

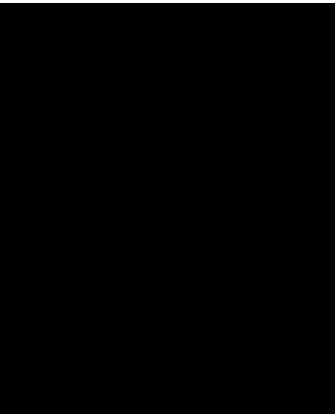
★ Italian-issimo ★

Rockafella	Delaware oysters baked w/ creamy spinach	ea	3
Cozze	PEI mussels, herbed tomato & white wine broth, garlic crostini		8
Polenta	baked, w/ sweet breads, white beans, cavolo nero & pecorino sardo (g)		9
Scallops	jumbo seared, mixed citrus salad, herbed vinaigrette (g)		12
Polpetti	hand-made meatballs slow-cooked in tomato sauce		8
all’ Ortolano	one/ 4 three/ 9 all five/ 14 house-made veggie pickles / celery-date salad / mushrooms agrodolce / Castelvetrano olives / roasted beets, goat cheese & pine nuts (all: v, g)		
Crostini	choose: herbed goat cheese (v) or marsala duck liver mousse		8
Cavoletti	roasted Brussels sprouts (v, g)		7
alla Lauren	“meatball” sandwich w/ aged provolone on a house-made roll, served w/ choice of potato (add side of gorgonzola aioli +1)		11
Neri	thin black pasta ribbons, lobster, scallops, spicy white wine sauce		17
Ravioli	filled w/ three cheeses, topped w/ brown butter, walnuts & sage		14
Brodo	rich truffle-scented broth w/ classic meat-filled tortellini		12
Gnocchi	semolina, w/ mixed winter mushrooms		15
Pappardelle	wide ribbons, truffle scented creamy four-meat sauce, parmigiano		16
Trota	polenta crusted, capers, olives, roasted peppers, spinach, thyme, white wine (g)		18
Pollo	free range roasted half Jidori chicken, Savoy cabbage, mushrooms & sausage stuffing, lemon pan sauce		25

red-headed stepchild

Italian & Irish Fare - March 2013

(v) = vegetarian option ★ (g) = gluten free option ★ 20% gratuity added to groups larger than 5
the City of Chicago advises against eating raw or undercooked seafood & meat



★ Irish-inspired ★

Sliders	house-recipe corned beef, Carr Valley cheese & poached quail egg	ea	4
Brown Bread	whole grain soda bread, Irish butter, fruit chutney		6
Smoked Salmon	demi-smoked salmon mousse on toasted brown bread		7
Craibheachain	creamy salad of chilled crab, scallops, mussels, herbs & lemon		12
Meg’s Puff Balls	light & crispy fried potato balls, sour cream for dipping		7
Chips & Bolognese	not entirely Irish, but hand-cut & dangerous		9
Dublin Coddle	traditional banger, ham & potato stew		12
Kerry Pie	lamb w/ herbs, veggies & mushrooms, baked w/ flaky pastry top		11
Ham Shank	house-cured & slow cooked, savoy cabbage, creamy mustard sauce		15
Roast Salmon	Irish organic salmon, roasted mushrooms, nettles, crispy leeks		12
Shepherd’s Pie	Guinness braised short ribs, peas, onion & carrots, topped w/ whipped potatoes & baked (g)		14

★ potatoes ★ 6 each

Chips hand-cut (v, g)

Mashed (v, g)

Roasted oven-roasted in lard & herbs, topped w/ Parmigiano (v, g)

Brandon’s garlic, butter & herbs (v, g)

Colcannon potatoes mashed w/ kale & cabbage (v, g)