



DRINKS

Cocktails	\$7 each	Vermouth & Sherry	Spirit Free	\$5 each
House Aperitivo Spritz		house bianco blend	\$5	House Made Kombucha
house aperitivo blend bubbles		matthiasson "flora" no.7	\$12	rotating flavor
Logan Sour		baldoria amber	\$12	Herb Soda
brandy blend peaches sherry		house rosso blend	\$5	daisies signature
Torino Torino		esule exile	\$6	Best Day Brewing "Kolsch"
red bitter sweet vermouth coffee		oscar 697 rosso	\$6	non alcoholic beer
		rockwell native amber	\$5	
		isabella cream sherry	\$5	

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 feline "polignano" rosato		
Costa		\$40
cdc squids in ink, gnocco fritto, baldoria umami vermouth, and cocci grifoni passerina brut		
Spagna		\$50
cdc octopus tin, simple green salad, rockwell native amber vermouth, and stolpman "uni"		
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		Orange/Rosé	
Tenuta Cocci Grifoni "Tara" Brut	\$8	Cantina Marilina "Sikelè"	\$8
Passerina: Marche, 2024		Grecanico: Sicily, 2024	
ISC "Ombre" Rosé	\$7	Felline "Polignano" Rosato	\$7
Chambourcin: Illinois, 2023		Susumaniello, Negroamaro, Primitivo:	
		Puglia, 2025	
White Wines		Red Wines	
Bianco di Morgante	\$7	Willful Pinot Noir	\$10
Nero d'Avola: Sicily, 2024		Pinot Noir: Oregon, 2023	
Masseria Li Veli	\$8	Marietta Cellars "Arme" Estate Cab Sauv	\$9
Verdeca: Puglia, 2025		Cabernet Sauvignon, Merlot, Malbec, Petit	
		Verdot: North Coast, CA 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

El Capricho

cantabrian cold pressed anchovies (8pcs)

\$12

sturgeon in olive oil (110g)

\$24

white tuna slices in sunflower oil (110g)

\$18

ABC+

john dory in mint sauce (120g)

\$26

octopus in caldeirada sauce (120g)

\$30

small squids in curry sauce (120g)

\$28

small sardines in brava sauce (120g)

\$20

Conservas de Cambados

octopus in galician sauce (111g)

\$20

squids in ink (111g)

\$16

small sardines in olive oil (115g)

\$14