

Cicchetti 'Small Snacks'

available from 11am until kitchen closes

ROASTED CASTELVETRANO OLIVES orange and rosemary	7
NICO SPICY TRAIL MIX cashews, hazelnuts, pistachios, marcona almonds	8
SALUMI & MOZZARELLA marinated mozzarella, mortadella, salame milano, la quercia prosciutto	18
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Formaggi	
ROBIOLA ROCHETTA cow, goat and sheeps milk, filo, apricot mostarda, chives, honey	7
NARRAGANSETT RICOTTA cows milk, dill waffles, lemon conserva	7
BIANCO SARDO sheeps milk, pine nut wafer, mizuna, tomato jam, herbes de provence	7
GORGONZOLA CREMIFICATO cows milk, financier biscotti, apple, blueberry balsamic	7

Coffee

from Intelligentsia	
Espresso Classico	4.5
Espresso Macchiatto	4.5
Espresso Cappuccino	5
Caffè Americano	4.5

Tea

from Rare Tea Cellars	7
2009 Vintage Nico Pu'erh	
Earl Grey Crema	
French Mint Meritage	
Green Almondine	
High Mountain Thai Rooibos	
Regal Breakfast	

Daytime Cocktails Celebrate the "Fine Art of Day Drinking"

BLOODY MARY CH Vodka, pickled vegetables, grated horseradish	
WAKE UP and GIN Death's Door Gin, cantaloupe-orange juice, Aperol, prosecco	
SANDIA FIX Cabeza Tequila, spiced lime cordial, watermelon juice, bitters, club soda	
- \$48 pitcher [serves 4 to 6] - - \$12 glass -	
CLOUD GAZER A crushed-ice cocktail with Plantation 3-Star and Wray & Nephew Rums, chamomile, buckwheat honey and Solerno Blood Orange Liqueur.	12
WALLFLOWER Botanical Modest Vodka shaken with clover honey, citrus, Campari and Leopold Cranberry. Served on the rocks with fresh rosemary.	12
STRAWBERRY APEROL SPRITZ Fresh strawberry, prosecco and club soda.	12
TWO AGAINST ONE An Autumnal aperitivo. Laird's 7 1/2yr Apple Brandy, Pere di Poli Pear Brandy and a touch of pomegranate.	12
SPA WATER Mint-infused Chateau liqueur with melon, cucumber and aloe vera, Novo Fogo Silver Cachaça and sea salt. Served tall.	13
N/A - BASIL LIME FIZZ Sorbet, Semillon Verjus and club soda.	7
N/A - GRAPEFRUIT CREAM SODA Sorbet, citrus and orgeat.	7

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X.O.ld Fashioneds *Some picks from the top shelf*

RUM Dos Maderes 5+5, Rhum Clement Homere, cane syrup, bitters and scorched sugar cane.	20
BRANDY Germain-Robin XO, Le Reviseur XO, Bigallet China China and Boker's Bitters.	20
AGAVE Tequila Ocho Anejo Tequila, Mezcal Vago "Elote", lime bitters, palo santo smoked piloncillo sugar.	20

Cocktails

CLOUD GAZER A crushed-ice cocktail with Plantation 3-Star and Wray & Nephew Rums, chamomile, buckwheat honey and Solerno Blood Orange Liqueur.	12
MONT BLANC #2 Hochstadter's Vatted Rye Whiskey stirred cold with Combier Crème de Mûre, Amaro Barulio and a splash of allspice. Up with a twist.	15
SQUADRA Tequila Cabeza, Pelotón de la Muerte Mezcal, Punt e Mes Vermouth, Drambuie and Benedictine. Served on a large rock.	16
TWO AGAINST ONE An Autumnal aperitivo. Laird's 7 1/2yr Apple Brandy, Pere di Poli Pear Brandy and a touch of pomegranate.	12
WALLFLOWER Botanical Modest Vodka shaken with clover honey, citrus, Campari and Leopold Cranberry. Served on the rocks with fresh rosemary.	12
PEAR AFFAIR Ford's Gin, St. George Spiced Pear, Giffard Ginger of the Indies. Shaken with verjus and Peychaud's Bitters. Up.	13
PRALINE DREAM Brown butter-infused Old Forester 'Nico Barrel' Bourbon, Lustau Oloroso Sherry, toasted pecan and walnut bitters.	13
STRATO PERFETTO Koval Gin shaken with fresh citrus and an herbal infusion. Served on the rocks with a float of red wine.	12
ROCKET SOUR George Dickel No. 8 Whisky, house Arugula Amaro, fresh citrus. Shaken, served on the rocks with fresh plum and sea salt.	13
N/A - BASIL LIME FIZZ Sorbet, Semillon Verjus and club soda.	7
N/A - GRAPEFRUIT CREAM SODA Sorbet, citrus and orgeat.	7

Glass Pours

Prosecco, Santome , Veneto	10	40
Sparkling Rosé of Lagrein, Bortolotti , Friuli	14	56

White

Verdicchio, Collestafano , Castelli di Matelica	12	48
Pinot Grigio, Terre di Gioia , Friuli	10	40
Cortese, Massone , Gavi, Piemonte	12	48
Garganega, Buglioni "Il Disperato" , Veneto	12	48
Pecorino Marramiero Superiore Abruzzo	15	60
Assyrtiko/Athiri, Sigalas , Santorini, Greece	12	48
Kerner, Strasserhof , Alto Adige	15	60
Tocai Friulano, Le Vigne di Zamo , Colli Orientali del Friuli	15	60
Greco di Tufo, Ferrara , Campania	14	56

Red

Pelaverga, Burlotto , Verduno Piemonte	13	52
Piculit Neri, Bulfon , Friuli	15	60
Sangiovese/Sagrentino, Napolini "Rosso dei Monte," Umbria	10	40
Cabernet Franc/Cabernet/Refosco, Castallargo , Friuli	13	52
Syrah/Sangiovese/Merlot, Tenuta di Valgiano "Palistori," Tuscany	16	64
Xinomavro, Kir-Yianni , Naoussa Greece	15	60
Magliocco, Balbium , Calabria	15	60
Mavrotragano/Mandilaria, Sigalas , Santori	16	64
Nebbiolo, Produttori Del Barbaresco , Barbaresco, Piemonte	22	88

Beer

Alla Spina 'Draft'

Off Color Brewing " Trabucco " Lager Chicago IL 5.0% abv	7
Moody Tongue Brewing Co. Sliced Nectarine IPA Chicago IL 6% abv	7
Revolution Brewing " Coup D'Etat " Saison Chicago, IL 7.6%	7

Imbottigliare 'Bottle'

Metropolitan Brewing " Krankshaft " Kolsch Chicago IL 5.0% abv	7
Menabrea e Figli Amber Piemonte Italy 4.8% abv	7
Half Acre Beer Company (Rotating Seasonal) Chicago IL	8 (16oz)
Off Color Brewing " Troublesome " Gose Chicago IL 4.5% abv	7
Three Floyd's Brewing (Rotating Seasonal) Munster IN	7
Revolution Brewing (Rotating Seasonal) Chicago IL	7
Upland Brewery Wheat Ale Bloomington IN 4.7% abv	7
Founder's Brewing Co. Porter Grand Rapids MI 6.5% abv	7
Aquanaut Brewing Co. " The Search " ESB Chicago, IL 5.3% abv	7

Birra Tenute Collesi " Nera " Belgian Strong Dark Apecchio, IT 6% abv	18 (500mL)
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