

Lunch

BACARO PRIMO

ANTIPASTI

- Prosciutto di Parma** 21
Parmigiano-Reggiano Butter / Mostarda Balsamico / Filone
- Burrata** 19
Served With Seasonal Accompaniments / Please Check With Server
- Carne Cruda*** 19
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Filone
- Polpetti** 18
Meatballs / All Day Sauce / Ricotta / Parmigiano-Reggiano
- Carpaccio*** 21
Yellowfin Tuna / Pistachios / Fresh Herbs / Lemon / EVOO / Sea Salt
- Bagna Cauda** 21
Chilled Shrimp / Farmer Vegetables / Saffron Aioli / Pinsa

Patate Fritte	4	Olive Fritte	5
Bruschetta	4	Focaccia	6

- Zuppa** 7 | 13
Big Leaf Spinach / Parmigiano-Reggiano Brodo / Pastina
- The House Salad** 8 | 14
The Obligatory, Delicious Italian-American Restaurant-style Salad
- Our Caesar Salad*** 9 | 15
Little Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato
- ADD HERBED CHICKEN** 10
- ADD CHILLED SHRIMP** 12

PIZZA

- Bianca** 19
Taleggio / Mozzarella / Pecorino / Roasted Garlic / Miele Piccante
- Margherita** 18
Pomodoro / Fresh Mozzarella / Basil
- Salsiccia** 20
Marinara / Italian Sausage / Pepper + Onion / Mozzarella / Basil
- La Famiglia** 19
Pomodoro / Pepperoni / Mozzarella
- Verde** 19
Pistachio Pesto / Mozzarella / Lemon / Aleppo

PASTA

- Paccheri** 22
Ragù Bolognese / Ricotta / Parmigiano-Reggiano / Basil
- Spaghetti** 23
Arrabiata / Lump Crab / Basil / EVOO
- Trofie** 19
Grilled Spring Onion Pesto / Pecorino / Pignoli

SANDWICHES

- Chicago Italian Beef** 20
Roasted Beef / Spicy Giardiniera / The Juice
- Egg Salad Crostini*** 15
Soft Cooked Egg / Aioli / Greens
- Chicken Parmesan** 22
All Day Sauce / Mozzarella / Parmigiano-Reggiano
- Autostrada** 20
Cured Meats / Aged Provolone / Lettuce / Pepperoncini / Oil / Vinegar
- Sausage and Peppers** 22
All Day Sauce / Aged Provolone / Basil

all sandwiches served with Patate Fritte

* 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.