



SUMMER DINNER MENU

Executive Chef Jordan Beverung

PIATTINI //

Seared Octopus pickled knob onions, fava beans, lemon aioli, Sardinian olive oil, micro cress *18*

Heirloom Tomato Salad sage gremolata, watercress leaves, basil, smoked burrata, white balsamic *15*

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

La Quercia Prosciutto 6 minute egg, frisée, arugula, shaved red radish, honey mustard vinaigrette **16*

Lamb Carpaccio fried baby artichokes, black garlic aioli, orange supremes, red mizuna, sea salt, Sardinian olive oil **16*

Swordfish Crudo shaved fennel, Calabrian chili, lemon and soy pearls, parsley leaves, sea salt, Sardinian olive oil **15*

Shaved Asparagus Salad green and white asparagus, pea shoots, arugula, watermelon radishes, grapefruit gelée, lemon vinaigrette *14*

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

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

ARTISAN CHEESE SELECTION //

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

Zingermann's Manchester, Michigan cow's milk, earth tones, with puffed grain granola

Sneek Gouda, Iowa cow's milk, tangy, butterscotch, with apricot chutney

Little Boy Blue, Wisconsin sheep's milk, caramel, briny, with pickled watermelon rind

SIGNATURE RAVIOLI // handmade in-house

Maine Lobster Ravioli creamed spinach, julienne red and yellow peppers, chives, lobster butter sauce *29/43*

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

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

Truffled Pork Belly Agnolotti chanterelle mushrooms, corn purée, scallions, radish, smoked bacon jus *18/24*

PASTA E RISOTTI // gluten free pasta available

Strozzapreti dandelion greens, forest mushrooms, Calabrian chilis, gorgonzola cream, bread crumbs *16/22*

Cavatelli duck confit, asparagus, mushrooms, pearl onions, pine nuts *17/23*

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

House Made Garganelli smoked chicken, English peas, knob onions, shaved Pecorino, black garlic sauce *15/21*

Sweet Corn Risotto Acquerello rice, Parmigiano Reggiano, pancetta, pickled chanterelle mushrooms, chive oil *20*

PESCE //

Pan Roasted Day Boat Scallops charred eggplant puree, Belgian endive leaves, macerated grapes, smoked pine nuts, micro daisies, 8 year balsamic syrup **35*

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

Irish Organic Salmon braised fennel and red cabbage, grilled artichokes, fingerling potatoes, caper bagna cauda **30*

Lake Superior Whitefish sunflower seed crusted, fava bean hummus, summer caponata, black olive caramel *25*

CARNE //

Veal Scaloppini haricot verts, King Oyster mushrooms, pancetta, lemon veal sauce *33*

"Porcellino" crispy braised suckling pork shoulder, roasted pork tenderloin, dandelion greens, pickled blueberries, whole grain mustard, sour cream **32*

Herb Roasted Chicken pancetta, English peas, sunchoke purée, pea tendrils, artichoke and sorrel 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.*