

DEL GIORNO

SFUSO DEL GIORNO

SERVER	TABLE	GUESTS	CHECK NO. MAY-2026
THURSDAY SPECIAL			
LASAGNA BOLOGNESE			
besciamella & parmesan			
29			
<i>antipasti</i>			
Roman style Artichokes			14
fried artichokes, parmesan, lemon & Italian breadcrumbs			
<i>pastas</i>			
Caprese Ravioli			20
pomodoro, cherry tomatoes, basil			
Scampi Fra Diavolo			26
pink prawns, pomodoro & spicy tomatoe sauce			
Risotto Primavera			24
spring veggies & straccchino cheese			
Fettuccine con Porcini			26
parmesan cream, oyster mushrooms & 30 month aged parmesan			
<i>secondi</i>			
Chicken Parmesan			25
heirloom tomatoes, burrata & pomodoro			
<i>Grazie Mille</i>			TOTAL

MANO A MANO RESTAURANT
2534 N MILWAUKEE AVE - CHICAGO

SERVER	TABLE	GUESTS	CHECK NO. MAY-2026
<i>bianco</i>			
2017 Tenuta Viglione Fiano, Puglia			16/30
Juicy apple, pear, and white peach layered with delicate orchard blossoms and honeysuckle.			
2024 Castelfvero Gavi, Cortese, Piedmont			20/38
Pear, green apple, and fresh citrus. Crisp & slightly floral.			
<i>rosso</i>			
2022 Gala Montepulciano d'Abruzzo			16/30
Blackberry, plum, & black cherry with subtle pepper & rustic earth. Grounded & balanced.			
2024 Frescobaldi 'Remole' Sangiovese, Toscana			20/38
Tart cherry, raspberry, red plum, sage & tomato leaf. Fresh, vibrant & structured.			
<i>Grazie Mille</i>			TOTAL

GREAT WINES OF THIS MOMENT
SERVED IN QTR OR HALF LITERS