



DRINKS

Cocktails	\$7 each	Vermouth & Sherry	Spirit Free	\$5 each
Meadow Collins		house bianco blend	\$5	House Made Kombucha
strawberry aperitif hay herb soda		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 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		Orange/Rosé	
Tenuta Cocci Grifoni "Tara" Brut	\$8	Specogna Ramato	\$8
Passerina: Marche, 2024		Pinot Grigio: Friuli, 2025	
ISC "Ombre" Rosé	\$7	Paysan Rosé	\$7
Chambourcin: Illinois, 2023		Mouvèdre, Cinsault, Grenache:	
		California, 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	Cataldo Calabretta Ciró Rosso	\$8
Verdeca: Puglia, 2025		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