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DINNER

Vegetables

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

Stracciatella, grilled leek aglio e olio, hot honey, pistachios, lepinja — 23

Apple Endive Salad*, maple vinaigrette, maple walnuts, gorgonzola dolce, balsamela — 20

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

Watermelon, prosciutto, pecorino, candied pecans, chili oil — 21

Beet & Fig, tahini dressing, fig vincotto, honey seed crunch — 18

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 pašticada, paški sir — 24

Rigatoni, capra brasato, panteleo goat cheese — 26

Radiatore 'Cacio e Pepe', pecorino romano, black pepper — 23

Caramelle, honeynut squash, apple cider, montasio, brown butter, sage — 25

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

Chitarra, crab, grilled corn, scorzone truffle — 41

Risotto

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

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

Zucchine, all the summer squash, garlic, blossoms, basil — 25

Fish

Grilled Clams, smoked pepper 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

Stuffed Peppers, duck sausage, pomodoro, provolone, basil — 29

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.*

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DRINKS

Wine By The Glass

Sparkling

Sorro 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

Terre Di Giurfo Brut Rosato *Frappato* Sicily, Italy 2024 — 19/76

Bernard Coste 'Mont Rose' NA *Grenache* Languedoc, France NV — 14/56

White

In Sylvis *Malvazija* Istria, Croatia 2025 — 19/76

Krauthaker *Graševina* 'Mitrovac' Slavonia, Croatia 2023 — 18/72

Contini 'Pariglia' *Vermentino* Sardinia, Italy 2025 — 17/68

Gašper *Pinot Grigio* Goriška Brda, Croatia 2025 — 17/68

De Forville *Chardonnay* Piedmont, Italy 2025 — 20/80

Leitz Eins Zwei Dry Riesling '3' *Riesling* Rheingau, Germany, 2020 — 16/64

Skin Contact/Rosé

Scaia Rosato IGT *Rondinella* Veneto, Italy 2025 — 17/68

SoHU Orange *Graševina, Pinot Blanc* Slavonia, Croatia 2024 — 18/72

Red

Anne Amie 'Passetoutgrain' *Pinot Noir, Gamay* Willamette Valley, USA 2025 — 20/80

Fernanda Capello *Cabernet Franc* Friuli Grave, Italy 2023 — 17/68

Malvirà *Nebbiolo* Piedmont, Italy 2022 — 18/72

Benvenuti 'Caldierosso' *Teran, Merlot, Nebbiolo, Tempranillo* Kaldir, Croatia 2018 — 17/68

SASYR *Sangiovese, Syrah* Tuscany, Italy 2023 — 17/68

Korlat *Cabernet Sauvignon* Dalmatia, Croatia 2021 — 20/80

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 2019 — 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

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
• Russels Reserve 6 Year Rye, 90 Proof
• Old Fitzgerald Bottled-In-Bond 7 Year, 100 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

Klug Peach Colada — 14
Peach, Coconut, Ginger, Lemon, 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