



**CHICAGO
RESTAURANT
WEEK 2025
JAN 24-FEB 9**

\$60 FOUR COURSES, EXCLUDING BEVERAGE, TAX, GRATUITY

*MENU PRICES ARE FOR CASH PAYMENT;
CREDIT CARD PAYMENTS ADDS A 3% SURCHARGE*

CENA

ANTIPASTO

POLENTA E FUNGHI

*FRIED POLENTA, MUSHROOMS, SUN CHOKE SAUCE,
BLACK TRUFFLE*

PRIMI (choice)

SETTE VEGETALI V, GF

SEVEN VEGETABLE SALAD, BALSAMIC VINAIGRETTE, PARMESAN

MOZZARELLA DI BUFALA V, GF

BUFFALO MOZZARELLA, ROASTED TOMATOES, BASIL

CALAMARI FRITTI

CRISPY FRIED CALAMARI, SPICY TOMATO SAUCE

SALUMI GF

SLICED MEATS, PICKLED VEGETABLES, BAKED BREAD STICKS

SECONDI (choice)

MELANZANE ALLA PARMIGIANA V

BAKED EGGPLANT, PARMIGIANA STYLE

FETTUCCINE AI FRUTTI DI MARE

HOUSE MADE PASTA, MIXED SEAFOOD, SHELLFISH BROTH

PESCE ALLA LIVORNESE GF

FISH OF THE DAY, SPINACH, POTATOES, LIVORNESE SAUCE

PETTO DI POLLO RIPIENO

*CHICKEN BREAST, FONTINA-MUSHROOM-THYME FILLED,
BRUSSELS SPROUTS, GNOCCHI ROMANA, PAN SAUCE*

MAIALE MILANESE

CRISPY BREADED PORK CHOP, ARUGULA, TOMATO

DOLCI (choice)

PANNA COTTA V, GF

VANILLA BEAN CUSTARD, BERRIES, BERRY SAUCE

FONDENTE AL CIOCCOLATO V, GF

WARM FLOURLESS CHOCOLATE CAKE, CAPPUCINO GELATO

V-VEGETARIAN GF-GLUTEN FREE