

Vegetables

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

Stracciatella, macerated cherries, fennel pollen, lepinja — 23

Cucumber & Tomato Salad, pickled mustard seed vinaigrette, grilled tropea onion, sweet herbs — 22

Summer Beans, tonnato, pine nuts, pickled onions, garlic oil — 19

Street Corn, nduja aioli, ricotta salata, almonds, chives — 17

Crostino, smoked marinated eggplant, stracchino, pickled chiles, honey — 20

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

Bottoni, sungold tomatoes, lamb pancetta, ricotta, basil, breadcrumbs — 25

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

Chitarra, crab, grilled corn, scorzone truffle — 38

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

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

- Sorrio 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

- Zlatan Otok** *Bogdanuša, Pošip, Maraština, Prč* Hvar, Croatia 2024 — 19/76
- Krauthaker** *Graševina* 'Mitrovac' Slavonia, Croatia 2023 — 18/72
- Contini 'Pariglia'** *Vermentino* Sardinia, Italy 2025 — 17/68
- Elena Walch** *Pinot Grigio* Alto Adige, Italy 2025 — 17/68
- De Forville** *Chardonnay* Piedmont, Italy 2025 — 20/80
- Fio 'Fabelhaft' Trocken** *Riesling* Mosel, Germany, 2020 — 16/64
- Leitz 'Zero' (NA)** *Riesling* N/A Rheingau, Germany — 13/52

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
- Gallica** *Grenache* Sonoma Valley, California 2022 — 19/76
- Malvirà** *Nebbiolo* Piedmont, Italy 2022 — 18/72
- Bessa Valley Winery 'Petit Enira'** *Merlot, Syrah, Petit Verdot,* Thracian Valley, Bulgaria 2020 — 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 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
- Marzjusk**o, 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 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
 - 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

- 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