DRINKS

Cocktails — $7 each

House Aperitivo Spritz
house aperitivo | bubbles

Logan Sour
brandy blend | peaches | sherry

Torino Torino
red bitter | sweet vermouth | coffee

Vermouth & Sherry

house bianco blend	$5
matthiasson "flora" no.7	$12
baldoria amber	$12
house rosso blend	$5
esule exile	$6
oscar 697 rosso	$6
rockwell native amber	$5
isabella cream sherry	$5

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 paysan rosé

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

Tenuta Cocci Grifoni "Tara" Brut — $8
Passerina: Marche, 2024

ISC "Ombre" Rosé — $7
Chambourcin: Illinois, 2023

White Wines

Bianco di Morgante — $7
Nero d'Avola: Sicily, 2024

Masseria Li Veli — $8
Verdeca: Puglia, 2025

Orange/Rosé

Cantina Marilina "Sikelè" — $8
Grecanico: Sicily, 2024

Paysan Rosé — $7
Mouvèdre, Cinsault, Grenache:
California, 2025

Red Wines

Willful Pinot Noir — $10
Pinot Noir: Oregon, 2023

Cataldo Calabretta Ciró Rosso — $8
Gaglioppo: Calabria, 2023

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

baby eels in olive oil (120g)	$38
octopus in galician sauce (111g)	$20
squids in ink (111g)	$16
small sardines in olive oil (115g)	$14

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