

refined chef-crafted dishes created
with locally sourced ingredients
and artistically presented

221 N Columbus Drive, Chicago

dinner

monday - sunday
5:00p - 10:00p



{ to share }

cauliflower tempura smoked yogurt, french curry, dates, mint	12	polenta fries parmigiano reggiano, calabrese aioli, chives	8	house made focaccia seasoned ricotta, primolio, olive oil	5	salumi + formaggi italian cured meat, local cheese, house giardinera, seasonal marmalade, honey comb, smoked almonds	24
grilled broccolini lemon creme fraiche, pine nuts, spicy calabria oil, garlic chips, togarashi	12	mussels heirloom cherry tomato, saffron broth, grilled baguette, fennel, arugula	15	meatballs pomodoro grass fed beef and berkshire pork meatballs, pomodoro, ricotta	12	duck duck foie duck rilette, foie mousse, maple gellee, grilled country bread	17
		charred octopus black rice, avocado puree, radish, scallions	18				

soup + salad

farmers market salad seed granola, dried cranberry, tomato, avocado, goat cheese, radish, crouton, herbs, cucumber, vinagrette	11	warm winter salad grilled endive, green apple, crispy speck, gorgonzola piccante, watercress, candy hazelnuts	15	roasted butternut squash creme friache, spicy pepita, pumpkin oil	7
caesar salad sweet gem lettuce, crumbs, parmigiano reggiano	12	tuscan bean + farro pancetta, tuscan kale	8	imported burrata grilled butternut squash, marcona almond, arugula, vin cotto	15

hand made pasta

bucatini carbonara guanciale, egg yolk, pecorino, black pepper	18	cannelloni nduja, scarola, ricotta, fontina fon- duta, red pickled onion, watercress	16	spaghetti tomato sauce, heirloom grape tomato, slice garlic, basil	14
ravioli crab, foie gras, creamy corn, uni, cilantro, chili threads	27	bolognese pappardelle pasta, meat ragu, parsley	20	semolina gnocchi seasonal vegetables, fine herbs, ricotta salata, butternut squash puree, brown butter	18

large format

berkshire pork chop taleggio white polenta, mushroom pork jus, cauliflower	29	halibut porcini fregola, butternut squash, fennel	32	black cod black cod, heirloom braised beans, swiss chard	28
prime ribeye rosemary fingerling potato, turnip, baby carrot, foie gras foam	39	scallop celery root, red beet, pancetta, pickled mushroom, pine nut gremolata	24	beer braised short ribs sunchoke puree, pickled kohlrabi, spicy macadamia nuts	32
cornish game hen acorn squash, broccolini, herb butter	21	grilled prawn lardo, french lentils, green onion, pancetta, pickled butternut squash	29	mushroom risotto roasted mushroom, parmigiano reggiano, mascarpone	16