

BAR TUTTO

DINNER

SERVED 4:30-10PM

OYSTERS	smoked shallot, grilled olives, calabrian chili	\$25
SALAMI E FORMAGGI	nostrano, coppa, parmigiano reggiano, gorgonzola dolce, blueberry compote	\$25
BUFALA MOZZARELLA CROSTINO	heirloom tomato, black pepper, basil	\$21
ANCHOVY CROSTINO	whipped butter, pickled fennel	\$16
FAVA CROSTINO	whipped ricotta, pickled shallot, pecorino romano	\$18
SAUSAGE AND MUSHROOM CROSTINO	parmesan, black pepper	\$18
ANTIPASTI SALAD	little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette	\$18
LOLLA ROSSA SALAD	pecorino sardo, white balsamic vinaigrette, pistachio	\$17
CUCUMBER SALAD	apricot, black garlic aioli, dukkah	\$18
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, orzo, burrata	\$19
FRITTI MISTI	zucchini, fennel, chiles, sweet onion, lemon aioli	\$14
FRIES	smoked garlic aioli	\$9
BT BURGER	provolone piccante, smoked onion, mustard pickles, fries, garlic aioli	\$25
GEMELLI	sungold tomatoes, stracciatella, basil	\$22
FUSILLI	pesto, parmesan, basil	\$19
RADIATORE	fennel sausage, broccolini, provolone picante	\$21
BUCATINI	lobster, calabrian chili, mascarpone, snow peas	\$32
RIGATONI	guanciale, pecorino, black pepper	\$21
PRAWNS	calabrian chili, garlic butter	\$27
DORADE	roasted summer squash, zucchini aioli, grilled lemon	\$37
BAVETTE STEAK	green garlic beurre blanc, smoked garlic aioli, fries	\$46
LAMB STRIP	saba jus, white beans, lamb sausage, pepper sofrito	\$42
HALF CHICKEN	whipped potato, madeira jus	\$32
PORK SHANK	apples, polenta, cider jus	\$39

EATS

Chef/Owner: Joe Flamm

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will automatically be applied to parties of 6 or more.*

DRINKS & WINE

HOUSE COCKTAILS

- Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, Basil – 18
- Negroni Tropicale: Bordiga Gin, Dry Sherry, Campari, Tropical Fruit – 19
- Tutto Margarita: Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime – 18
- Verbena Spritz: Citadelle Gin, Matchbook Peach Amaro, Lemon Verbena, Prosecco – 18
- Abby’s Daiquiri: Probitas White Rum, Cynar, Ancho Reyes, Cucumber – 19
- Fernet Spritz: Fred Jerbis Fernet, Elderflower, Grapefruit, Coke – 17
- Espresso Martini: Vodka, Averna, Espresso, Raspberry, Cocoa – 18

FERNET & COKES – 11 | WITH HOUSEMADE N/A FERNET – 11

- #2: Noveis Fernet, Raspberry, Eucalyptus, Woodruff
- #3: Paesani Fernet, Orange-Espresso Cordial
- #4: Gajardo Fernet Radicale, Creme de Cacao, Mint

LEMONADE, ICED TEA, ARTISANAL SODAS – 7 | ADD BORDIGA PIEDMONTESE GIN +6

- Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon
- Triple Lime Limeade: Lime Leaf, Black Lime, Fresh Lime
- Blood Orange Earl Grey Lemonade: Fresh Orange, Blood Orange, Earl Grey
- Iced Tea by Rare Tea Cellars: Mallorca Melon or Citron Noir
- Italian Soda by Birrificio Baladan: Mela Zen, Cedrata | Galvanina: Blood Orange

SPARKLING

Indigenous, Prosecco Brut, Glera, Veneto, Italy 2023	15/60
Cantina F.Ili Carafoli ‘L’Onesta’, Lambrusco di Sorbara, Emilia-Romagna, Italy NV	14/56
La Staffa ‘Mai Sentito!’ Frizzante Bianco, Verdicchio/Trebbiano, Marche, Italy NV	17/68
Domaine Montrose ‘Zero Alcohol’ Grenache/Cinsault. Languedoc, France 2024	15/64

WHITE

Torre Raone, Pecorino, Abruzzo, Italy 2024	15/60
Kurtatsch, Muller Thurgau, Trentino-Alto Adige, Italy 2023	16/64
Cantina Mesa ‘Primo Bianco’, Vermentino, Sardinia, Italy 2024	14/56
Via Alpina, Sauvignon Blanc, Friui-Venezia Giulia, Italy 2024	19/76
Alois Lageder ‘Misto Mare’, Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025	17/68
Caruso e Minini ‘Naturalmente Bio’, Catarratto, Sicily, Italy 2024	17/68

SKIN CONTACT/ROSÉ

Pullus, Pinot Grigio, Starjerska, Slovenia 2025	16/64
Cantina Cenci Prima Quercia Rosato, Merlot, Umbria, Italy 2023	18/72
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025	17/68

RED

Foradori ‘Lezer’, Teroldego/Schiava/Lagrein, Trentino-Alto Adige, Italy 2024 <i>chilled</i>	19/76
Ettore Germano, Nebbiolo, Piedmont, Italy 2024	18/72
Copertino Riserva, Negroamaro, Puglia, Italy 2017	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Ferro 13 ‘Nerd’, Nero d’Avola, Sicily, Italy 2024	16/64
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2023	20/80

Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin – 7	Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11
Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy – 9	Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois – 9
Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois – 10	Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California – 9
Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois – 10	Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon – 9