

BAR TUTTO

DINNER

SERVED 4:30-10PM

OYSTERS	smoked shallot, grilled olives, calabrian chili	\$22
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
ANTIPASTI SALAD	little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette	\$17
LOLLA ROSSA SALAD	pecorino sardo, white balsamic vinaigrette, pistachio	\$14
GRILLED BEETS	winter citrus, poppy seed brittle, whipped goat cheese	\$14
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, orzo, burrata	\$17
FRITTI MISTI	zucchini, fennel, chiles, sweet onion, lemon aioli	\$14
FRIES	smoked garlic aioli	\$8
BT BURGER	provolone piccante, smoked onion, mustard pickles, fries, garlic aioli	\$24
FARRO SPAGHETTI	garlic, anchovy, chile	\$16
FUSILLI	pesto, parmesan, basil	\$18
RADIATORE	fennel sausage, broccolini, provolone picante	\$19
BUCATINI	beef sugo, parmesan, black pepper	\$20
RIGATONI	guanciale, pecorino, black pepper	\$19
PRAWNS	calabrian chili, garlic butter	\$27
STRIPED BASS	smoked fennel salsa verde	\$29
BAVETTE STEAK	peperonata sauce, fries, smoked garlic aioli	\$38
LAMB STRIP	saba jus, white beans, lamb sausage, pepper soffrito	\$39
HALF CHICKEN	whipped potato, madeira jus	\$28
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, Caper Leaf, Olive Oil, 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
Tutto Spritz: Red Amari Blend, Zirbenz Pine, Blackberry, Hyssop, Sparkling – 18

FERNET & COKES – 10 | SPIRIT FREE – 7

#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
Iced Tea by Rare Tea Cellars: Mallorca Melon or Citron Noir
Italian Soda by Birrificio Baladan: Mela Zen, Cedrata, or Argumata

SPARKLING

Indigenous, Prosecco Brut, Glera, Veneto, Italy 2023	14/56
Cantina F.Ili 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, Friui-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	16/70
Ettore Germano, Nebbiolo, Piedmont, Italy 2023	18/72
Copertino Riserva, Negroamaro, Puglia, Italy 2016	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2022	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	Upside Dawn N/A Golden Ale, <0.5%, Athletic Brewing Co., Milford, Connecticut – 9

DRINKS

WINE BY THE GLASS/BOTTLE

BEER