini** 10
Cherry Pepper / Onion / Garlic / EVOO
- Verdure in Crema** 10
Cavolo Nero / Cream / Garlic / Pangrattato / Parmigiano-Reggiano
- Brussels Sprouts & Squash** 10
Warm Pancetta Vinaigrette / Pickled Mustard Seeds

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please consult with your server with any known food allergies.

We are proud to support local farmers.
Thank you to Thane Palmberg, Crum's Family Heirlooms, and Craig Howard for
your delicious produce.