

312 CHICAGO

LUNCH

ANTIPASTI, ZUPPE E INSALATE

Zeppole e Marinara

crispy dough tossed in garlic and cheese | marinara

Zuppa del Giorno

*Caesar

baby romaine | garlic crostini | white anchovies
parmesan | caesar dressing
add salmon | add chicken | add shrimp

*Arugula Salad

baby arugula | cucumbers | roasted tomatoes
artichokes | pecorino-romano | lemon-vinaigrette
add salmon | add chicken | add shrimp

Wedge Salad

crispy pancetta | grape tomatoes | cucumbers
caramelized walnuts | gorgonzola | blue cheese dressing
add salmon | add chicken | add shrimp

Caprese

fresh mozzarella | sliced tomatoes | basil | EVOO
smoked sea salt | balsamic reduction

Fromage Misti

pecorino | parmesan | brie | gouda
whipped honey ricotta | stracciatella
figs & apricots | crostini

Chilled Seafood Salad

shrimp | octopus | scallops | shallots | herbs
arugula | lemon-oil emulsion

*Fritto Misto

calamari | shrimp | banana peppers | scallions | goat cheese | lemon-balsamic dressing

PANINI

Pollo e Gorgonzola

grilled chicken breast | gorgonzola | avocado spread | lettuce | tomato | brioche bun | truffle fries

Vegetali Grigliati

zucchini | onion | portobella | eggplant | mozzarella | herb mayo | ciabatta | truffle fries

Burger

ground chuck | smoked bacon | provolone | lettuce | tomato | beer braised onions | brioche bun | truffle fries

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LUNCH

PRIMI E SECONDI

Spaghetti e Stracciatella

spaghetti | stracciatella | roasted-garlic marinara

Tagliatelle Bolognese

tagliatelle | braised short rib ragu | rosemary-truffle ricotta

Gnocchi e Porcini

potato dumplings | porcini mushrooms | toasted pine nuts | goat cheese cream

Spaghetti allo Scoglio

clams | mussels | shrimp | fennel pollen | roasted garlic | lemon-tomato broth

Pollo al Limone

pan seared chicken breast | artichokes | roasted potatoes | caper berries | lemon cream sauce

Pan Seared Faroe Island Salmon

fregola sarda | grilled asparagus | golden beet volute

Seared Pork Medallions

grilled asparagus | roasted potatoes | gorgonzola cream sauce

DOLCI

Tiramisu

espresso-soaked ladyfingers | mascarpone cream | fresh berries

Cannoli

vanilla impastata cream | chocolate chips

Crème Brûlée

lemon-vanilla custard | brandy macerated berries

Gelato Artigianale

ask server for offering

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