



WINTER DINNER MENU

Executive Chef Jordan Beverung

PIATTINI //

Crispy Pork Belly creamed Tuscan kale, sixty-minute egg, Parmigiano Reggiano, truffle sauce *15*

Wild Mushroom Ragu chanterelles, maitake, beech mushrooms, crispy polenta, smoked buratta *16*

Housemade Potato Gnocchi, gorgonzola dolce, toasted pistachios, micro cress, pistachio oil *15*

Prosciutto Bartlett pears, hearts on fire, hazelnuts, pomegranate seeds, verjus vinaigrette *16*

Lamb Carpaccio harissa rubbed lamb, sunchoke chips, red shiso, rapini salsa verde, Sardinian olive oil * *16*

Chilled Beet Ravioli sheep's ricotta, Jonah Gold apples, escarole, frisée, hazelnut vinaigrette *14*

Field Green Salad goat cheese, candied walnuts, sherry raisin dressing *13*

Little Gem Caesar Salad Parmigiano Reggiano, black pepper crostini *13*

ARTISAN CHEESE SELECTION //

3 cheeses served with handmade accompaniments 16 // Add wine pairing flight of 3 glasses 15

LaClare Evalone, WI raw goat milk, caramel notes, orange & fennel jam

Spring Brook Reading Raclette, VT cow milk, nutty tone, butternut agrodolce

Jasper Hill Baylen Hazen, VT raw cow milk, blue vein, balsamic walnuts

SIGNATURE RAVIOLI // handmade in-house

Maine Lobster Ravioli creamed spinach, julienne red and yellow peppers, chives, lobster butter sauce *31/45*

House Made Spicy Sausage Ravioli Parmigiano Reggiano, basil, arrabiata *16/22*

Butternut and Acorn Squash Ravioli oregano, sweet walnut butter *16/22*

Porcini Mushroom Cappellacci sheep's milk ricotta, parmesan, salsify purée, chestnut mushrooms, fava bean shoots, smoked pinenuts, black garlic reduction *20/26*

PASTA E RISOTTI // gluten free pasta available

House Made Fettucine wild boar ragu, roasted spaghetti squash, pickled red onion, Pecorino *18/24*

Cavatelli duck confit, butternut squash, mushrooms, pearl onions, chives, pine nuts *17/23*

Orecchiette spicy sausage, rapini, caramelized onions, Fontina Val d'Aosta *16/22*

House Made Squid Ink Linguine Sun King shrimp, Calabrian chili, sun-dried tomatoes, caperberries, oregano, basil, parmesan, chive batons *21/27*

Bay Scallop Risotto Acquerello rice, white wine, parsley, Parmigiano Reggiano, julienne preserved lemon, chili thread, garlic chips *24*

PESCE //

Day Boat Scallops saffron rutabaga mash, radicchio, shallots, pear agrodolce, crispy basil * *35*

Whole Roasted Branzino caramelized onion purée, watercress, Calabrian chili, garlic chip, lemon vinaigrette *36*

Faroe Island Salmon orange glazed, golden beet "farrotto", haricot verts, parsley walnut pesto *30*

Pan Roasted Sustainable Whitefish truffle risotto, brown and white beech mushrooms, maitakes, asparagus, red wine butter sauce, radish sprouts *25*

CARNE //

Osso Bucco red wine braised veal shank, saffron fregola, cipollini onion, parmesan, parsley gremolata *34*

Rack of Lamb roasted sunchoke, cipollini onions, black truffle butter, carrot purée, balsamic reduction * *46*

Chicken "Valdostano" prosciutto, Fontina Val d'Aosta, Tuscan kale, polenta, fig jus *26*

E3 Ranch New York Strip Stracchino potato purée, rapini, Calabrian chili, shallots, red wine bone marrow butter * *42*

18% Gratuity for parties of 6 or more.

** The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*