

## Vegetables

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

**Stracciatella**, apricots, essenza, fennel pollen, basil, lepinja — 22

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

**Grilled Summer Squash**, parmesan fonduta, beef fat, pickled squash, basil — 17

**Shopska Salad**, grilled cucumber, green tomato, pickled tropea onion, black garlic yogurt — 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 paštica, paški sir — 24

**Gemelli**, duck bolognese, piave, basil — 25

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

**Cappelletti**, grilled corn, chanterelles, chestnut honey, scorzone truffle — 33

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

**Bucatini 'Aglio e Olio'**, zucchini, chili flake, pecorino toscano — 22

## 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

**16oz Dry Aged Strip\***, charred broccolini salsa verde, shaved pecorino — 71

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
- Scacciadiavoli Rose Brut *Sagrantino* Monteflaco, Italy NV — 24/96
- Bernard Coste 'Mont Rose' 'Zero' *Grenache*, Languedoc, France NV — 13/52

White

- Hermann J Wiemer *Riesling* Finger Lakes, New York 2023 — 18/72
- Perusini *Sauvignon Blanc* Friuli Colli Orientali, Italy 2022 — 18/72
- Krauthaker *Graševina* 'Mitrovac' Slavonia, Croatia 2023 — 17/68
- Monte delle Vigne 'Calas' *Malvasia* Emilia-Romagna, Italy 2020 — 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 — 13/52

Skin Contact/Rosé

- Kobal *Pinot Grigio* Stajerska, Slovenia 2024 — 17/68
- Montenidoli *Canaiuolo* Tuscany, Italy 2024 — 18/75

Red

- Patricia Green *Pinot Noir* 'Reserve' Willamette Valley, Oregon 2023 — 20/80
- Malvirà *Nebbiolo* Piedmont, Italy 2021 — 18/72
- 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 2023 — 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 — 7
- 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 — 11
- Niško, Lager, 4.7%, Niška Pivara, Niš, Serbia — 11
- 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
  - Barrel Bourbon 'Cask Strength Batch 037' 113 Proof
  - Willet 4yr Rye 107 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