



## DRINKS

### Cocktails

\$7 each

#### Jade Sbagliato

herb soda | house bianco blend |  
italicus

#### 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

isabella cream sherry

lustau amontillado

### 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 paysan rosé

\$30

### Costa

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

\$40

### Spagna

cdc octopus tin, simple green salad, amontillado sherry, 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

#### Paysan Rosé

Mourvedre, Cinsault, Grenache: California, 2023

\$7

### White Wines

#### Bianco di Morgante

Nero d'Avola: Sicily, 2023

\$7

#### Stolpman Vineyards "Uni"

Chardonnay, Roussanne: California, 2023

\$9

### Red Wines

#### Shed Wine "Leave the Door Open"

Cabernet Franc/Le Crescent: Michigan, 2023

\$8

#### 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

squids in olive oil (130g)

\$18

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 galacian 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)