

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

221 N Columbus Drive, Chicago

dinner

tuesday - saturday
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

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

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

caesar salad
sweet gem lettuce, crumbs,
parmigiano reggiano

12 **tuscan bean + farro**
pancetta, tuscan kale

15 **roasted butternut squash** 7
creme friache, spicy pepita,
pumpkin oil

8 **imported burrata** 15
grilled butternut squash, marcona
almond, arugula, vin cotto

hand made pasta

18 **bucatini carbonara**
guanciale, egg yolk, pecorino,
black pepper

27 **ravioli**
crab, foie gras, creamy corn, uni,
cilantro, chili threads

20 **bolognese**
pappardelle pasta, meat ragu,
parsley

18 **semolina gnocchi**
seasonal vegetables, fine herbs,
ricotta salata, butternut squash
puree, brown butter

14 **spaghetti**
tomato sauce, heirloom grape
tomato, slice garlic, basil

large format

berkshire pork chop 29
taleggio white polenta, mushroom pork jus, cauliflower

prime ribeye 39
rosemary fingerling potato, turnip, baby carrot,
foie gras foam

cornish game hen 21
acorn squash, broccolini, herb butter

halibut 32
porcini fregola, butternut squash, fennel

scallop 24
celery root, red beet, pancetta, pickled mushroom,
pine nut gremolata

grilled prawn 29
lardo, french lentils, green onion, pancetta,
pickled butternut squash

black cod 28
black cod, heirloom braised beans, swiss chard

beer braised short ribs 32
sunchoke puree, pickled kohlrabi, spicy
macadamia nuts

mushroom risotto 16
roasted mushroom, parmigiano reggiano, mascarpone