



DRINKS

Cocktails

\$7 each

Greenhouse Effect

cocchi americano | arugula |
cynar | soda

Cosmopolitan, Tamed

cranberries | salers | italicus

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 grifoni "tara" brut

\$40

Spagna

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

\$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

Cantina Marilina "Sikele"

Grecanico: Sicily, 2024

\$8

Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

\$7

White Wines

Bianco di Morgante

Nero d'Avola: Sicily, 2023

\$7

La Marea

Albariño: 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

ABC+

john dory in mint sauce (120g)

\$26

spiced shrimp in olive oil and garlic
(120g)

\$40

horse mackerel in ravigote sauce (120g)

\$18

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

sardines with allspice & clove (100g)

\$12

mussels with dill & fennel seed (110g)

\$16