

## APPETIZERS

<b>MARINATED OLIVES</b> mixed unpitted roasted olives, fresh lemon <b>GF</b>	\$9
<b>MEATBALLS</b> veal & beef, red sauce, parmesan, giardiniera, za bread	\$18
<b>ARANCINI</b> mushroom risotto, zadough breadcrumbs, taleggio, parmesan, arrabbiata sauce <b>V</b>	\$16.50
<b>MUSSELS</b> white wine, garlic, shallots, crostini, fennel <b>DF</b>	\$20
<b>FRIED CALAMARI</b> zadough breadcrumbs, buttermilk, garlic, arrabbiata sauce	\$19
<b>CHARCUTERIE</b> zadough crostini, house made date jam, spicy candied pistachios, grapes, fox glove cheese, trillium cheese, parmesan cubes, manchego, soppressata, fennel salami, prosciutto, strawberries, sliced apples, marinated olives	\$28
<b>BURRATA</b> burrata cheese, date jam, black salt, calabrian oil, crostini, arugula salad <b>V</b>	\$19
<b>CHICKEN WINGS</b> spicy-sweet sauce, sesame seeds, scallions, celery & carrots <b>DF</b>	\$15/28

## SALADS

**BEET & KALE** \$17

marinated red & yellow beets, pumpkin seeds, baby kale, stracciatella, parmesan vinaigrette **GF**

**CAESAR** \$18

bacon fat zadough croutons, romaine, anchovy oil, white anchovies, parmesan cheese, caesar dressing

**WEDGE** \$18

iceberg lettuce, cherry tomatoes, red onions, scallions, italian parsley, glazed bacon, blue cheese crumbles, blue cheese dressing **GF**

**MEDITERRANEAN** \$19

romaine, italian salami, cherry tomatoes, english cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, mixed olives, red wine vinaigrette **GF**

**APPLE HAZELNUT SALAD** \$17

hydro bibb lettuce, honey crisp apple, celery, roasted hazelnuts, manchego cheese, apple cider vinaigrette **GF V**

**SIMPLE SALAD** \$12

mixed field greens, english cucumbers, cherry tomatoes, red onions, red wine vinaigrette **GF VV**

*ADD GRILLED SHRIMP, PROSCIUTTO, DUCK PROSCIUTTO, OR CHICKEN TO ANY SALAD +\$8*

## SANDWICHES

**MEATBALL SANDWICH** \$18

three meatballs, pomodoro sauce, fresh mozzarella, parmesan cheese

**PROSCIUTTO & ARUGULA** \$16.50

18-month prosciutto di parma, sliced plum tomatoes, stracciatella, arugula, lemon vinaigrette

**CHICKEN PARM** \$17

breaded amish chicken breast, pomodoro sauce, fresh mozzarella, parmesan cheese

**BURGER** \$18

grilled beef patty, aged cheddar, sliced red onion, aioli, toasted brioche bun

## SOUPS

**ESCAROLE WHITE BEAN SOUP** \$11

escarole, white beans, lemon, parmesan, zadough crostinis on the side **V**

**CHICKEN SOUP** \$12

celery, carrots, shredded amish chicken, farro, onion, garlic, zadough crostinis on the side

## PASTA

**GNOCCHI** \$24

potato and parmesan dumpling, veal bolognese sauce, driftless ricotta

**PENNE & MEATBALLS** \$24

marinara sauce, meatballs, parmigian reggiano cheese

## OUR STORY

*GREAT PIZZA. NO SHORTCUTS.*

From first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert's twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel

From one big journey to one beautiful pie, we're excited to have you along for the ride.

FOOD ALLERGIES?  
JUST LET US KNOW.

- GF** GLUTEN-FREE
- DF** DAIRY-FREE
- V** VEGETARIAN
- VV** VEGAN

## EXTRAS

HALF ZA LOAF	\$3.50
WHOLE ZA LOAF	\$6
HOUSE GIARDINIERA	\$3
CALABRIAN CHILI OIL	\$1
SIDE OF RED SAUCE	\$3
SIDE OF RANCH	\$2.50

An optional 2.5% employee benefits fee has been added to all guest checks. If you would like this to be removed, please let us know.

## PIZZA

### THE LIA \$22

our classic cheese, fresh mozz, shredded mozz, red sauce **V**

### THE RITA \$28

italian buffalo mozz, shredded mozz, oven roasted tomatoes, basil, evoo, red sauce **V**

### CARAMELIZED ONION \$24

caramelized onions, fresh mozz, shredded mozz, red sauce **V**

### GRILLED SAUSAGE \$28

grilled fennel sausage, caramelized onions, fresh mozz, red sauce

### CUP & CHAR PEPPERONI \$27

classic pepperoni, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

### THE JAY \$28

crumbled fennel sausage, calabrian peppers, fresh mozz, red sauce

### TULIP TREE

#### THREE CHEESE \$26

foxglove, trillium, fresh mozz, evoo **V**

### THE FUNGHI \$28

truffle cream base, wild mushrooms, garlic, driftless ricotta cheese **V**

### DUCK PROSCIUTTO \$28

duck prosciutto, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

### ROASTED VEGETABLE \$28

roasted cherry tomatoes, red peppers, calabrian peppers, wild mushrooms, caramelized onions, sauteed spinach, garlic, fontina cheese, evoo **V**

### CARNE \$29

crumbled fennel sausage, meatballs, cup & char pepperoni, fresh mozz, shredded mozz, red sauce

### SEAFOOD \$36

shrimp, clams, calamari, fresh mozz, shredded mozz, evoo served with white wine fish sauce on the side (shrimp, clams, calamari, lemon juice, garlic, white wine, butter)

### VEGAN \$28

roasted cherry tomatoes, red peppers, calabrian peppers, wild mushrooms, caramelized onions, sauteed spinach, garlic, evoo **VV**

### SOPPRESSATA \$27

salumi chicago's artisan soppressata, fresh mozz, shredded mozz, calabrian chili peppers, red sauce

### BRUSSELS SPROUTS & BACON \$28

brussels sprouts cooked with bacon, dates, smoked mozz, balsamic glaze, evoo

### ACORN SQUASH \$30

crumbled fennel sausage, maple roasted acorn squash, honey, stracciatella, calabrian chili oil, caramelized walnuts, shaved parmigiano reggiano, evoo

### PROSCIUTTO & ARUGULA \$28

prosciutto di parma, heirloom cherry tomatoes, arugula, lemon vinaigrette, fresh mozz, shredded mozz, parmesan cheese, evoo

### A WALK IN THE WOODS \$28

truffle cream base, wild mushrooms, artisan double cream washed-rind cheese, triple cream bloomy rind cheese, fresh mozz **V**

### FENNEL \$28

salumi chicago's fennel salami, braised fennel, fennel pollen, fresh mozz, shredded mozz, honey, evoo

### CHORIZO \$28

spanish chorizo, piperade, whipped goat cheese, roasted cherry tomatoes, kalamata olives, manchego cheese, fresh oregano, red sauce

### CALI ITALIA \$28

asiago, fresh mozz, gorgonzola cheese, fig jam, prosciutto di parma, balsamic glaze, shaved parmigiano reggiano, evoo

### CHICKEN & ARTICHOKE \$27

marinated chicken breast, garlic, sauteed spinach, seasoned artichoke hearts, fontina cheese, evoo

GLUTEN FREE CRUST AVAILABLE \$3.50

our gluten-free pizza dough contains wheat starch with gluten removed. We cannot guarantee a 100% GF environment

### MAKE YOUR OWN \$21

#### VEGETABLES

+\$3.50 EACH

spinach      marinated artichoke  
mushrooms      caramelized onions  
red onions      cherry tomatoes  
giardiniera

### CHOOSE YOUR BASE evoo or fresh tomato sauce

#### MEAT

+\$5 EACH

bacon  
chorizo  
meatballs  
pepperoni  
fennel sausage

#### PREMIUM MEATS

+\$8 EACH

duck prosciutto  
prosciutto  
shrimp  
marinated chicken

#### MORE

+\$2.50 EACH

garlic  
basil leaves  
calabrian chili oil  
extra red sauce on pizza

## DRINKS

<b>SOFT DRINKS</b> coke, diet coke, sprite	\$4	<b>SPARKLING WATER</b>	\$8	<b>CAPPUCCINO</b>	\$6
<b>PINK GRAPEFRUIT SODA</b>	\$5	<b>1L BOTTLED WATER</b>	\$8	<b>LATTE</b>	\$6
<b>ICED TEA</b>	\$4	<b>COFFEE</b> regular or decaf by sparrow coffee in chicago	\$5	<b>TEA</b> earl gray, mint, citrus chamomile, english breakfast, dragon well	\$4.50
<b>LEMONADE</b> or arnold palmer	\$5	<b>ESPRESSO</b>	\$5		

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.