

Acanto

18 S Michigan Ave Steps from Millennium Park, between Madison and Monroe on Michigan Avenue
60603-3200 · +13125780763 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI / APPETIZERS 9

Mixed Olives	\$11.00
garlic, rosemary, orange	
Bruschetta di Funghi	\$17.00
grilled maitake mushrooms, cured egg yolk, fingerling potato chips, aged balsamic	
Fritto Misto	\$21.00
crispy fried shrimp, pepperoncini, castelvetrano olives, lemon, pilacca aioli	
Formaggi	AVAILABLE OPTIONS
Cheese: gorgonzola DOP, capra sarda, robiola langhe "tre latte". Accompaniments:	\$20.00
honeycomb, seasonal fruit, salted mixed nuts, fig & date cake (Nuts)	Add Salumi - Finocchiona, Smoked Speck, Coppa: \$10.00
Oysters Calabrese	\$21.00
bluepoint oysters, parmigiano breadcrumbs, calabrian chili crustacean butter	
Arancini**	\$16.00
fried tomato risotto, mozzarella, basil pesto aioli	
Filet of Beef Carpaccio*	\$22.00
arugula & herb salad, capers, parmigiano, first-press olive oil	
Scallops con Uve* **	\$23.00
seared sea scallops, rosemary & thyme roasted grapes, olive pesto, pistachios	
House-Made Polpette	\$15.00
beef, veal, and pork meatballs, pomodoro, shaved parmigiano	

ZUPPA E INSALATE / SOUP & SALADS 5

Ribollita (Tuscan White Bean Soup)	\$12.00
seasonal vegetables, fennel sausage, ciabatta, parmigiano	
Chopped Bibb	\$16.00
butter lettuce, gem lettuce, radish, tarragon, gorgonzola, crispy prosciutto, foccacia croutons, roasted garlic dressing	
Antipasto Salad	\$18.00
roasted red peppers, eggplant, shaved fennel, olives, parmesan, marinated cherry tomatoes, herb vinaigrette	
Simple Greens	\$14.00
organic mesclun, shaved parmigiano, truffle vinaigrette	

Baby Arugula****\$16.00**

cherry tomatoes, toasted pine nuts, cucumber, red onion, shaved parmesan, balsamic vinaigrette

ENTRATE / ENTRÉE 2

Chicken Piccata*****\$28.00**

roasted broccolini, capers, piccata sauce

Pesce del Giorno*

seasonally prepared

PANINI 2

The Italian Job****\$17.00**

porchetta, soppressata, hot soppressata, hot coppa, stracciatella, arugula, tomato, pesto aioli, sicilian sesame roll

Whitefish***\$18.00**

house pickles, arugula, caper aioli

HOUSEMADE PASTA 5

Rigatoni**\$28.00**

fennel sausage and mushroom tomato ragu, cacio cavalo, fried breadcrumbs

Mushroom Tagliatelle**\$24.00**

chestnut mushrooms, spinach, caraway, garlic & shallot butter, parmesan, chives

Risotto of the Day

chef's daily seasonal creation

Lobster Fusilli**\$36.00**

squid ink fusilli, lobster, scallops, shrimp, san marzano tomatoes, calabrian chili, crispy garlic

Meatball Bucatini**\$26.00**

slow-braised meatballs, pomodoro, shaved parmigiano

STONE OVEN PIZZA 3

Margherita**\$19.00**

fior di latte, marinara, basil

Mushroom**\$20.00**

truffled ricotta, roasted garlic, parmigiano

Spicy Calabrese**\$22.00**

fireball sausage, fior di latte, chile pomodoro sauce

CONTORNI / SIDES 3

Bread Selection	\$10.00
seeded cracker, rosemary and garlic focaccia	
Tuscan Potatoes	\$11.00
olive oil, garlic, herbs, parmigiano	
Roasted Broccolini	\$11.00
olive oil, garlic, parmigiano	

ACANTO CLASSICS 10

Negroni Classico	\$16.00
engine italian gin, cocchi vermouth di torino, campari bitter, orange twist	
Martini "Al Acanto"	\$18.00
panarea island gin, cinzano 1757 dry vermouth, castelvetro olive	
The Southern Versailles	\$18.00
pierre ferrand cognac, campanian apple liqueur, strega herbal, lemon	
Martini Piemontese	\$17.00
elena gin, cocchi vermouth di torino extra dry, gorgonzola olive	
Montferrat Cocktail	\$18.00
basil hayden bourbon, porcini-infused vermouth di torino, benedictine, bitters	
The Acanto "Chinato-Cask" Old-Fashioned	\$24.00
barrell 10 year single barrel bourbon, demerara, bay, apricot, hickory smoke	
Tarocco	\$16.00
vodka, martini & rossi fiero, blood orange liqueur, lemon, cranberry bitters	
Aperol Spritz	\$15.00
aperol, prosecco, grapefruit-olive garnish	
Brachetto Spritz	\$15.00
cocchi rosa aperitif, sparkling brachetto rosato, grapefruit twist	
Bicerin di Torino**	AVAILABLE OPTIONS
served hot aged rum, espresso, bittersweet chocolate ganache, hazelnut, steamed milk	\$14.00
	Non-Alcoholic Version: \$10.00

SPARKLING 4

Fresh - Brut Passerina - Cocci Grifone "Tará" - Marche IGT	\$15.00
Pink - Brut Rosé - Cantina Pedres - Sardegna IGT	\$14.00
Champagne-Ish - Metodo Classico - Barone Pizzini "Animante" - Franciacorta DOCG	\$22.00
Sweet - Moscato d'Asti - G.D. Vajra - Asti DOCG, Piemonte	\$14.00

WHITE 5

Crisp - Verdicchio - Monte Zovo "Le Civaie" - Lugana DOC, Lombardia	\$15.00
Silky - Arneis - Damilano - Langhe DOC, Piemonte	\$16.00
Floral - Zibbibo - Donnafugata "Lighea" - Sicilia DOC	\$15.00
Ripe - Malvasia - Palazzo Tronconi "Fatia" - Lazio DOC	\$16.00
Full - Chardonnay - Massolino - Langhe DOC, Piemonte	\$22.00

ROSÉ ²

Floral, Crisp - Nebbiolo - G.D. Vajra "Rosa Bella" - Piemonte IGT	\$16.00
Savory, Herbal - Sangiovese/Syrah - Buondonno - Toscana IGT	\$18.00

RED ⁷

Sparkling - Lambrusco - Famiglia Carofoli "L'Onesta" - Emilia-Romagna Doc	\$13.00
Fruity - Frappato - Valle dell'acate - Sicilia DOC	\$15.00
Spicy - Nebbiolo - Nino Negri - Valtellina Superiore DOCG, Lombardia	\$18.00
Ripe - Dolcetto - Bruno Rocca "Trifole" - Alba DOC, Piemonte	\$16.00
Rustic - Carignano - Santadi "Grotta Rossa" - Sulcis DOC, Sardegna	\$16.00
Big - Supertuscan - Montepeloso "A Quo" - Toscana IGT	\$19.00
Fancy - Corvina Blend - Palazzo Maffei - Amarone della Valpolicella DOCG, Veneto	\$28.00

DRAFT ²

Peroni - Italian Pilsner - Veneto	\$9.00
Sketchbook "Snowy Owl" - Red Rye Ale - Evanston	\$9.00

BOTTLE ²

Moody Tongue "Juiced Lychee" - American IPA - Chicago	\$8.00
Forst Sixtus - Doppelbock - Alto-Adige	\$8.00

ZERO PROOF - NON-ALCOHOLIC ⁴

Lurisia Italian Sodas	\$6.00
chinotto (bitter orange), lemon, or blood orange	
Ferrarelle	\$10.00
sparkling mineral water	

Aperitif Spritz	\$13.00
martini & rossi "floreale" n/a bitter, n/a sparkling, orange	
Stappi "Camparisoda"	\$6.00
bitter red aperitif soda	

INSALATE / SALADS 3

Pear Salad**	\$14.00
watercress, endive, gorgonzola, shaved shallot, hazelnuts, roasted pear vinaigrette	
Baby Arugula**	\$16.00
cherry tomatoes, toasted pine nuts, cucumber, red onion, shaved parmesan, balsamic vinaigrette	
Antipasto Salad	\$18.00
roasted red peppers, eggplant, shaved fennel, olives, parmigiano, marinated cherry tomatoes, herb vinaigrette	

PRIMI / FIRST 7

Rigatoni	\$28.00
fennel sausage and mushroom tomato ragu, cacio cavalo, fried breadcrumbs	
Agnolotti	\$28.00
filled with red wine-braised beef shank, pork ribs and rabbit, sage and butter sauce	
Mushroom Tagliatelle	\$24.00
chestnut mushrooms, spinach, caraway, garlic & shallot butter, parmesan, chives	
Risotto of the Day	
chef 's daily seasonal creation	
Lobster Fusilli	\$36.00
squid ink fusilli, lobster, scallops, shrimp, san marzano tomatoes, calabrian chili, crispy garlic	
Gnocchi al Forno	\$26.00
ricotta gnocchi, roasted squash, butternut cream, parmigiano, rosemary, pepita crumble	
Meatball Bucatini	\$26.00
slow-braised meatballs, pomodoro, shaved parmigiano	

SECONDI / SECOND 4

Roasted Rabbit	\$36.00
blue ridge farms rabbit leg confit, prosciutto-wrapped loin, piemontese giardiniera	
Chicken Piccata***	\$28.00
roasted broccolini, capers, piccata sauce	
Wild Striped Bass*	\$40.00
pan-roasted sea bass, braised beluga lentils, sunchoke cream, shaved cauliflower & herb salad	

Pesce del Giorno*

seasonally prepared

WINE 3

Sparkling

White

Red

DRAFT BEER 2

Hopewell "Italian Ice" | Chicago | Citrus Lager | 4.2% ABV **\$6.00**

Peroni | Lombardia | Premium Lager | 5.1% ABV **\$5.00**

SNACKS 6

Mixed Olives **\$5.00**

garlic, rosemary, orange

Bruschetta di Funghi **\$8.00**

grilled maitake mushrooms, cured egg yolk, fingerling potato chips, aged balsamic

Tomato Bruschetta **\$6.00**

fior di latte, basil, balsamic, olive oil

Margherita Pizza **\$13.00**

fior di latte, marinara, basil

Spicy Calabrese Pizza **\$15.00**

fireball sausage, fior di latte, chile pomodoro sauce

Mushroom Pizza **\$14.00**

truffled ricotta, roasted garlic, parmesan

FORMAGGI 2

Cheese

gorgonzola dop, robiola langhe tre latte, capra sarda

Accompaniments

honeycomb, seasonal fruit, salted mixed nuts, fig & date cake

DOLCI 5

Bonèt All' Amaretto** **\$9.00**

Chocolate flan, creamy ganache, amaretti cookie, candied almonds. Pair with Alagna "Ostinato" Marsala, Dolce \$12

Classic Tiramisu **\$14.00**

Coffee sponge, mascarpone cream, coffee gelato. Pair with Santa Cristina, Vin Santo \$15. Take Any of These Desserts on The Go!

Sinfonia di Mele** **\$14.00**

Apple and tarragon sorbet, tarragon whipped ganache, apple glass, hazelnut sponge, compressed apple. Pair with Donnafugata "Ben Ryé" Zibbibo \$25

Torta di Cioccolato **\$15.00**

Flourless cake, bahibe chocolate mousse, chocolate-cayenne sorbet, cocoa nibs. Pair with Damilano Barolo Chinato \$22. Take Any of These Desserts on The Go!

House Made Seasonal Gelati or Sorbetti **\$9.00**

COFFEE 6

Bicerin di Torino** **\$14.00**

aged rum, espresso, bittersweet chocolate ganache, hazelnut, steamed milk

Coffee **\$4.00**

Espresso **\$5.00**

Macchiato, Cappuccino, Latte **\$6.00**

Mocha **\$7.00**

Affogato **\$9.00**

LOOSE LEAF TEA 7

Sicilian Blood Orange Green

Sicilian Wildflower Chai

English Breakfast

Earl Grey

Chamomile

Uncaffeinated Selections

Moroccan Mint Meritage

Uncaffeinated Selections

Emperor's Lemon Meritage

Uncaffeinated Selections

DESSERT WINES 6

Cocchi, Brachetto d'Acqui

AVAILABLE OPTIONS

5oz: \$14.00

Full Bottle: \$70.00

G.D. Vajra, Moscato d'Asti **\$13.00**

Santa Cristina, Vin Santo

AVAILABLE OPTIONS

Glass (3oz): \$15.00

Half Bottle: \$60.00

Alagna, Marsala Dolce "Ostinato"

\$12.00

Damilano Barolo Chinato

\$22.00

Donnafugata "Ben Ryé" Zibibibo

AVAILABLE OPTIONS

Glass (3oz): \$25.00

Half Bottle: \$100.00

OUR GRAPPA COLLECTION 12

Candolini

\$13.00

Marolo 3-Year, Amarone

\$16.00

Marolo, Brunello

\$22.00

Marolo Gewurztraminer

\$18.00

Nardini Bassano

\$13.00

Nardini "Mandorla" Almond-Scented

\$13.00

Nardini "Cedro" Citron-Scented

\$13.00

Poli "Arzente" Trebbiano, 10-Year

\$21.00

Poli "Cleopatra" Moscato

\$18.00

Poli "Sarpa", Merlot/Cabernet

\$15.00

Poli "Torcolato" Vespaio

\$18.00

Poli Moscato

\$21.00

LIGHT & AROMATIC 8

Amaro d'Arancia Rossa, Sicilia

\$13.00

Serravalle, Sicilia

\$14.00

Cardamaro, Piemonte

\$12.00

Montenegro, Bologna

\$13.00

Nonino, Friuli

\$15.00

Bresca Dorada Mirto, Sardegna

\$12.00

Bresca Dorada Mirto Verde, Sardegna \$12.00

Nastro d'Oro, Campagna \$12.00

COMPLEX & SPICY 6

Lucano Essenzia Riserva, Basilicata \$20.00

Amaro dell'Etna, Sicilia \$13.00

Zucca, Milano \$12.00

Foro, Piemont \$12.00

Tosolini, Friuli \$13.00

Sfumato, Friuli \$12.00

RICH & SMOOTH 7

Lucano, Basilicata \$12.00

Luxardo, Veneto \$11.00

Ramazotti, Milano \$12.00

Cynar, Molise \$12.00

Averna, Sicilia \$13.00

Nonino Riserva, Friuli \$22.00

Paolucci Ciociaro, Lazio \$13.00

INTENSE & ASSERTIVE 6

Fernet Branca, Milano \$13.00

Branca Menta, Milano \$13.00

Varnelli Dell'erborista, Marche \$14.00

Sibilia, Marche \$14.00

Braulio, Valtellina \$13.00

Santa Maria al Monte, Liguria \$13.00

HOUSE-MADE AMARO 1

2023 "Amaro D'acanto" \$16.00

centerbe-style - sourced from our sommelier's garden - fennel, mint, and wormwood

CRISP WHITES 10

Prie Blanc, Ermes Pavese Blanc de Morgex '20 Valle d'Aosta DOC	\$95.00
Pinot Bianco, Cantina Bolzano '20 Trentino-Alto Adige DOC	\$55.00
Malvasia Blend, Pallavicini "Poggio Verde" '20 Frascati Superiore DOCG, Lazio	\$50.00
Garganega, Suavia "Monte Carbonare" '20 Soave Classico DOC, Veneto	\$85.00
Cortese, La Scolca "Gavi dei Gavi" '21 Gavi DOCG, Piemonte	\$120.00
Cataratto Blend, Mortellito "Calaiancu" '19 Sicilia IGT	\$80.00
Chardonnay, Vie di Romans '20 Friuli Isonzo DOC, Friuli-Venzia Giulia	\$85.00
Pinot Bianco, Colterenzio "Puiten" '19 Alto Adige DOC, Trentino Alto-Adige	\$110.00
Greco di Tufo, Quintodecimo "Jaune d'Arles" '17 Greco di Tufo DOCG, Campagna	\$160.00
Verdicchio, Pievalta "San Paolo" Riserva '16 Castelli dei Jesi Classico DOCG, Le Marche	\$80.00

AROMATIC WHITES 13

Müller-Thurgau, Erste & Neue '21 Trentino-Alto Adige DOC	\$50.00
Arneis, Damilano '21 Langhe DOC, Piemonte	\$60.00
Biancolella, Antonio Mazzella '20 Ischia IGT, Campagna	\$65.00
Chardonnay, La Miraja "Cuore di Luna" '21 Piemonte IGT	\$60.00
Verdeca, Masseria Li Veli "Askos" '20 Salento IGT, Puglia	\$65.00
Falanghina, Villa Matilde '20 Falerno del Massico DOC, Campagna	\$80.00
Gewürztraminer, Elena Walch "Vigna Kastelaz" '20 Alto Adige DOC, Trentino Alto-Adige	\$110.00
Timorasso, Cantina di Tortona '20 Colli Tortonesi DOC, Piemonte	\$65.00
Timorasso, Borgogno "Derthona" '18 Colli Tortonesi DOC, Piemonte	\$160.00
Greco Blend, Montevetrano "Core" '16 Campagna IGT	\$80.00
Friulano, Le Vigne di Zamò "No Name" '18 Colli Orientali DOC, Friuli-Venzia Giulia	\$90.00
Zibbibo, Donnafugata "Lighea" '20 Sicilia IGT	\$64.00
Falanghina, Quintodecimo "Via del Campo" '19 Irpinia DOC, Campagna	\$160.00

STRUCTURAL WHITES 17

Pinot Bianco, Terlan "Vorberg" Riserva '18 Trentino-Alto Adige DOC	\$140.00
Fiano, Zampaglione "Don Chisciotte" '18 Campagna IGT	\$120.00

Carricante, Barone di Villagrande '20 Etna Superiore DOC, Sicilia	\$75.00
Carricante, Benanti "Contrada Rinazzo" '19 Etna Superiore DOC, Sicilia	\$140.00
Grechetto, Tenuta di Salviano "Rigogoli" '20 Umbria IGT	\$120.00
Roscetto, Cotarella "Ferentano" '19 Montefiascone IGT, Lazio	\$72.00
Chardonnay, De Forville '20 Langhe DOC, Piemonte	\$70.00
Pinot Grigio, Elena Walch "Castel Ringberg" '20 Alto Adige DOC, Trentino Alto-Adige	\$80.00
Pinot Grigio, Cantina Tramin "Unterebner" '19 Alto Adige DOC, Trentino Alto-Adige	\$100.00
Vernaccia, Montenedoli "Tradizionale" '20 San Gimignano DOCG, Toscana	\$65.00
Nebbiolo Blend, Nino Negri "Ca'Brione" '19 Alpi Retiche IGT, Lombardia	\$150.00
Verdicchio, Allegrini "Oasi Mantellina" '21 Lugana DOC	\$70.00
Chardonnay, Isole e Olena '19 Toscana IGT	\$175.00
Fiano, Quintodecimo "Exultet" '19 Avellino DOCG, Campagna	\$160.00
Chardonnay, Aldo Conterno "Bussiador" '17 Langhe DOC, Piemonte	\$175.00
Chardonnay Blend, E. Walch "Beyond the Clouds" '19 Trentino Alto-Adige IGT	\$200.00
Verdicchio, Sartarelli "Balciana" '16 C.D. Jesi Classico Superiore DOCG, Le Marche	\$90.00

ROSÉ & ORANGE 10

Floral, Nebbiolo Rosato, La Kiuva '21 Valle d'Aosta IGT	\$60.00
Minerally, Nocera Blend Rosato, Donnafugata "Rosa" '21 Sicilia DOC	\$85.00
Zesty, Corvina Blend Rosato, Zenato '21 Bardolino DOC	\$65.00
Cranberry, Ciliegiolo Rosato, Bisson '21 Liguria IGT	\$55.00
Savory, Frappato Blend Rosato, Lamoresca '21 Sicilia IGT	\$90.00
Full-Bodied, Aglianico Rosato, Elena Fucci "Titolo" '21 Basilicata Igt	\$95.00
Wild-Herbed, Teroldego "Rosato" Foradori "Lezèr" '20 Vigneti delle Dolomiti IGT, Trentino-Alto Adige	\$60.00
Rare, Vermentino di Corso, Lamoresca '20 Sicilia IGT	\$100.00
Stone-Fruited, Greco Ramato, Collecapretta "Pigro delle Sorbe" '18 Umbria IGT	\$85.00
Rich, Pinot Grigio Ramato, Vie di Romans "Dessimus" '20 Friuli IGT, Friuli-Venzia Giulia	\$90.00

BRIGHT REDS 16

Pignolo-Merlot, Radikon "RS18" '18 (Served Chilled) Friuli Venezia Giulia IGT	\$100.00
Petit Rouge, Danilo Thomain "Enfer d'Arvier" '19 Single Vineyard, Valle d'Aosta DOC	\$95.00
Frappato, Valle dell'Acate "Il Frappato" '21 Sicilia DOC	\$60.00
Pinot Nero, Grosjean '21 Vallee d'Aosta DOC	\$85.00
Nebbiolo, G.D. Vajra "Claré JC" '21 Langhe DOC	\$70.00
Vespolina Blend, Le Piane "Maggiorina" '20 Boca DOC, Piemonte	\$60.00
Croatina Blend, Le Piane "Mimmo" '18 Boca DOC, Piemonte	\$85.00
Chiavennasca, Sandro Fay "Téi" '20 Rosso di Valtellina DOC, Piemonte	\$75.00
Chiavennasca, Sandro Fay "Ca' Moréi" '17 Valtellina Superiore DOCG, Piemonte	\$95.00
Pinot Nero, Erste & Neue '21 Alto Adige DOC, Trentino Alto-Adige	\$70.00
Pinot Nero, Colterenzio "St. Daniel" Riserva '19 Alto Adige DOC, Trentino Alto-Adige	\$110.00
Schioppettino, Ronchi di Cialla "RiNera" '18 Friuli-Venezia Giulia IGT	\$85.00
Primitivo Blend, Cristiano Guttarolo "Joha" '18 Puglia IGT	\$80.00
Nebbiolo, Proprietá Sperino 'Uvaggio" '18 Costa della Sesia DOC, Piemonte	\$95.00
Lagrein, Colterenzio "Mantsch" Riserva '19 Alto Adige DOC, Trentino Alto-Adige	\$110.00
Lagrein, Alois Lageder "Conus" '17 Südtirol IGT, Trentino Alto-Adige	\$85.00

JUICY REDS 16

Frappato-Nero, Donnafugata '19 Cerasuolo di Vittoria DOCG, Sicilia	\$75.00
Piedirosso, Antonio Mazzella "Per'e Palummo" '20 Ischia IGT, Campagna	\$90.00
Cesanese, Corte dei Papi "Colle Ticchio" '20 Piglio DOCG, Lazio	\$55.00
Dolcetto, Luigi Einaudi '21 Dogliani DOCG, Piemonte	\$60.00
Lagrein, Colterenzio '21 Alto Adige DOC, Trentino Alto-Adige	\$65.00
Nerello Mascalese Blend, Lamoresca "Elsa" Riserva '19 Sicilia IGT	\$125.00
Nebbiolo, Angelo Negro "Angelin" '20 Langhe DOC, Piemonte	\$70.00
Valpolicella Ripasso, Pra "Morandina" '19 Valpolicella Ripasso Superiore DOC, Veneto	\$85.00
Barbera, La Miraja "Le Masche" '20 Asti Superiore DOCG, Piemonte	\$70.00
Montepulciano, Francisco Cirelli "Anfora" '20 Abruzzo DOC	\$75.00
Colorino, Montenidoli '20 Toscana IGT	\$65.00

Nero d'Avola-Syrah, Donnafugata "Sedara" '20 Sicilia DOC	\$55.00
Barbera, Michele Chiarlo "La Court" Riserva '18 Nizza DOCG, Piemonte	\$150.00
Nero d'Avola, Lamoresca "Nero" Riserva '19 Sicilia IGT	\$150.00
Sagrantino Blend, Scacciadiavoli '20 Montefalco DOC, Umbria	\$70.00
Cabernet Blend, Sorelle Bronca "Ser Bele" '15 Prosecco IGT, Veneto	\$95.00

CHEWY REDS 20

Schioppettino, Ronchi di Cialla '16 Colli Orientali DOC, Friuli-Venezia Giulia	\$150.00
Frappato-Nero, Lamoresca '21 Sicilia IGT	\$100.00
Freisa, G.D. Vajra "Kyè" '15 Langhe DOC, Piemonte	\$85.00
Nerello Cappuccio, Benanti '19 Sicilia IGT	\$90.00
Nerello Mascalese, Benanti "Contrada Cavaliere" '19 Etna DOC, Sicilia	\$150.00
Nerello Blend, Bonavita '17 Faro DOC, Sicilia	\$110.00
Piedirosso-Aglianico, Marisa Cuomo "Furore" '20 Costa d'Amalfi DOC, Campagna	\$95.00
Nebbiolo, Ghiomo "Sansteau" '18 Langhe DOC, Piemonte	\$75.00
Sangiovese, San Giorgio "Ciampoleto" '20 Rosso di Montalcino DOC, Toscana	\$70.00
Sangiovese, Poggio dell'Aquila '12 Rosso di Montalcino DOC, Toscana	\$80.00
Sangiovese, Altesino '20 Rosso di Montalcino DOC, Toscana	\$80.00
Sangiovese-Cabernet, Tenuta di Ghizzano "Veneroso" '17 Terre di Pisa DOC, Toscana	\$110.00
Nebbiolo, Marcarini "La Morra" '18 Barolo DOCG, Piemonte	\$125.00
Nebbiolo, De Forville '19 Barbaresco DOCG, Piemonte	\$95.00
Nebbiolo, Boroli '16 Barolo DOCG, Piemonte	\$125.00
<small>ask about our single-vineyard, library selection</small>	
Nebbiolo, G.D. Vajra "Coste di Rose" '18 Barolo DOCG, Piemonte	\$225.00
Nebbiolo, Cordero di Montezemolo "Monfaletto" '17 Barolo DOCG, Piemonte	\$160.00
Sangiovese, Il Palazzone '16 Brunello di Montalcino DOCG, Toscana	\$220.00
Sangiovese, Altesino '17 Brunello di Montalcino DOCG, Toscana	\$200.00
Sagrantino, Scacciadiavoli '16 Montefalco DOCG, Umbria	\$110.00

RICH REDS 18

Teroldego, Elisabetta Foradori '19 Vigneti delle Dolomiti IGT, Trentino	\$90.00
Sangiovese, Fattoria di Basciano '19 Chianti Rufina DOCG, Toscana	\$55.00
Perricone, Marino Abate "Ricamo" '19 Sicilia IGT	\$80.00
Cannonau, Argiolas "Senes" Riserva '17 Sardegna DOC	\$95.00
Sangiovese, Selvapiana "Bucerchiale" Riserva '18 Chianti Rufina DOCG, Toscana	\$100.00
Sangiovese, Tenuta Vallocaia "I Quadri" Vino Nobile '18 Montepulciano DOCG, Toscana	\$160.00
Gaglioppo, Du Cropio "Dom Giuvà" Riserva '16 Cirò Classico Superiore DOC, Calabria	\$85.00
Montepulciano, Di Majo Norante "Don Luigi" Riserva '16 Molise DOC	\$95.00
Bordeaux Blend, Caiarossa "Aria di Caiarossa" '16 Toscana IGT	\$150.00
Primitivo, Felling "Sinfarosa" '18 Manduria DOC, Puglia	\$70.00
Aglianico, Elena Fucci "Titolo" '17 Vulture DOCG, Basilicata	\$100.00
Aglianico, Villa Matilde '17 Taurasi DOCG, Campagna	\$100.00
Cabernet Blend, Grattamacco Rosso '20 Bolgheri DOC, Toscana	\$95.00
Cabernet Blend, Podere Sapaio "Volpolo" '18 Bolgheri DOC, Toscana	\$140.00
Cabernet-Nero d'Avola, Donnafugata "Tancredi" '18 Sicilia IGT	\$140.00
Cabernet, Tua Rita "Giusto di Notri" '19 Toscana IGT	\$235.00
Amarone Blend, Palazzo Maffei '17 Amarone della Valpolicella DOCG, Veneto	\$95.00
Amarone Blend, Allegrini '18 Amarone della Valpolicella DOCG, Veneto	\$165.00

PRIMI ⁴

Pomodoro	\$20.00
house vegan fusilli pasta, pomodoro sauce, basil, olive oil	
Fra Diablo	\$22.00
house vegan fusilli pasta, crispy garlic, calabrian chile, marinara, isot pepper, olive oil	
Primavera	\$22.00
house vegan fusilli pasta, seasonal vegetables, garlic, olive oil & fresh herbs	
Risotto	\$18.00
acquerella carnaroli rice, mushrooms, pomodoro, olive oil	