

Vegetables

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

Stracciatella, winter citrus vinaigrette, arugula, fennel pollen, lepinja — 23

Roasted Cauliflower*, tonnato, preserved lemon chili crisp, pickled currants, pine nuts — 19

Delicata Squash, prosciutto, fontina fonduta, chili oil, candied pecans — 21

Sweet Potato, prosciutto vinaigrette, crème fraîche, sweet potato chips, chives — 20

Roasted Pear Salad, spinach, brown butter maple vinaigrette, spicy pepitas, gorgonzola — 18

Pasta

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

Gnocchi, beef cheek paštica, paški sir — 24

Rigatoni, capra brasato, panteleo goat cheese — 26

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

Doppio Ravioli, sunchoke, taleggio, montasio, brown butter — 23

Spaghetti, 'norcina style' duck ragu, parsnips, pecorino — 25

Chitarra, roasted mushrooms & celery root, parmigiano, black truffle — 36

**Add black winter truffle — 30*

Risotto

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

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

Funghi, chestnut mushrooms, chestnut honey, parmigiano, thyme — 28

Fish

Grilled Clams, smoked saffron garlic 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, zucca e aglio, fennel, salmoriglio, grilled lemon — 46

Meat

Burek, beef, onion, mozzarella — 17

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

Sarma, braised pork ragu, sauerkraut, parmigiano, basil — 19

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

- 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 2022 — 17/68
- Le Machesine Franciacorta 'Nitens' Chardonnay Lombardy, Italy 2020 — 18/72
- Tomac Pinot Noir Plešivica, Croatia NV — 24/96
- Bernard Coste 'Mont Rose' Zero Grenache, Languedoc, France NV — 13/52

White

- Zlatan Otok Bogdanuša, Pošip, Maraština, Prč Hvar, Croatia 2013 — 19/76
- Krauthaker Graševina 'Mitrovac' Slavonia, Croatia 2023 — 17/68
- Elena Walch Pinot Grigio Alto Adige, Italy 2024 — 17/68
- Garofoli "Serra Del Conte" Verdecchio Marche, Italy 2021 — 15/60
- Diatom Chardonnay Santa Barbara, California 2024 — 20/80
- Leitz 'Zero' Riesling N/A Rheingau, Germany — 13/52

Skin Contact/Rosé

- Kobal Pinot Grigio Stajerska, Slovenia 2024 — 17/68

Red

- Anne Amie 'Passetoutgrain' Pinot Noir, Gamay Willamette Valley, Oregon 2024— 20/80
- Malvirà Nebbiolo Piedmont, Italy 2021 — 18/72
- Piližota Winery Babić Šibenik, Croatia 2019 — 18/72
- Domaine Douloufakis Liatiko Dafnes, Crete 2021 — 15/60
- Perticaia 'Montefalco Rosso' Sangiovese Umbria, Italy 2019 — 19/76
- Il Fauno Cabernet Sauvignon, Merlot, Cab Franc Tuscany, Italy 2022 — 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

Beer & Cider

- Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin — 7
- Zlatni Medvjed, Croatian, 4.4%, Zagreb, Croatia — 11
- Ružmarzin, Adriatic IPA, Marz Brewery, Chicago, Illinois — 12
- Vienna Lager, Lager, Dovetail Brewery, Chicago, Illinois — 12
- Spoonful, Hazy IPA, 6.5%, Horse Thief Hollow Brewing, Chicago, Illinois — 11
- Niško, Lager, 4.7%, Niška Pivara, Niš, Serbia — 11
- Obolon N/A, Lager, 0.5%, Obolon, Kyiv, Ukraine — 10
- Semi-Dry Apple Cider, 5.7%, Right Bee Cider, Chicago, Illinois — 8

WINE LIST AVAILABLE UPON REQUEST

Cocktails

Signatures

- Honey Vespa — 17
Khor Vodka, Meletti Amaro, Pierre Ferrand Curacao, Honey, Cinnamon, Lemon
- Actin' Up — 18
Fidencio Mezcal, Cocchi Americano, Falernum*, Violette, Pineapple, Lime
*Contains almonds
- Blood Orange Meridian — 17
Real del Valle Reposado, Ramazotti Amaro, Blood Orange Cordial, Club Soda
- Banana Daiquiri Milk Punch — 19
Probitas Rum, Smith and Cross, Banana, Rare Tea Cellars Vanilla Chai, Lime, clarified with Milk
- Adriatic Nights— 18
Old Forester Bourbon 100, Punt e Mes, Darna Amaro*
*Contains almonds
- Coast to Coast — 17
Maraska 10yr Slivovitz, Pisco, Poli Grappa Miele, Yellow Chartreuse, Honey

Choice Old Fashioned

- Col E.H. Taylor Small Batch OR Booker's Single Barrel — 30
- Blanton's Single Barrel OR Michter's 10yr Single Barrel Bourbon — 40
- Weller C.Y.P.B.OR Willett 8yr Bourbon — 50

Spritzes

- Rose Mary Spritz — 18
Elena Penna Piedmontese Gin, Zubrowka, Italicus, Rosemary, G.D. Vajra Moscato d'Asti
- Zora Spritz — 17
Aperol, Campari, Amaro Amara, Beet, Prosecco

The Pineapple Espresso — 17

Planteray Cut and Dry, Espresso Cordial, Pineapple, 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