



**CHICAGO RESTAURANT WEEK 2019  
LUNCH MENU \$24**

**STARTER**

*SELECT ONE*

*WINE PAIRING - QUINTAS DE MELGACO, ALVARINHO, PORTUGAL*

**ARUGULA SALAD (V/GF)**

*BLOOD ORANGE, FENNEL, RED ONION, LEMON VINAIGRETTE*

---

**SOUP OF THE DAY**

*CHEF'S DAILY SELECTION*

**ENTRÉE**

*SELECT ONE*

*WINE PAIRING - MAURO MOLINO, BARBERA D'ALBA, ITALY*

**ITALIAN BEEF SANDWICH**

*GIARDINIERA, CIABATTA ROLL*

---

**ATLANTIC SALMON**

*FARRO, ARUGULA PESTO*

---

**RIGATONI (V)**

*BUTTERNUT SQUASH, MUSHROOM, RED ONION, SPINACH, PARMEASN CHEESE*

**DESSERT**

*SELECT ONE*

*WINE PAIRING - MICHELE CHIARLO, NIVOLE, MOSCATO D'ASTI, ITALY*

**CHOCOLATE BUDINO**

*VANILLA CREAM, HOUSE MADE BISCOTTI*

---

**CANNOLOS & PISTACHIO GELATO**

*MASCARPONE FILLING*

**3 COURSE WINE PAIRINGS**

*ADDITIONAL \$21.00*



**CHICAGO RESTAURANT WEEK 2019  
DINNER MENU \$48**

**ANTIPASTI**

*SELECT ONE*

*WINE PAIRING - TENUTA DE NOZZOLE, LE BRUNICHE, CHARDONNAY, ITALY*

**ARUGULA SALAD (V/GF)**

*BLOOD ORANGE, FENNEL, RED ONION, LEMON VINAIGRETTE*

---

**BRUSCHETTA OF THE DAY**

*CHEF'S DAILY SELECTION*

---

**POLENTA FRIES (V/GF)**

*TALEGGIO FONDUTA*

**ENTRÉE**

*SELECT ONE*

*WINE PAIRING - MAURO MOLINO, BARBERA D'ALBA, ITALY*

**SHORT RIBS (GF)**

*MUSHROOM RISOTTO, NATURAL JUS*

---

**ATLANTIC SALMON**

*FARRO, ARUGULA PESTO*

---

**RIGATONI (V)**

*BUTTERNUT SQUASH, MUSHROOM, RED ONION, SPINACH, PARMEASN CHEESE*

**DESSERT**

*SELECT ONE*

*WINE PAIRING - MICHELE CHIARLO, NIVOLE, MOSCATO D'ASTI, ITALY*

**CHOCOLATE BUDINO**

*VANILLA CREAM, HOUSE MADE BISCOTTI*

---

**CANNOLOS & PISTACHIO GELATO**

*MASCARPONE FILLING*

**3 COURSE WINE PAIRINGS**

*ADDITIONAL \$21.00*