

DEL GIORNO

SFUSO DEL GIORNO

| SERVER | TABLE | GUESTS | CHECK NO. APR-2026 |
|---|-------|--------|------------------------------|
| MONDAY SPECIAL | | | |
| Chicken Parmesan | | | |
| heirloom tomatoes, burrata & pomodoro 25 | | | |
| <i>antipasti</i> | | | |
| Seafood Ensalata | | 13 | |
| sepia, prawns, octopus & mussels | | | |
| Spicy Broccolini | | 18 | |
| 'nduja vin, breadcrumbs & chili | | | |
| <i>pastas</i> | | | |
| Sweet Pea Agnolotti | | 22 | |
| chili butter & parmigiano reggiano | | | |
| Pappardelle ala Ragu Bianco | | 28 | |
| Slagel Farms pork | | | |
| Risotto Primavera | | 24 | |
| spring vegetables & basil pesto | | | |
| <i>secondi</i> | | | |
| Tuscan Roasted Pork | | 32 | |
| broccolini, crispy potatos & salsa verde | | | |
| <i>Grazie Mille</i> | | TOTAL | |

MANO A MANO RESTAURANT
2534 N MILWAUKEE AVE - CHICAGO

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|--|-------|--------|------------------------------|
| <i>bianco</i> | | | |
| 2020 Rocca di Montemassi | | 16/30 | |
| Vermentino, Maremma Toscana Lemon zest, citrus lace, river rock minerality. Powerful with elevated acidity. | | | |
| 2025 Stemmari | | 20/38 | |
| Vermentino, Sicily Lime zest, white peach, green apple, & pineapple, with a savory mineral driven finish. | | | |
| <i>rosso</i> | | | |
| 2022 Mezzacorona 'Dinotte' | | 16/30 | |
| Teraldego, Trentino Blackberry, plum, nutmeg, and chocolate with a soft, round, and subtle finish | | | |
| 2024 Querceto | | 20/38 | |
| Sangiovese, Chianti Tart cherry, raspberry, oregano, and violet. Fresh, vibrant & structured | | | |
| <i>Grazie Mille</i> | | TOTAL | |

GREAT WINES OF THIS MOMENT
SERVED IN QTR OR HALF LITERS