



2025 CHICAGO RESTAURANT WEEK DINNER MENU

STARTER

ARTISANAL CAESAR SALAD

Parmigiano Reggiano | White Anchovies | Herbed Mini Croutons | Caesar Vinaigrette

MAIN (CHOICE OF ONE)

10-LAYER LASAGNA (EXCLUSIVE TO CHICAGO RESTAURANT WEEK)

Bolognese | House-made Ricotta | Shaved Parmigiano Reggiano

BUTTERMILK-BRINED CHICKEN BREAST (G*)

Mustard-Glazed Marble Potatoes | Marinated Artichokes | Brussel Sprouts | Apricot Preserves

POTATO GNOCCHI WITH TOMATO RAGU (G*) (V)

Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmigiano Reggiano

Vegan Option Available Upon Request

DESSERT (CHOICE OF ONE)

TIRAMISU (V)

Whipped Mascarpone Cream | Espresso

MIXED BERRIES AND PINEAPPLE (G*)(VG)(V)

Fresh Mint | lime Spritz

\$60* PER PERSON

N - Contains Nuts V - Vegetarian VG - Vegan

G* - Although we make every effort to prepare items denoted with G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination. Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food-borne illness, especially if you have a medical condition. Menus are subject to change.