

## Vegetables

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

**Stracciatella**, aglio verde e olio, chili, lepinja – 23

**Grilled Asparagus**, parmesan fonduta, pickled spring onion, beef fat – 20

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

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

**Pea & Farro Salad**, pickled rhubarb vinaigrette, snap peas, candied sunflower seeds, shoots – 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

**Triangoli**, ramps, morels, parmesan fonduta, brown butter – 30

**Spaghetti**, duck bolognese, parmigiano, basil – 25

**Rotolo**, lamb pancetta, peas, ricotta, pecorino, black pepper – 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 ramp 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

**Serro 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 – 17/68

**Contini 'Pariglia'** *Vermentino* Sardinia, Italy 2024 – 17/68

**Elena Walch** *Pinot Grigio* Alto Adige, Italy 2024 – 17/68

**Division 'UN'** *Chardonnay* Willamette Valley, USA 2023 – 20/80

**Rebholz 'Troocken'** *Riesling* Pfalz, Germany 2021 – 18/72

**Leitz 'Zero' (NA)** *Riesling* N/A Rheingau, Germany – 13/52

### Skin Contact/Rosé

**Doja Rose** *Prokupac* Toplica, Serbia 2022 – 17/68

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

### Red

**Ponzi 'Tavola'** *Pinot Noir* Willamette Valley, Oregon 2023 – 20/80

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

**Fakin** *Teran* Istria, Croatia 2022 – 19/76

**Domaine Douloufakis** *Liatiko* Dafnes, Crete 2021 – 16/64

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

**Uccelliera Rapace IGT** *Cabernet Sauvignon, Merlot, Sangiovese* Toscana, Italy 2021 – 22/88

## 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

**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

**Marzjusko**, 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 Chamberysette, 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, Green Apple, Ginger, 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