

## ★ Italian-issimo ★

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

## 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 ★

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

★ 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)