



CHICAGO RESTAURANT WEEK

JANUARY 23 - FEBRUARY 8

Dinner Menu **\$45.00**

PLEASE SELECT ONE FROM EACH

First Course

HANDMADE GRILLED ITALIAN SAUSAGE & PEPPERS GF

Red, Yellow, Cubanelle Peppers, Onion,
Garlic, Balsamic Vinegar

ARUGULA & RADICCHIO SALAD GF

Apple, Toasted Hazelnuts,
Orange-Champagne Vinaigrette

Second Course

ATLANTIC SALMON GF

Lemon Butter, Capers, Dill, Braised Lentils

PAPPARDELLE WITH WILD BOAR RAGU

Slow Braised Wild Boar, Red Wine Reduction

CHICKEN PICATTA

Lemon, Capers, Seasonal Vegetables

LINGUINE ALL' LIMONE CON GAMBERONI

Jumbo Shrimp, Spring Peas, Artichoke Hearts,
Aged Parmigiano Reggiano

Third Course

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.