

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 }

salumi + formaggi 24
italian cured meat, local cheese,
house giardinera, quince marmalade,
honey comb, smoked almonds

imported burrata 12
tomato preserve, seeded lavash, basil

house made focaccia 4

meatballs pomodoro 12
grass fed beef and berkshire pork
meatballs, pomodoro, ricotta

beef tartare 16
cornichons, caper, shallots,
truffle egg yolk

charred octopus 18
black rice, avocado puree,
radish, scallions

mussels 15
heirloom cherry tomato,
saffron broth, grilled baguette,
fennel, arugula

polenta fries 8
parmigiano reggiano, calabrese aioli,
chives

cauliflower tempura 12
smoked yogurt, french curry, dates,
mint

— soup + salad —

farmers market salad 11
seed granola, dried cranberry,
tomato, avocado, goat cheese,
radish, crouton, herbs, vinaigrette

caesar salad 12
sweet gem lettuce, crumbs,
parmigiano reggiano

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

tuscan bean + farro 8
pancetta, tuscan kale

— wood fire oven —

margherita 14
heirloom tomato, mozzarella
di bufala, basil

roasted wild mushroom 14
san marzano tomato, pecorino, parsley

ham + cheese 16
prosciutto, taleggio, arugula

nyc 15
san marzano tomato sauce, aged
mozzarella, pepperoni, parmigiano
reggiano, calabrian chili

fennel sausage 15
aged mozzarella, roasted garlic,
spicy tomato sauce

large format

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

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

cornish game hen 21
acorn squash, broccolini, herb butter

osso bucco 29
potato mousse, beet gremolata

halibut 32
porcini fregola, butternut squash,
fennel

whole branzino 42
tomato confit, roasted cipollini onion,
citrus herb oil, petit arugula, roasted
lemon, 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

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

mushroom risotto 16
roasted mushroom, parmigiano
reggiano, mascarpone

ravioli 27
crab, foie gras, creamy corn, uni,
cilantro

clams spaghetti 26
calabrese chili, white verju,
spanish chorizo, bottarga

bolognese 20
pappardelle pasta, meat ragu, parsley

semolina gnocchi 18
seasonal vegetables, fine herbs, ricotta
salata, brown butter