

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

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

Doppio Ravioli, sunchoke, taleggio, montasio, brown butter – 23

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

Chitarra, roasted mushrooms & celery root, parmigiano, black truffle – 36

**Add black winter truffle – 30*

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

Serro Prosecco *Glera* Veneto, Italy 2023 – 17/68

Medici Ermete *Lambrusco 'Concerto'* Emilia-Romagna, Italy 2023 – 15/60

Matic 'Mea' *Blaufrankisch* Štajerska, Slovenia 2024 – 17/68

Scacciadiavoli Montefalco Brut Rosé *Sagrantino* Umbria, Italy NV – 22/88

Bernard Coste 'Mont Rose' Zero *Grenache*, Languedoc, France NV – 13/52

White

Perusini *Sauvignon Blanc* Friuli, Italy 2024 – 19/76

Zlatan Otok *Bogdanuša, Pošip, Maraština, Prč* Hvar, Croatia 2023 – 19/76

Krauthaker *Graševina 'Mitrovac'* Slavonia, Croatia 2023 – 17/68

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

Garofoli "Serra Del Conte" *Verdecchio* Marche, Italy 2021 – 15/60

Diatom *Chardonnay* Santa Barbara, California 2024 – 20/80

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

Skin Contact/Rosé

Kobal *Pinot Grigio* Štajerska, 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

Masseria Altemura *Negroamaro* Puglia, Italy 2023 – 17/68

Il Fauno *Cabernet Sauvignon, Merlot, Cab Franc* Tuscany, Italy 2022 – 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

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

WINE LIST AVAILABLE UPON REQUEST

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, 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

- Old Fitzgerald 7yr Bonded Bourbon 100 Proof – 28

- Russel's Reserve Single Barrel Rye 104 Proof – 28

- Michter's 10 Year Single Barrel Rye 92.8 Proof – 40

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