



DRINKS

Cocktails

\$7 each

Martinification

gin | heirloom tomato |
anchovy olive

Greenhouse Effect

cocchi americano | arugula |
cynar | soda

Logan Sour

apricot | montenegro |
pale cream sherry

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

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

\$30

Costa

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

\$40

Spagna

cdc octopus tin, simple green salad, ostinato secco marsala, and stolpman "uni"

\$50

Elegante

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

\$115

WINE

Sparkling

Tenuta Cocci Grifoni "Tara" Brut

Passerina: Marche, 2023

\$8

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$7

Orange/Rosé

Monte Rio "The Bench"

Vermentino: California, 2024

\$8

Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

\$7

White Wines

Bianco di Morgante

Nero d'Avola: Sicily, 2023

\$7

Stolpman Vineyards "Uni"

Chardonnay, Rousanne: California, 2023

\$9

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2022

\$10

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2024

\$7

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

sardines in olive oil (112g)

\$12

scallops in brine (150g)

\$32

hake roe in olive oil (150g)

\$16

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

Fangst

sardines with allspice & clove (100g)

\$12

sardines smoked over beechwood (100g)

\$12

sardines with heather and chamomile (100g)

\$12

mussels with dill & fennel seed (110g)

\$16

Conservas de Cambados

baby eels in olive oil (120g)

\$38

octopus in galacian sauce (111g)

\$20

small scallops in galician sauce (111g)

\$16

sea urchin roe in brine (85g)

\$28

squids in ink (111g)

\$16

small sardines in olive oil (115g)

\$14

mussels in marinade (115g)

\$20

ABC+

john dory in mint sauce (120g)

\$26

trout fillets in curry sauce (120g)

\$20

horse mackerel in ravigote sauce (120g)

\$18

spiced wild shrimp in olive oil and

\$40

garlic (120g)