

# DEL GIORNO

# SFUSO DEL GIORNO

SERVER	TABLE	GUESTS	CHECK NO. <b>MAR-2026</b>
--------	-------	--------	------------------------------

SERVER	TABLE	GUESTS	CHECK NO. <b>MAR-2026</b>
--------	-------	--------	------------------------------

## THURSDAY SPECIAL

**LASAGNA BOLOGNESE**  
besciamella & parmesan  
29

*bianco*

2017 Tenuta Viglione  
Fiano, Puglia 16/30  
Juicy apple, pear, and white peach  
layered with delicate orchard  
blossoms and honeysuckle.

*pastas*

Tagliatelle con trufa 25  
black truffle, garlic & parmesan

2025 Stemmari 20/38  
Vermentino, Sicily  
Lime zest, white peach, green  
apple, & pineapple, with a savory  
mineral driven finish.

Veal Ragu al Bianco 27  
fettuccine & parmesan

*rosso*

2022 Mezzacorona 'Dinotte' 16/30  
Teraldego, Trentino  
Blackberry, plum, nutmeg, and  
chocolate with a soft, round, and  
subtle finish

*secondi*

Crispy Pork Ribs 27  
rosemary potatoes

2024 Querceto 20/38  
Sangiovese, Chianti  
Tart cherry, raspberry, oregano,  
and violet. Fresh, vibrant &  
structured

*Grazie Mille* TOTAL

*Grazie Mille* TOTAL

MANO A MANO RESTAURANT  
2534 N MILWAUKEE AVE - CHICAGO

GREAT WINES OF THIS MOMENT  
SERVED IN QTR OR HALF LITERS