



## CHICAGO RESTAURANT WEEK 2024

JANUARY 19 - FEBRUARY 4

*Dinner Menu* **\$42.00**

PLEASE SELECT ONE FROM EACH

### *First Course*

**TUSCAN BEAN SOUP GF**  
Basil Walnut Pesto

**BAR HARBOR MUSSELS GF**  
White Wine, Lemon, Butter, Garlic

**ARUGULA & RADICCHIO SALAD GF**  
Apple, Toasted Hazelnuts,  
Orange-Champagne Vinaigrette

### *Second Course*

**PAPPARDELLE w/WILD BOAR RAGU**  
Slow Braised Wild Boar, Red Wine Reduction

**VEAL MARSALA**  
Marsala Sauce, Foraged Mushrooms,  
Seasonal Vegetables

**FETTUCINE ALFREDO con GAMBERONI**  
Jumbo Shrimp, Aged Parmigiano Reggiano

**PESCE ALLA AQUA PAZZA GF**  
(Fish in Crazy Water) White Wine,  
Grape Tomato, Calabrian Chili

### *Third Course*

**LIMONCELLO PIE**

**CANNOLI**  
Sweet Ricotta, Pistachio

**AFFOGATO GF**  
Espresso, Vanilla Gelato

\*The Restaurant Week Menu is designed for each guest to enjoy individually; no sharing, no substitutions.

\*\* Beverages, tax, and gratuity not included

\*\*\*Gluten free pasta available on request

<sup>GF</sup> Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.