

Vegetables

Zucchini Fritters*, pesto aioli, parmigiano, pine nuts – 17

Stracciatella, aglio verde e olio, chili, lepinja – 23

Grilled Asparagus*, parmesan fonduta, pickled spring onion, beef fat – 20

Crostino, focaccia, bresaola, whipped robiola, turnip & radish, black garlic honey – 21

Roasted Carrots, calabrian chile honey, pine nuts, goat cheese, herbs – 20

Pea & Farro Salad, pickled rhubarb vinaigrette, snap peas, candied sunflower seeds, shoots – 19

Pasta

Tortellini Djuvec, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts – 24

Gnocchi, beef cheek paštica, paški sir – 24

Rigatoni, capra brasato, panteleo goat cheese – 26

Radiatore 'Cacio e Pepe', pecorino romano, black pepper – 23

Triangoli, ramps, morels, parmesan fonduta, brown butter – 30

Spaghetti, duck bolognese, parmigiano, basil – 25

Rotolo, lamb pancetta, peas, ricotta, pecorino, black pepper – 26

Risotto

Skradin, veal breast, parmigiano, chicken thigh, tomato – 25

Crni, squid ink, lobster brodo, confit squid, tarragon – 24

Asparago, grilled asparagus, preserved spring onion, pecorino pepato – 24

Fish

Grilled Clams, smoked ramp butter – 19

Tuna Crudo*, crispy capers, shallot-beef fat vinaigrette, veal aioli – 24

Scampi Na Buzzara, oishii shrimp, tomato, calabrian chile, crispy garlic gremolata – 27

Baby Octopus 'Peka Style', garlic, potatoes, peppers – 25

Branzino, soppressata vinaigrette, artichokes, grilled lemon – 46

Meat

Burek, beef, onion, mozzarella – 17

Cevapi, lepinja, ajvar, kajmak, red onion – 22

Kjufte, ljutenitsa, green garlic yogurt, dill pickles – 20

Pork Ribs Pampanella, calabrian chile agrodolce, walnuts, cabbage & yogurt relish – 25

Duck*, cider jus, grilled endive, balsamela, fennel pollen – 44

Braised Lamb Shoulder, tomato braised lentils, balsamico, rosemary – 50

16oz Dry Aged Strip*, grilled beets, beef fat, pickled mustard seeds, porcini rub – 73

CHEF/OWNER: JOE FLAMM

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will automatically be applied to parties of 6 or more.

Wine By The Glass

Sparkling

Serro Prosecco *Glera* Veneto, Italy 2023 – 17/68

Cleto Chiarli Lambrusco *Lambrusco di Sorbara 'Concerto'*
Emilia-Romagna, Italy 2022 – 16/64

Matic 'Mea' *Blaufrankisch* Štajerska, Slovenia 2024 – 17/68

Scacciadiavoli Montefalco Brut Rosé *Sagrantino* Umbria, Italy NV – 22/88

Bernard Coste 'Mont Rose' NA *Grenache* Languedoc, France NV – 14/56

White

Zlatan Otok *Bogdanuša, Pošip, Maraština, Prč Hvar*, Croatia 2023 – 19/76

Krauthaker *Graševina 'Mitrovac'* Slavonia, Croatia 2023 – 17/68

Contini 'Pariglia' *Vermentino* Sardinia, Italy 2024 – 17/68

Elena Walch *Pinot Grigio* Alto Adige, Italy 2024 – 17/68

Division 'UN' *Chardonnay* Willamette Valley, USA 2023 – 20/80

Rebholz 'Troocken' *Riesling* Pfalz, Germany 2021 – 18/72

Leitz 'Zero' (NA) *Riesling* N/A Rheingau, Germany – 13/52

Skin Contact/Rosé

Doja Rose *Prokupac* Toplica, Serbia 2022 – 17/68

SoHU Orange *Graševina, Pinot Blanc* Slavonia, Croatia 2024 – 18/72

Red

Ponzi 'Tavola' *Pinot Noir* Willamette Valley, Oregon 2023 – 20/80

Malvirà *Nebbiolo* Piedmont, Italy 2022 – 18/72

Fakin *Teran* Istria, Croatia 2022 – 19/76

Domaine Douloufakis *Liatiko* Dafnes, Crete 2021 – 16/64

SASYR *Sangiovese, Syrah* Tuscany, Italy 2023 – 17/68

Uccelliera Rapace IGT *Cabernet Sauvignon, Merlot, Sangiovese*
Toscana, Italy 2021 – 22/88

Rose Mary Exclusive Wines By The Bottle

Kozlović 'Santa Lucia' *Malvasia* Istria, Croatia 2018 – 125

Grgić *Plavac Mali* Pelješac, Croatia 2019 – 115

Claudio Cipressi 'Macchiarossa' *Tintilla* Molise, Italy 2016 – 90

Korta Katarina 'Reuben's Private Reserve' *Plavac Mali Srednja*
Dalmatian Coast, Croatia 2016 – 165

Beer & Cider

Miller High Life, American Lager, 4.6%, Miller Brewing Company,
Milwaukee, Wisconsin – 8

Zlatni Medvjed, Lager 4.4%, Pivovara Medvedgrad, *Zagreb, Croatia* – 12

Ružmarzin, Adriatic IPA, 6.1%, Marz Brewery, *Chicago, Illinois* – 12

Vienna Lager, Lager, 5.1%, Dovetail Brewery, *Chicago, Illinois* – 12

Spoonful, Hazy IPA, 6.5%, Horse Thief Hollow Brewing, *Chicago, Illinois* – 12

Niško, Lager, 4.7%, Niška Pivara, *Niš, Serbia* – 12

Obolon N/A, Lager, 0.5%, Obolon, *Kyiv, Ukraine* – 10

Semi-Dry Apple Cider, 5.7%, Right Bee Cider, *Chicago, Illinois* – 9

WINE LIST AVAILABLE UPON REQUEST

Cocktails

Signatures

First Press – 18

KHOR Vodka, Norden Aquavit,
Aperol, Grapefruit Cordial, Black
Pepper, EVOO

Blind Rhubarber – 19

Divino Mezcal, Rhubarb, Cardamom,
Ramazotti, Lemon

Strawberry Amara – 19

Citadelle Gin, Dolin Chamberysette,
Strawberry, Campari, Cynar

Rum Coconut #2 – 19

Probitas White Rum, Planteray Cut and
Dry, Basil Eau de Vie, Clarified with Milk

Honey Vespa – 17

Khor Vodka, Meletti Amaro, Pierre
Ferrand Curacao, Honey, Cinnamon,
Lemon

Green Night – 19

Maraska Slivovitz, Midori, Chartreuse
Elixir Vegetal, Lime

Bad Apple Bourbon – 18

Evan Williams Bonded Bourbon, Green
Apple, Ginger, Lemon

Choice Old Fashioned – 28

- Rose Mary Single Barrel 1792 Full
Proof Bourbon

- Willett 4 Year Rye 112.8 Proof

- Rey Campero Madrecuishe Mezcal
96 Proof

Spritzes

Rose Mary Spritz – 18

Elena Penna Piedmontese Gin,
Zubrowka, Italicus, Rosemary,
G.D. Vajra Moscato d'Asti

Golden Saffron Spritz – 18

Apologue Saffron, Amaro Nonino,
Anise, Orange, Prosecco

Elder & Tonic – 18

St. Germain, Maraska Slivovitz, Earl
Grey, Tonic

Spirit-Free

Brown Butter Piña Colada – 14

Pineapple, Coconut, Lime, Brown Butter

Easy Pickin' – 12

Luxardo Cherry Juice, Rosemary,
Q Ginger Beer

NA Sbagliato – 16

Lyre's London Dry "Gin", Lyre's
Italian Orange, Blood Orange Cordial,
San Pellegrino, Montrose N/A
Sparkling Rosé