

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

Caramelle, honeynut squash, apple cider gastrique, montasio, crispy sage – 23

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

Tagliatelle, brown butter, parmigiano, white truffles – 75

**Add white truffles – 72*

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
Rodiča *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

- Perusini** *Sauvignon Blanc* Friuli Colli Orientali, Italy 2019 – 18/72
Krauthaker *Graševina* 'Mitrovac' Slavonia, Croatia 2023 – 17/68
Elena Walch *Pinot Grigio* Alto Adige, Italy 2024 – 17/68
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
Grgich *Cabernet Sauvignon* Napa Valley, California 2020 – 25/100

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
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

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, Ramazzotti 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