

BAR TUTTO

LUNCH

SERVED 11:30AM-2PM

SALAMI E FORMAGGI	nostrano, bresaola, gran mugello, gorgonzola dolce, pear mostarda, sourdough	\$25
MOZZARELLA CROSTINO	squash mostarda, candied pepitas	\$16
ANCHOVY CROSTINO	whipped butter, pickled fennel	\$14
MUSSEL CROSTINO	espelette aioli, fennel	\$15
SAUSAGE AND MUSHROOM CROSTINO	parmesan, black pepper	\$15
TUSCAN WHITE BEAN SOUP	tomato, kale, sausage	\$8
LOLLA ROSSA SALAD	pecorino sardo, white balsamic vinaigrette, pistachio add chicken thigh +\$5	\$14
ANTIPASTI SALAD	little gem, castelfranco, soppressata, provolone piccante, peperoncino vinagrette	\$17
GRILLED BEETS	winter citrus, poppy seed brittle, whipped goat cheese	\$14
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, orzo, burrata	\$17
SMOKED CHICKEN SALAD	kale, farro, celery, grapes, pecorino vinaigrette	\$19
FRIES	smoked garlic aioli	\$8
FRITTI MISTI	zucchini, fennel, chiles, sweet onion, lemon aioli	\$14
MORTADELLA SANDWICH	garlic aioli, provolone piccante, arugula	\$17
PROSCIUTTO COTTO	whipped butter, b&b pickles	\$17
SPINACH ARTICHOKE PANINO	mozzarella, sourdough	\$15
PORCHETTA SCHIACCIATA	salsa verde, pickled red onion, calabrian chili aioli	\$17
BT BURGER	provolone picante, smoked onion, mustard pickles, fries, garlic aioli	\$24
TORTELLINI IN BRODO	mortadella, parmesan brodo	\$19
FUSILLI	pesto, parmesan, basil	\$18
RIGATONI	guanciale, pecorino, black pepper	\$19

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 Bianco: Bordiga Gin, Carpano Bianco, Luxardo Bitter Bianco, Pisco, Saline, Celery – 17
Tutto Margarita: Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime – 17
Mediterranean Gin Tonic: Barr Hill Gin, Bigallet Thyme Liqueur, Giffard Apricot, Mediterranean Tonic – 17
Espresso Martini: Vodka, Espresso, Averna, Cardamom, Honey – 18 | Spirit Free – 14
Tutto Spritz: Red Amari Blend, Zirbenz Pine, Blackberry, Hyssop, Sparkling – 18

FERNET & COKES – 10 | WITH HOUSEMADE N/A FERNET – 10

#1: Fernet Branca, Bourbon, Vanilla, Lemon
#2: Noveis Fernet, Raspberry, Eucalyptus, Woodruff
#3: Paesani Fernet, Orange-Espresso Cordial

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 Baladin: Mela Zen, Cedrata, or Argumata

SPARKLING

Indigenous, Prosecco Brut, Glera, Veneto, Italy 2023	14/56
Cantina F.lli Carafoli ‘L’Onesta’, Lambrusco di Sorbara, Emilia-Romagna, Italy NV	14/56
Bulli Smpagnino Sulle Bucce, Malvasia/Moscato Giallo/Ortrugo, Emilia-Romagna, Italy, NV	16/64
La Staffa ‘Mai Sentito!’ Frizzante Bianco, Verdicchio/Trebbiano, Marche, Italy NV	17/68
Domaine Montrose ‘Zero Alcohol’ Grenache/Cinsault, Languedoc, France 2023	15/64

WHITE

Zamo Vino Bianco, Friulano/Robolla/Pinot Grigio, Friuli-Venezia Giulia, Italy 2023	15/60
Jasci Pecorino, Pecorino, Abruzzo, Italy 2024	14/56
Cantina Mesa ‘Primo Bianco’, Vermentino, Sardinia, Italy 2024	14/56
Via Alpina, Sauvignon Blanc, Friuli-Venezia Giulia, Italy 2024	17/68
Erste & Neue Südtirol, Riesling, Alto Adige, Italy 2024	16/64
Caruso e Minini ‘Naturalmente Bio’, Catarratto, Sicily, Italy 2024	17/68

SKIN CONTACT/ROSÉ

Cantina Cenci Prima Quercia, Rosato, Merlot, Umbria, Italy 2023	18/72
Pullus ‘Halozan’ Orange, Welschriesling/Muscat, Starjerska, Slovenia 2024	15/65
Attems Ramato Rosé, Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	16/64

RED

Ampeleia Unlitro, Alicante Nero/Sangiovese/Mourvedre, Tuscany, Italy 2024 (1L)	16/70
La Kiuva ‘Rouge de Vallée’, Nebbiolo, Valle d’Aosta, Italy 2021	16/64
Copertino Riserva, Negroamaro, Puglia, Italy 2016	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Barale Fratelli ‘La Rose’, Dolcetto d’Alba, Piedmont, Italy 2022	16/64
Mauro Molino ‘Leradici’, Barbera d’Asti, Piedmont, Italy 2022	15/60
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2023	20/80

Miller High Life American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin – 7	Baladin Super Floreale, Tripel, 8%, Birra Baladin, Piozzo, Italy – 13
Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy – 9	Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11
Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois – 10	Semi-Dry Apple Cider, Hard Apple Cider, 5.7%, Right Bee Cider, Chicago, Illinois – 9
Baladin L’IPPA, American IPA, 5.5%, Birra Baladin, Piozzo, Italy – 13	Guinness 0.0, N/A Irish Stout, 0%, Dublin, Ireland – 10
	Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California – 9

DRINKS

WINE BY THE GLASS/BOTTLE

BEER