

★

★

APPETIZERS

Fried Calamari 19.00

romesco sauce, charred lemon

Truffle Whipped Ricotta 18.00

sourdough bread, honey, fresh herbs



Bone Marrow 22.00

toasted sourdough, coffee onion jam



Tuna Tartare..... 24.00



avocado wasabi mousse, sesame ponzu, crispy wonton chip

Prosciutto Bruschetta..... 22.00

lemon mascarpone, shaved fennel, truffle oil

Fried Garlic Milk Bread..... 18.00

cheddar & parmesan spread, truffle oil

Roasted Pork Belly..... 18.00



chai spiced vinaigrette, coconut milk, fennel salad

SALADS

add chicken 10 / add steak 20

Toasted Caesar..... 18.00

toasted parmesan, herb croutons, classic dressing, shaved parmesan

Crispy Brussel Sprouts 18.00

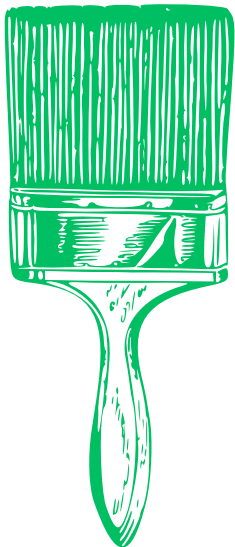


butternut squash puree, maple mustard vinaigrette, frisee, spinach, goat cheese

Wedge Salad 18.00



blue cheese dressing, sundried tomato pesto, candied walnuts, bacon, chives, crumbled blue cheese



DISHES INSPIRED BY OUR RESIDENT LOCAL ARTIST @JOEY.AFRICA

PIZZA MENU

All Pizza 14" Tavern Style (Thin and Crispy)

GLUTEN FREE DOUGH +12

The Chicagoan 28.00

Italian sausage, spicy giardiniera

The Fungi 27.00

wild mushroom, porcini dust, whipped ricotta, truffle oil

Mr. Green 31.00

spinach, charred broccolini, green peppers, shaved parmesan



The Butchers 33.00

italian beef, pepperoni, crispy bacon

Spicy Vodka Margarita..... 26.00

vodka cream tomato sauce, fresh mozzarella, basil

B.Y.O Pizza....21.00

For most flavor we recommend 3 toppings

Sauces

house red sauce or vodka creamy tomato

Vegetables / +3 each

mushrooms, spinach, broccolini, tomatoes, onions, olives, fresh garlic, peppers, basil, hot giardiniera, jalapenos, roasted red peppers, artichokes

Meat Toppings / +4 each

pepperoni, prosciutto, bacon, sausage, italian beef, chorizo, anchovies

Dips & Oils / +3 each

hot honey, house ranch, chili crunch oil, truffle oil

PASTA & ENTREES

Lemon Caccio de pepe..... 28.00

aged parmesan, radiatori

Truffle Lobster Pasta..... 45.00

saffron lobster cream, linguine

Wagyu Bolognese..... 30.00

red wine tomato sauce, pappardelle

Spicy Vodka Pasta..... 24.00

aged parmesan, rigatoni



Roasted Seabass..... 42.00



ratatouille, lemon caper butter sauce

*Filet & Frites..... 55.00



truffle aioli, peppercorn cream

Cajun Roasted Chicken..... 32.00



potato clouds, charred greens, chicken jus