

OSTERIA di

EATALY

CHICAGO

Antipasti

BRUSCHETTA <i>del giorno</i> PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIAL	\$8	PROSCIUTTO CON FETT'UNTA 14-MONTH PROSCIUTTO DI PARMA WITH GRILLED RUSTIC BREAD, EXTRA VIRGIN OLIVE OIL AND POMEGRANATE	\$11
RUCOLA E GRANA PADANO WILD ARUGULA WITH 14-MONTH AGED GRANA PADANO AND LEMON VINAIGRETTE	\$9	SALUMI MISTI E MOZZARELLA SPECK, CACCIATORINI, MORTADELLA AND HOUSEMADE BOCCONCINO	\$14
INSALATA LITTLE GEM LETTUCE WITH PARMIGIANO REGGIANO AND PECORINO ROMANO VINAIGRETTE, BLACK PEPPER, WHITE ANCHOVY AND HOUSEMADE FOCACCIA CROUTONS	\$11	CARNE CRUDA RAW RAZZA PIEMONTESE BEEF WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT	\$15
BARBABIETOLA ROASTED BEETS WITH TOASTED HAZELNUTS, CITRUS, RICOTTA SALATA, MÂCHÉ AND CHAMPAGNE VINAIGRETTE	\$12	COTECHINO EMILIA ROMAGNA-INSPIRED, HOUSEMADE PORK SAUSAGE WITH BRAISED CABBAGE AND LOCAL MUSTARD	\$15

EMILIA-ROMAGNA - INSPIRED DISH & WINE PAIRING



COTECHINO
Emilia Romagna-Inspired, Housemade
Pork Sausage with Braised Cabbage
and Local Mustard
\$15

RECOMMENDED WINE PAIRING
Cantina Ceci, La Luna Lambrusco, NV
\$12/GLASS \$42/BOTTLE

Primi

CASARECCE <i>con Pesto Trapanese</i> ARTISANAL PASTA FROM GRAGNANO WITH TOMATO, BASIL AND ALMOND PESTO	\$11	PASTA AL NERO <i>con Calamari</i> HOUSEMADE SQUID INK CHITARRA PASTA WITH CALAMARI, TOMATO, GARLIC AND CHILI FLAKE	\$14
QUADRATI <i>con Pomodoro</i> HOUSEMADE RICOTTA, SPINACH AND PARMIGIANO REGGIANO-FILLED RAVIOLI WITH TOMATO, GARLIC AND BASIL	\$13	AGNOLOTTI <i>del Plin</i> HOUSEMADE MEAT-FILLED PASTA SERVED WITH BUTTER AND PEA PURÉE	\$15
		PAPPARDELLE <i>alla Bolognese</i> HOUSEMADE RIBBON PASTA WITH SLOW COOKED MEAT RAGÙ	\$16

Secondi

POLENTA <i>del Giorno</i> PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIAL	\$15	PESCE <i>alla Livornese</i> PAN-SEARED MARKET FISH WITH TOMATOES, OLIVES, CAPERS AND PARSLEY	\$26
SALSICCIA <i>con Peperonata</i> HOUSEMADE PORK SAUSAGE WITH SWEET AND SOUR PEPPERS	\$17	SALTIMBOCCA <i>alla Romana</i> VEAL WITH PROSCIUTTO DI PARMA, SAGE AND SAUTÉED GREENS WITH A WHITE WINE AND BUTTER SAUCE	\$28
POLLO <i>con Panzanella</i> SEARED CHICKEN THIGHS WITH A TUSCAN-STYLE BREAD SALAD OF BLISTERED TOMATOES, CUCUMBER, RED ONION, BASIL AND RED WINE VINAIGRETTE	\$19	BISTECCA <i>di Manzo</i> GRILLED NEW YORK STRIP WITH GRILLED ZUCCHINI, ROASTED TOMATO MARMELLATA AND BALSAMIC CREAM	\$25

Contorni

SIDE DISH: SELECTION OF SEASONAL VEGETABLES \$5

Dolci

PANNA COTTA VANILLA CREAM CUSTARD WITH ITALIAN SALTED CARAMEL, ALMOND STREUSEL AND POWDERED SUGAR <i>Gluten-free</i> \$8	TIRAMISÙ CLASSICO CAFFÈ VERGNANO ESPRESSO-SOAKED LADY FINGERS WITH LOCAL MASCARPONE CHEESE AND 70% DARK COCOA <i>Gluten-free</i> \$8	TRE THREE LAYERS OF 100% SUSTAINABLE BAVARIAN DARK, MILK AND WHITE CHOCOLATE WITH RUM SYRUP-SOAKED RICE SPONGE CAKE <i>Gluten-free</i> \$8
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VINO | WINE BY THE GLASS & THE BOTTLE



SPUMANTI | SPARKLING

	GLASS	BOTTLE	REGION
Bollicine Prosecco NV, Serafini & Vidotto	\$10	\$35	Veneto
Brut NV, Ferrari (<i>Trento DOC</i>)	\$14	\$48	Trentino-Alto Adige
Rosé NV, Ferrari (<i>Trento DOC</i>)	\$15	\$55	Trentino-Alto Adige
Franciacorta Libera Cuvée NV, Monte Rossa (<i>Chardonnay, Pinot Nero, Pinot Bianco</i>)	\$18	\$64	Lombardia
Brut Cabochon 2008, Monte Rossa (<i>Chardonnay, Pinot Nero</i>)		\$128	Lombardia
Lambrusco "La Luna" NV, Cantina Ceci	\$12	\$42	Emilia-Romagna



BIANCHI | WHITES

	GLASS	BOTTLE	REGION
Vermentino "Solosole" 2013, Poggio al Tesoro	\$13	\$46	Toscana
Malvasia "Adriatico" 2012, Bastianich	\$10	\$35	Friuli
Langhe Bianco 2014, Parusso (<i>Sauvignon Blanc</i>)	\$13	\$46	Piemonte
Kerner 2013, Abbazia Di Novacella	\$13	\$46	Trentino-Alto Adige
Pinot Bianco 2013, Venica	\$15	\$55	Friuli
"Vespa" Bianco 2012, Bastianich (<i>Chardonnay, Sauvignon, Picolit</i>)	\$16	\$56	Friuli



ROSATI | ROSÉS

	GLASS	BOTTLE	REGION
"Brancato" 2014, Il Poggione (<i>Sangiovese</i>)	\$15	\$55	Toscana
Rosa Vittoria NV, Santa Vittoria (<i>Arneis, Nebbiolo</i>)	\$14	\$49	Piemonte



ROSSI | REDS

	GLASS	BOTTLE	REGION
"Quadrio" 2010, Nino Negri (<i>Chiavennasca, Merlot</i>)	\$12	\$42	Lombardia
Lacrima di Morro d'Alba 2013, Conti di Buscasetto	\$11	\$39	Le Marche
Morellino di Scansano "I Perazzi" 2013, La Mozza	\$9	\$33	Toscana
"Montessu" 2012, Agricola Punica (<i>Carignano, Syrah, Cab Sauvignon, Cabernet Franc, Merlot</i>)	\$15	\$55	Sardegna
Barolo "Normale" 2010, Mirafiore	\$21	\$74	Piemonte
"Trentangeli" 2011, Tormaresca (<i>Aglanico, Cabernet, Syrah</i>)	\$14	\$49	Puglia
Brunello di Montalcino 2009, La Rasina	\$24	\$84	Toscana
La Mozza, Aragone 2009 (<i>Sangiovese, Alicante, Syrah, Carignan</i>)	\$21	\$74	Toscana
Sagrantino di Montefalco 2007, Tenuta Castelbuono	\$17	\$60	Umbria



GRANDI ROSSI | BIG REDS

	GLASS	BOTTLE	REGION
Barolo "La Rosa" 2007, Fontanafredda		\$188	Piemonte
No Name 2010, Borgogno (<i>Nebbiolo</i>)		\$84	Piemonte
"Brandini" Barolo 2008, Brandini		\$134	Piemonte
Amarone della Valpolicella 2009, Allegrini (<i>Corvina, Rondinella, Oseleta</i>)		\$172	Veneto
Il Rosso dell'Abazia 2006, Serafini & Vidotto (<i>Cab Sauv, Merlot, Cab Franc</i>)		\$124	Veneto
Sfursat Valtellina 2009, Nino Negri		\$102	Lombardia
Brunello di Montalcino Riserva 2006, San Polo		\$180	Toscana
Aglanico del Vulture 2009, Re Manfredi		\$72	Basilicata
Mille e Una Notte 2008, Donnafugata (<i>Nero d'Avola</i>)		\$141	Sicilia



DOLCI | SWEET

	GLASS	BOTTLE	REGION
Moscato d'Asti 2013, Brandini	\$10	\$35	Piemonte
Brachetto d'Acqui "Pineto" 2014, Marengo	\$13	\$30 (375ML)	Piemonte

BIRRA | BEER BY THE GLASS & THE BOTTLE



ALLA SPINA | ON TAP

Nastro Azzurro, Peroni 5.1° ABV (<i>Pilsner</i>)	\$6	12 fl oz	Akari Shogun, Half Acre 5.5° ABV (<i>American Wheat Ale</i>)	\$7	12 fl oz
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IN BOTTIGLIA | BOTTLED

Anti-Hero, Revolution 6.5.0° ABV (<i>American IPA</i>)	\$6	12 fl oz	La Rossa, Moretti 7.2° ABV (<i>Doppelbock</i>)	\$8	11.2 fl oz
Bionda, Menabrea 4.8.0° ABV (<i>Golden Lager</i>)	\$7	11.2 fl oz	Nora, Baladin 6.8° ABV (<i>Spiced Beer</i>)	\$11	11.1 fl oz
Ambrata, Menabrea 5.0° ABV (<i>Amber Lager</i>)	\$8	11.2 fl oz	Super Floreale, Baladin 8° ABV (<i>Belgian Strong Ale</i>)	\$11	11.1 fl oz
90 Mintue IPA, Dogfish Head 9° ABV (<i>Imperial IPA</i>)	\$8	12 fl oz			

BEVANDE NATURALI | ALL NATURAL DRINKS



Lurisia Classic Water 1/2 Liter (<i>Sparkling or Still</i>)	\$3.80	16.9 fl oz	San Pellegrino Sodas (<i>Grapefruit or Blood Orange</i>)	\$4.80	6.75 fl oz
Lurisia Classic Water 1 Liter (<i>Sparkling or Still</i>)	\$4.80	33.8 fl oz	Niasca Portofino Sparkling Limonata	\$5.80	8.45 fl oz
Lurisia Sodas (<i>Acqua Tonica di Chinotto, Chinotto, Aranciata, or Gazzosa</i>)	\$4.80	9.3 fl oz	Achillea Fruit Juice	\$3.80	6.7 fl oz
Baladin Sodas (<i>Cedrata</i>)	\$5.80	8.45 fl oz	Plain-T Iced Black Tea	\$2.80	
GUS Sodas (<i>Dry Cola or Dry Ginger Ale</i>)	\$3.80	12 fl oz			