

Lunch

BACARO PRIMO

ANTIPASTI

Burrata	18
Marinated Olives / Orange Zest / Pine Nuts	
Carne Cruda*	19
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Filone	
Polpetti	18
Meatballs / All Day Sauce / Ricotta / Parmigiano-Reggiano	
Arancini	20
Arborio Rice / Prosciutto / Pecorino / Cacio e Pepe Aioli	
Focaccia	10
Taleggio / Mozzarella / Roasted Garlic / EVOO	

ZUPPA

Fagioli Bianchi	7 13
Braised White Beans / Pancetta / Rapini / Salsa Verde	

INSALATA

Caesar*	15
Little Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato	
Panzanella	15
Winter Squash / Radicchio / Mozzarella / Miele Piccante / Focaccia	
House	14
The Obligatory, Delicious Italian-American Restaurant-style Salad	
ADD HERBED CHICKEN	10
ADD GRILLED SALMON*	14

PIZZA

Margherita	18
Pomodoro / Fresh Mozzarella / Basil	
La Famiglia	19
Pomodoro / Pepperoni / Mozzarella	
Salsiccia	20
Pomodoro / Italian Sausage / Pecorino / Red Onion / Pangrattato	
Broccoli	19
Taleggio / Mozzarella / Pecorino / Calabrian Chili	

Gluten-free crust available on all pizzas

PASTA

Paccheri	22
Bolognese / Ricotta / Parmigiano-Reggiano / Basil	
Rigatoni	22
Guanciale / Butternut Squash / Hazelnuts / Parmigiano-Reggiano	

+Gluten-free Cnocchi Available

SANDWICHES

Chicago Italian Beef	20
Roasted Beef / Spicy Giardiniera / The Juice	
Egg Salad Crostini	16
Soft Cooked Egg / Aioli / Greens	

CARNE/PESCE

Pollo al Milanese	26
Crushed Pomodoro / Arugula / Lemon / Cacio e Pepe Aioli	
Salmone Grigliato*	30
Atlantic Salmon / Pesto / Potatoes / Artichoke / Pine Nuts	

Patate Fritte	4	Olive Fritte	6
Bruschetta	4	Salumi e Formaggi	10

* 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.