

Vegetables

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

Stracciatella, smoked figs, saba, mustard frills, 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

Brussels Sprouts, sopressata vinaigrette, crispy shallots, almonds, cacio cavallo — 21

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

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

Tagliatelle, brown butter, parmigiano, white truffles — 72

**Add white truffles — 66*

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

Dorade, roasted pomodoro butter, blistered cherry tomatoes, watercress — 47

Meat

Burek, beef, onion, mozzarella — 17

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

Duck Sausage, sweet corn polenta, corn & pepper giardiniera, oregano — 23

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

Duck*, plum jus, plum mostarda, shaved fennel — 44

16oz Lamb Saddle*, caponata, roasted eggplant yogurt, lamb fat — 52

16oz Dry Aged Strip*, roasted peppers, pickled mustard seed chimichurri, 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 'Saten' *Chardonnay* Lombardy, Italy NV — 18/72
- Tomac *Pinot Noir* Plešivica, Croatia NV — 24/96
- Bernard Coste 'Mont Rose' *Zero Grenache*, Languedoc, France NV — 13/52

White

- Chateau Belá *Riesling* Šturovo Region, Slovenia 2023 — 17/68
- Perusini *Sauvignon Blanc* Friuli Colli Orentali, Italy 2024 — 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

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
- Domaine Douloufakis *Liatiko* Dafnes, Crete 2021 — 15/60

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
- 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
- Blind Rhubarber — 18
Los Vecinos Mezcal, Rhubarb, Ramazotti, Cardamom, 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 — 28

- Cream of Kentucky Small Batch 100 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

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

NAgroni — 16

- Lyre's Dry London 'Gin', Lyre's Italian Orange, Grapefruit Cordial