

IL PESCE & LE VERDURE

CRUDO BAR

OSTRICHE

DAILY SELECTION OF OYSTERS
1/2 DOZEN | 12 DOZEN | 24

SALMONE *Sotto Sale* (served chilled)

HOUSE-CURED SALMON WITH SHAVED VEGETABLES, PETITE GREENS AND CRÈME FRAÎCHE | 16

PESCE CRUDO

DAILY TASTING OF ITALIAN-STYLE RAW FISH | 16
See Blackboard for our Daily Offering

ANTIPASTI

MELANZANE FRITTE

BREADED AND FRIED EGGPLANT WITH PARMIGIANO REGGIANO® AND TOMATO MARMALADE | 12

INSALATA VERDE

SALAD OF MIXED GREENS WITH PROSECCO VINAIGRETTE AND PECORINO | 10

INSALATA DI MARE

POACHED SEAFOOD SALAD WITH LEMON VINAIGRETTE, PICKLED CHILIES, RED ONION AND PARSLEY | 16

INSALATA DI CAROTA ARROSTA

SALAD OF ROASTED HEIRLOOM CARROTS, CARROT AND CHICKPEA PURÉE, SALMORIGLIO SAUCE, LEMON WHIPPED RICOTTA AND PISTACHIOS | 14

FORMAGGI MISTI

SELECTION OF THREE ARTISANAL CHEESES WITH ACCOMPANIMENTS | 10

STRACCIATELLA

PULLED HOUSEMADE MOZZARELLA WITH ROASTED BUTTERNUT SQUASH, GRILLED RADICCHIO, LOCAL APPLES, TOASTED WALNUTS AND SABA | 15

POLPO

GRILLED OCTOPUS WITH FINGERLING POTATOES, CELERY AND PICKLED CHILIES | 18

PAIRING WINE WITH YOUR FISH

THE RULE IS...THERE ARE NO RULES

The old saying is "white wine with fish," but this is not always true. Fish has a lot of variety and versatility that goes beyond just white wine. When picking your wine, let the preparation and accompanying ingredients lead the way.

GRILLED FISH

CHARRED AND SMOKY FLAVORS ARE PERFECT FOR EARTHY AND RUSTIC REDS

BAKED FISH

LIGHT AND CLEAN WHITE WINE WILL BRING OUT FULL FLAVOR AND TEXTURE

CRUDO

NOTHING Pairs BETTER WITH THE DELICATE AND NUANCED FLAVORS OF PESCE CRUDO THAN CLASSIC ITALIAN SPARKLING WINES



CONTORNI

VERDURE *di Stagione*

CHEF'S SELECTION OF SEASONAL SIDE DISHES

EACH | 7

FOR 3 | 19

 - Vegetarian Item

 Whole Fish



Imported Italian Pasta
served very al dente, just like in Italia!

SOME OF OUR FAVORITE FARMERS:

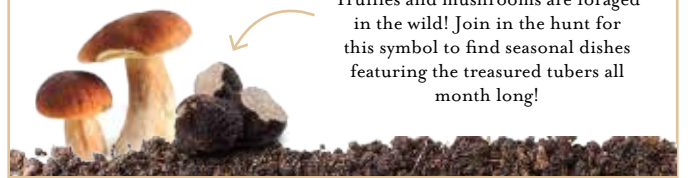
Seedling Farm | South Haven, Michigan • Nichol's Farm & Orchard | Marengo, Illinois • Epiphany Farms | Bloomington, Illinois



Please inform your server of any allergies or dietary restrictions.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

FUNGHI E TARTUFI



Truffles and mushrooms are foraged in the wild! Join in the hunt for this symbol to find seasonal dishes featuring the treasured tubers all month long!

PRIMI

✓ GNOCCHI *alla Romana con Ragù di Funghi*

ROMAN-STYLE SEMOLINA DUMPLINGS WITH WILD MUSHROOM RAGÙ, TOMATO, BECHAMEL AND PARMIGIANO REGGIANO® | 21

✓ CANNELLONI *con Melanzane e Pomodori*

HOUSEMADE PASTA ROLLED WITH SPINACH AND RICOTTA, WITH A ROASTED TOMATO-EGGPLANT SAUCE | 20

LINGUINE *con Vongole*

LONG, STRING PASTA WITH STEAMED CLAMS, WHITE WINE AND CHILI FLAKE | 19

CALAMARO *all'Amalfitana*

GRAGNANO PASTA SERVED VERY AL DENTE (JUST LIKE IN ITALIA) WITH A SEAFOOD RAGÙ IN THE STYLE OF THE AMALFI COAST | 19



✓ FARROTO *di Funghi*

"RISOTTO-STYLE" FARRO WITH ROASTED WILD MUSHROOMS, PARMIGIANO REGGIANO® AND URBANI® TRUFFLES | 19

RISOTTO *con Frutti di Mare*

SEAFOOD RISOTTO WITH SHELLFISH BUTTER AND TARRAGON | 23

✓ QUADRATI *con Ricotta e Spinaci*

HOUSEMADE SPINACH AND RICOTTA-FILLED RAVIOLI WITH LEMON BUTTER AND PISTACHIOS | 14

TORTELLI *con Granchio e Ricotta*

HANDMADE PASTA FILLED WITH CRAB AND RICOTTA SERVED WITH A CHERRY TOMATO-SEAFOOD BUTTER SAUCE | 28

✓ FIORE *di Spinaci e Funghi*

MUSHROOM-FILLED SPINACH PASTA WITH PARMIGIANO REGGIANO, BUTTER, THYME AND SABA | 18

SECONDI

PESCE *del Giorno*

PAN-SEARED MARKET FISH WITH ROASTED CAULIFLOWER, GOLDEN RAISINS AND SALSA VERDE | MP

GAMBERONI

HEAD-ON PRAWNS SAUTÉED WITH OVEN-DRIED TOMATOES, PRESERVED LEMONS, BASIL AND CHILI FLAKE | 28

CACCIUCCO *alla Livornese*

ASSORTED SEAFOOD IN A SPICY TOMATO SAUCE WITH GRILLED CIABATTA | 22

BRANZINO



WHOLE OVEN-ROASTED SEABASS WITH WHITE BEANS, GRILLED ESCAROLE AND SALMORIGLIO SAUCE | 28

BUDEGO

ROASTED MONKFISH WITH BRAISED RED CABBAGE, LOCAL APPLES AND SMOKED PROSCIUTTO BRODO | 24

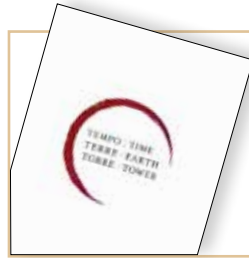
PESCE SPADA *alla Ghiotta*

GRILLED SWORDFISH WITH CHERRY TOMATOES, OLIVES, WHITE WINE, CAPERS AND CHILI FLAKE | 24

✓ VERDURE MISTE

A SALAD OF WARM VEGETABLES AND FARRO IN A NEBBIOLO WINE VINAIGRETTE | 19

"LIFE IS TOO SHORT
NOT TO DRINK WELL."



Want a bottle for the table?
Choose from over 250 Italian wines
stored in our new wine tower!



VINO | WINE BY THE GLASS & THE BOTTLE



SPUMANTI | SPARKLING

	GLASS	BOTTLE	REGION
Prosecco NV, Flor	9	33	Veneto
Bollicine Rosé NV, Serafini & Vidotto (Chardonnay, Pinot Nero)	12	42	Veneto
Brut NV, Ferrari (Trento DOC)	14	48	Trentino-Alto Adige
Rosé NV, Ferrari (Trento DOC)	15	55	Trentino-Alto Adige
Franciacorta "Libera Cuvée" NV, Monte Rossa (Chardonnay, Pinot Nero, Pinot Bianco)	17	64	Lombardia
Moscato d'Asti "Strev" 2015, Marengo	11	39	Piemonte
Blood Orange Mimosa, Canella (Prosecco, Sicilian Blood Orange)	9	33	Veneto



BIANCHI | WHITES

	GLASS	BOTTLE	REGION
Gavi del Comune di Gavi 2015, Fontanafredda (Cortese)	14	49	Piemonte
Vermentino Colli di Luni 2015, Cantine Lunae	15	55	Liguria
Grillo "Uriel" 2015, Poggio Anima	10	35	Sicilia
Falanghina del Sannio 2014, Feudi di San Gregorio	12	42	Campania
Verdicchio Classico Superiore 2014, Bucci	13	46	Marche
"Vespa Bianco" 2013, Bastianich (Chardonnay, Sauvignon, Picolit)	16	56	Friuli



ROSATI | ROSÉS

	GLASS	BOTTLE	REGION
Solero 2015, Fontanafredda (Nebbiolo, Barbera, Freisa)	12	42	Piemonte



ROSSI | REDS

	GLASS	BOTTLE	REGION
Sangiovese "I Perazzi" 2014, La Mozza	9	33	Toscana
Frappato 2014, Planeta	15	55	Sicilia
Pinot Nero 2015, Erste + Neue	13	46	Trentino-Alto Adige
Dolcetto "Briccotondo" 2014, Fontanafredda	10	35	Piemonte
Barbera d'Alba Superiore 2014, Borgogno	15	55	Piemonte
Nero D'avola "Lamuri d'Almerita" 2013, Tasca	13	46	Sicilia
Vino Nobile di Montepulciano 2013, Poliziano	16	56	Toscana
Barolo Serralunga d'Alba 2011, Fontanafredda	19	67	Piemonte
"Vespa Rosso" 2012, Bastianich (Merlot, Refosco, Cabernet Sauvignon, Cabernet Franc)		65	Friuli



SAVORING SAGRANTINO

Discover Umbria's Indigenous Varieties

Trebbiano Spoletino "Trebium" 2013, Antonelli | Umbria 14/49

Montefalco Rosso 2012, Antonelli | Umbria 12/42



CAMPIONE D'EUROPEO ACCORDO EUROPEO DI REGOLAZIONE DEL MERCATO

BIRRA | BEER BY THE GLASS & THE BOTTLE



ALLA SPINA | ON TAP

Eataly house brewed beer	MP 12 fl oz	Nastro Azzurro, Peroni 5.1° ABV (Pilsner)	7 12 fl oz
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Ask your server for today's draft list from Birreria



IN BOTTIGLIA | BOTTLED

Bionda, Menabrea 4.8° ABV (Golden Lager)	7 11.2 fl oz	La Rossa, Moretti 7.2° ABV (Doppelbock)	8 11.2 fl oz
Ambrata, Menabrea 5.0° ABV (Amber Lager)	8 11.2 fl oz	Isaac, Baladin 5.0° ABV (Belgian Style Witbier)	9 8.45 fl oz

BEVANDE NATURALI | ALL NATURAL DRINKS



Lurisia Classic Water 1/2 Liter (Sparkling or Still)	3.80	16.9 fl oz	San Pellegrino Sodas (Grapefruit or Blood Orange)	4.80	6.75 fl oz
Lurisia Classic Water 1 Liter (Sparkling or Still)	4.80	33.8 fl oz	Niasca Sparkling Limonata or Mandarinata	5.80	8.45 fl oz
Lurisia Sodas (Chinotto, Aranciata or Gazzosa)	4.80	9.3 fl oz	Niasca Festivo (Bitter Soda made of Apple, Ginger & Citron)	5.80	8.45 fl oz
Baladin Sodas (Cola or Ginger)	5.80	8.3 fl oz	Achillea Fruit Juice	3.80	6.7 fl oz
GUS Sodas (Dry Cola or Dry Ginger Ale)	3.80	12 fl oz	Plain-T Iced Black Tea	2.80	