

Vegetables

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

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

Pea & Farro Salad, pickled rhubarb vinaigrette, snap peas, candied sunflower seeds, shoots — 20

Crostino, focaccia, coppa, whipped robiola, turnip & radish, black garlic honey — 21

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

Grilled Summer Squash, parmesan fonduta, beef fat, pickled summer squash, basil — 20

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

Mezzaluna, lamb pancetta, peas, pecorino, black pepper, pea tendrils — 25

Mafaldine, lamb ragu d'abruzzo, cacio cavallo — 27

Rotolo, heirloom tomatoes, essenza, mozzarella, basil — 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 shrimp 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 — 19

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

Kjufte, ljutenitsa, green garlic yogurt, dill pickles — 21

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

Duck*, strawberries, fennel, amaro duck jus, fennel pollen — 44

16oz Bone-In Lamb Saddle*, roasted carrots, pickled shallots, pistachios, lamb fat — 56

24oz Bone-In Ribeye*, grilled spring onion, essenza balsamico, chili, porcini rub — 85

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

- Sorrio 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 — 18/72
- Contini 'Pariglia' Vermentino Sardinia, Italy 2024 — 17/68
- Elena Walch Pinot Grigio Alto Adige, Italy 2024 — 17/68
- De Forville Chardonnay Piedmont, Italy 2025 — 20/80
- Fio 'Fabelhaft' Trocken Riesling Mosel, Germany, 2020 — 16/64
- Leitz 'Zero' (NA) Riesling N/A Rheingau, Germany — 13/52

Skin Contact/Rosé

- Scaia Rosato IGT Rondinella Veneto, Italy 2025 — 17/68
- SoHU Orange Graševina, Pinot Blanc Slavonia, Croatia 2024 — 18/72

Red

- Obsidian Pinot Noir Carneros, USA 2023 — 20/80
- Masseria Altemura Negroamaro Puglia, Italy 2020 — 17/68
- Malvirà Nebbiolo Piedmont, Italy 2022 — 18/72
- Bessa Valley Winery 'Petit Enira' Merlot, Syrah, Petit Verdot, Thracian Valley, Bulgaria 2020 — 17/68
- SASYR Sangiovese, Syrah Tuscany, Italy 2023 — 17/68
- Uccelliera Rapace IGT Cabernet Sauvignon, Merlot, Sangiovese Toscano, Italy 2021 — 22/88

Rose Mary Exclusive Wines By The Bottle

- Kozlović 'Santa Lucia' Malvasia Istria, Croatia 2018 — 125
- Grgić Plavac Mali Pelješac, Croatia 2022 — 115
- Claudio Cipressi 'Macchiarossa' Tintilla Molise, Italy 2016 — 90
- Korta Katarina 'Reuben's Private Reserve' Plavac Mali Srednja Dalmatian Coast, Croatia 2016 — 165
- Nusserhof 'Elda' Rosso Schiava Alto Adige, Italy 2020 — 125

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
- Marzjusk, Croatian Style Lager, 5.0%, 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 Chamberyzette, Strawberry, Campari, Cynar
- Rum Coconut #2 — 19
Probitas White Rum, Planteray Cut and Dry, Basil Eau de Vie, Clarified with Milk
- Green Night — 19
Maraska Slivovitz, Midori, Chartreuse Elixir Vegetal, Lime
- Bad Apple Bourbon — 18
Evan Williams Bonded Bourbon, Ginger, Fresh Green Apple, Lemon

Choice Old Fashioned — 28

- Rose Mary Single Barrel 1792 Full Proof Bourbon
- Willett 4 Year Rye 112.8 Proof
- Whiskey Trust 'Dynamite Batch' Bourbon, 119 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