

Vegetables

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

Stracciatella, strawberries, essenza, basil, fennel pollen, lepinja — 22

Little Gem Salad, aleppo white balsamic vinaigrette, fava beans, farro, almonds, montasio — 19

Snap Pea & Radish*, tonnato, colatura sesame vinaigrette, pea shoots — 19

Roasted Beets, raspberry caramel, whipped mascarpone, pomegranates, spicy seeds — 16

Pasta

Tortellini Djuvec, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts — 23

Gnocchi, beef cheek pašticada, paški sir — 24

Gemelli, duck bolognese, piave, basil — 25

Radiatore 'Cacio e Pepe', pecorino romano, black pepper — 22

Mezzaluna, ricotta filling, asparagus, pecorino toscano — 24

Mafaldine, lamb ragu d'abruzzo, sweet peppers, caciocavallo — 26

Bucatini, hearth-roasted mushrooms, spring onions, parmigiano — 26

Risotto

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

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

Carciofi e Spinaci, crispy baby artichokes, farm spinach, parmigiano — 23

Fish

Grilled Clams, smoked pepper butter — 19

Tuna Crudo*, crispy capers, shallot-beef fat vinaigrette, veal aioli — 23

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

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

Whole Rainbow Trout, rainbow swiss chard, confit shallot & garlic, white balsamic, grilled lemon — 39

Meat

Coppa, grilled pepper & olive relish, artichoke, parmesan, grilled focaccia — 22

Burek, beef, onion, mozzarella — 17

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

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

Duck*, rhubarb jus, spring onion marmalade, pickled rhubarb & mustard seeds, thyme — 44

16oz Lamb Saddle*, roasted carrots, pistachio, shallot vinaigrette — 48

24oz Dry Aged Bone In Strip*, charred broccolini salsa verde, shaved pecorino — 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

- Case Paolin Prosecco Glera Veneto, Italy NV — 15/60
- Medici Ermete Lambrusco 'Concerto' Emilia-Romagna, Italy 2023 — 15/60
- Rodića Refošk ‘Col Fondo’ Roše Istria, Slovenia 2021 — 17/68
- Le Machesine Franciacorta 'Saten' Chardonnay Lombardy, Italy NV — 18/72
- Tomac Pinot Noir Rosé Extra Brut Plešivica, Croatia NV — 24/96
- Leitz 'Ein Zwei Zero' Pinot Noir France — 12/48

White

- Hermann J Wiemer Riesling Finger Lakes, New York 2023 — 17/68
- Borgo Conventi Sauvignon Blanc Friuli-Venezia Giulia, Italy 2023 — 17/68
- Krauthaker Graševina 'Mitrovac' Slavonia, Croatia 2023 — 16/64
- Caprera 'Briccone' Trebbiano Abruzzo, Italy 2023 — 17/68
- Elena Walch Pinot Grigio Alto Adige, Italy 2024 — 17/68
- Fossil & Fawn Chardonnay Willamette Valley, Oregon 2023 — 20/80
- Leitz 'Zero' Riesling N/A Rheingau, Germany — 12/48

Skin Contact/Rosé

- Kobal Pinot Grigio Stajerska, Slovenia 2024 — 16/64
- Montenidoli Canaiuolo Tuscany, Italy 2024 — 18/75

Red

- Patricia Green Pinot Noir 'Reserve' Willamette Valley, Oregon 2023 — 20/80
- Malvirà Nebbiolo Piedmont, Italy 2021 — 17/68
- Piližota Winery Babić Šibenik, Croatia 2019 — 18/72
- Mastrojanni 'Costa Colonne' Sangiovese Tuscany, Italy 2022 — 18/72
- Domaine Bessa Valley 'Petite Enira' Merlot/Syrah Thracian Lowlands, Bulgaria 2019 — 16/64
- Hedges Estate Cabernet Sauvignon Red Mountain, Washington 2022 — 20/80

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
- Cantine Cristiano Guttarolo 'Violet' Rose Primitivo Puglia, Italy 2022 — 75

Beer & Cider

- Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin — 6
- Medvedgrad, Hefe Weizen, 4.6%, Zagreb, Croatia — 10
- Foggy Geezer, Hazy IPA, 6.8%, Warpigs Brewing, Munster, Indiana — 9
- Vienna Lager, Lager, Dovetail Brewery, Chicago, Illinois — 12
- Spoonful, Hazy IPA, 6.5%, Horse Thief Hollow Brewing, Chicago, Illinois — 10
- Niško, Lager, 4.7%, Niška Pivara, Niš, Serbia — 10
- West Coast Non-Alcoholic IPA, Best Day Brewing, Sausalito, California — 8
- Semi-Dry Apple Cider, 5.7%, Right Bee Cider, Chicago, Illinois — 8

WINE LIST AVAILABLE UPON REQUEST

Cocktails

Signatures

- Ruby Collins — 17
- KHOR Vodka, Grapefruit Cordial, Amaro Mondino, Hibiscus, Club Soda

- Blind Rhubarber — 18
- Los Vecinos Mezcal, Rhubarb, Ramazotti, Cardamom, Lemon

- Snap Pea Gimlet — 17
- Tito's Vodka, Yellow Chartreuse, Lime, Snap Pea, Mint

- Tequila Strawberry Milk Punch — 18
- Real Del Valle Reposado Tequila, Aperol, Strawberry, Sencha, Clarified with Milk

- The Big Apricot — 18
- Rittenhouse Rye, R&W Apricot, Stirrings Ginger, Vermouth Balsamico, Lapsang Suchong

- Visco Sour — 17
- Maraska Slivovitz, Control C Pisco, Chamomile, Honey, Farro Orgeat, Lemon

- Choice Old Fashioned — 28
- Willet Distillery Old Bardstown Estate Bourbon 101 Proof
- Knob Creek Rye Rose Mary Single Barrel 115 Proof
- Del Maguey Single Village 'San Luis Del Rio' 94 Proof

Spritzes

- Rose Mary Spritz — 18
- Elena Penna Piedmontese Gin, Zubrowka, Italicus, Rosemary, G.D. Vajra Moscato d'Asti

- Desert Rose — 17
- Khor Vodka, Rose, Sage, Salvia e Limone, Prosecco

- Early Bird — 16
- El Dorado 5yr Rum, Espresso/ Lime Cordial, Cherry, Tonic

Spirit-Free

- Brown Butter Piña Colada — 14
- Pineapple, Coconut, Lime, Brown Butter

- Easy Pickin’ — 12
- Luxardo Cherry Juice, Rosemary, Q Ginger Beer

- NAgroni — 16
- Lyre's Dry London 'Gin', Lyre's Italian Orange, Grapefruit Cordial