



## CHICAGO RESTAURANT WEEK 2025

JANUARY 24 - FEBRUARY 9

*Dinner Menu* **\$45.00**

PLEASE SELECT ONE FROM EACH

### *First Course*

#### SEASONAL SOUP

#### 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

#### LINGUINE all'LIMONE con GAMBERONI

Jumbo Shrimp, Spring Pea, Artichoke Hearts  
Aged Parmigiano Reggiano

#### ATLANTIC SALMON GF

Lemon Butter, Capers, Dill, Seasonal Vegetable

### *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; unfortunately no substitutions.

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

\*\*\*Vegetarian meal available upon request \*\*\*Gluten free pasta available on request

GF Denotes gluten free item

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