



## DRINKS

### Cocktails

\$7 each

Greenhouse Effect

cocchi americano | arugula |  
cynar | soda

Cosmopolitan, Tamed

cranberries | salers | italicus

Physician's Friend

gin | cascadia d'amore | herb soda

### Vermouth & Sherry

house bianco blend

baldoria umami vermouth

matthiasson "flora" no.7

baldoria amber

house rosso blend

esule exile

oscar 697 rosso

ostinato secco marsala

isabella cream sherry

### Spirit Free

\$5 each

House Made Kombucha

rotating flavor

Herb Soda

daisies signature

Best Day Brewing "Kolsch"

non alcoholic beer

## ASSORTI

assortment of nibbles, two petite fortified pours and two 5oz glasses of wine per selection.  
designed to serve two guests. ask your bartender about other party size options.

### Mezzogiorno

\$30

el capricho anchovies, foccacia, esule exile vermouth, and cataldo calabretta "cirò" rosato

### Costa

\$40

fangst mussels tin, gnocco fritto, umami vermouth blend, and cocci grifoni "tara" brut

### Spagna

\$50

cdc octopus tin, simple green salad, ostinato secco marsala, and elena fucci "verha rosso"

### Elegante

\$115

onion dip+, golden kaluga caviar+, el capricho sturgeon in olive oil tin, house bianco vermouth  
blend, and schramsberg blanc de blanc 375ml bottle

## WINE

### Sparkling

Sorelle Bronca "Modi" Prosecco

\$8

Glera: Veneto, NV

ISC "Ombre" Rosé

\$7

Chambourcin: Illinois, 2023

### Orange/Rosé

Cantina Marilina "Sikele"

\$8

Grecanico: Sicily, 2024

Cataldo Calabretta "Cirò" Rosato

\$7

Gaglioppo: Calabria, 2024

### White Wines

Bianco di Morgante

\$7

Nero d'Avola: Sicily, 2023

La Marea

\$9

Albariño: California, 2023

### Red Wines

Willful Pinot Noir

\$10

Pinot Noir: Oregon, 2022

Elena Fucci "Verha Rosso"

\$7

Aglianico: Basilicata, 2024

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING  
RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY  
RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +



# HAPPY HOUR

OFFERED FROM 3PM TO 5PM TUESDAY-SATURDAY

## Caviar Supplement for

### Onion Dip

smoked trout roe+	\$12
golden kaluga+	\$48
osetra reserve+	\$65
beluga hybrid+	\$95

## SNACKS

### Gnocco Fritto

\$5

cool ranch

### Simple Green Salad

\$11

leafy greens | pecorino |

"wishbone" vinaigrette

### Fritto Misto

\$12

cheese curds | seasonal veg |

tarragon aioli+

### Onion Dip

\$7

house made ruffles+

## CHEESE

loz | served with crackers and daisies honey

\$15 for all three

### Pecorino Gregoriano

\$5

soft | bloomy | tangy

### Pecorino Primo Sale

\$5

semi-firm | salty | floral

### Pecorino Brigantaccio

\$6

earthy | nutty | bran

## TINNED SEAFOOD

### Real Conservas

scallops in brine (150g)

\$32

### ABC+

john dory in mint sauce (120g)

\$26

octopus in caldeirada sauce (120g)

\$30

small squids in curry sauce (120g)

\$28

mackerel fillets in moqueca sauce (120g)

\$20

small sardines in brava sauce (120g)

\$20

trout fillets in dill and pickle sauce  
(120g)

\$20

### El Capricho

cantabrian cold pressed anchovies (8pcs)

\$12

sturgeon in olive oil (110g)

\$24

white tuna slices in sunflower oil (110g)

\$18

white tuna fillets in olive oil (210g)

\$24

### Conservas de Cambados

baby eels in olive oil (120g)

\$38

octopus in galacian sauce (111g)

\$20

small scallops in galician sauce (111g)

\$16

squids in ink (111g)

\$16

small sardines in olive oil (115g)

\$14

mussels in marinade (115g)

\$20

### Fangst

mussels with dill & fennel seed (110g)

\$16