

Beers & Softs

GINETTE PILS 25CL 3,2€ / 50CL 6€	HOMEMADE LEMONADE 5€
GOOSE IPA 25CL 3,5€ / 50CL 6,7€	HOMEMADE ICE TEA 4€
HOEGAARDEN 25CL 3,5€ / 50CL 6,7€	COCA COLA/ZERO 3€
VICTORIA 8,5° STRONG BLOND 5€	SCHWEPPES TONIC 3€
JAMBE DE BOIS 8° TRIPLE 5,5€	ORGANIC APPLE JUICE 3,5€
ORVAL 6€	AGUA PANNA STILL WATER 1/4L 3€ 1/2L 6€
LEFFE BLOND 4€	SAN PELLEGRINO WATER 1/4L 3€ 1/2L 6€
JUPILER NA 3€	+ SIRUP 0,5€

Digestivo & Coffee

AMARETTO €8	COFFEE, DECA, ESPRESSO 3€
FERNET BRANCA €8	DOPPIO 4€
LIMONCELLO €7	CAPPUCINO/LATTE 4€
GRAPPA €7	GREEN/BLACK TEA 4€
SAMBUCA €7	INFUSION 4€

Our Wines

RED

RED HOUSE WINE
GLASS 6,5€ ¼ 11€ ½ 20€ BOTTLE 30€

SURI, BARBERA D'ALBA, PIEMONTE €45

COLLI SENESI, CHIANTI, TOSCANA €42

LA CALLA, NERO D'AVOLA, SICILIA €35

ROSE

ROSE HOUSE WINE
GLASS 6,5€ ¼ 11€ ½ 20€ BOTTLE 30€

WHITE

WHITE HOUSE WINE (DRY)
GLASS 6,5€ ¼ 11€ ½ 20€ BOTTLE 30€

TIMO, 100% VERMENTIMO, PUGLIA €35

ALTAVILLA, 100% GRILLO, SICILIA €36

SPARKLING

PROSECCO, GLASS 9€ BOTTLE 42€

LAMBRUSCO, GLASS 7€ BOTTLE 33€

chicago
TRATTORIA

Cocktails & Aperitivo

APEROL SPRITZ | 10€
aperol, prosecco, soda water

CAMPARI SPRITZ | 10€
campari, prosecco, soda water

WHITE SPRITZ | 11€
elderflower, prosecco, soda water

CAMPARI ORANGE | 8€
campari, orange juice

CAMPARI TONIC | 8€
campari, tonic

0.0% COCKTAILS

MOCKTAIL IPANEMA | 9€
passion fruit, lime, tonic

MOCKTAIL LOLA | 9€
raspberry, violet, lime, soda water

CRODINO TONIC | 7€
crodino 0.0%, tonic

NEGRONI | 11€
campari, cinzano rosso, gin

AMERICANO | 10€
campari, cinzano rosso, soda water

ESPRESSO MARTINI | 11€
vodka, coffee liqor, espresso

CINZANO RED | 5€
Italian vermouth

CINZANO WHITE | 5€
Italian vermouth

SPIRIT AND SOFT | 8€
whisky, rhum, vodka

GIN AND TONIC | 8€

RICARD | 5€

PORTO | 5€

Antipasti & Starters

ANTIPASTI SELECTION OF FINE ITALIAN
CHARCUTERIES & CHEESES
1p | €11 2p | €21 3p | €31 4p | €42
(contains nuts)

ANTIPASTI SELECTION OF GRILLED
VEGETABLES & ITALIAN CHEESES
1p | €11 2p | €21 3p | €31 4p | €42
(contains nuts)

FRESH BURRATA AND ROASTED
CHERRY TOMATOES | €15
balsamic vinegar, olive oil, fresh basil
(contains nuts)

SCAMPI ALLA DIAVOLA | €15
sauteed scampi in spicy tomato sauce,
served with homemade focaccia

SCAMPI AL AGLIO E OLIO | €15
sauteed scampi with garlic and olive
oil, served with homemade focaccia

SCAMORZA AFFUMICATA | €15
smoked scamorza baked in tomato
sauce, served with homemade
focaccia

PORTION OF OLIVES | €5

Seasonnal specials

OSSO BUCO | €26

original Tuscan recipe for osso buco, braised veal shank in a rich tomato sauce served with fresh pasta

ESCALOPE MILANESE | €25

house breaded veal escalope served with a side salad and fresh pasta

ESCALOPE ALLA PARMIGIANA | €27

veal escalope with tomato sauce, eggplant and mozzarella, served with fresh pasta

LASAGNA BOLOGNESE | €22

our chef's recipe with fresh pasta sheets, ragu alla Bolognese, bechamel and mozzarella

CANNELONI (V) | €20

house made cannelloni stuffed with grilled vegetables and mozzarella, served in tomato sauce and oven gratinated

Fresh pasta

SPAGHETTI AL LIMONE (V) | €18

fresh lemon juice, salted butter and parmesan

SPAGHETTI CACIO & PEPE (V) | €19

our house special, pecorino cheese and ground black pepper

PAPPARDELLE AL PISCTACCHIO (V) | €22

pesto di pistacchi topped with fresh stracciatella and pistacchio nuts

PAPPARDELLE AL POMODORO (V) | €19

creamy tomato sauce with fresh basil, topped with fresh burrata

ORICHETTE ALLA NDUJA | €19

tomato sauce with spicy pork spread topped with stracciatella

ORICHETTE SALSICCIA | €19

classic italian fennel sausage, zucchini, fennel and cime di rape

SPAGHETTI ALLA CARBONARA | €18

guanciale (pork cheek), cream, egg yolk, black pepper and parmesan

SPAGHETTI AGLI SCAMPI | €24

tomato sauce, garlic, celery, zucchini, cherry tomatoes and sauteed scampi

SPAGHETTI ALLE VONGOLE | €25

venus clams sauteed with garlic, white wine and celery

Glutenfree pasta available +2€. Please be aware that this pasta is cooked in a kitchen where gluten is present. It may take 15 min extra.

Kids under 12

PIZZA MARGHERITA | €11

tomato sauce, mozzarella fior di latte

PIZZA PROSCIUTTO | €13

tomato sauce, mozzarella fior di latte, cooked ham

PASTA PROSCIUTTO COTTO | €13

fresh pasta with cooked ham and cream

PASTA BOLOGNESE | €13

fresh pasta with ragu alla Bolognese

Please ask our staff for the allergens list.
The osso buco, veal escalope and bolognese sauce are hallal.
Doggy bag 50 cents. V stands for Vegetarian.

Our Pizze

PIZZA MARINARA ANCHOVY | €15

tomato sauce, garlic oil, oregano, anchovy, olives

PIZZA MARGHERITA (V) | €14.5

tomato sauce, mozzarella fior di latte, fresh basil, olive oil

PIZZA BUFALINA (V) | €18

tomato sauce, mozzarella di bufala dop, fresh basil, olive oil

PIZZA GIANNA (V) | €18

tomato sauce, fresh burrata dop, kalamata olives, fresh basil, olive oil

PIZZA CALABRESE | €18

tomato sauce, mozzarella fior di latte, nduja di spilinga, red onions

PIZZA PEPPERONI | €18

tomato sauce, mozzarella fior di latte, pepperoni salami

PIZZA MILANO | €17

tomato sauce, mozzarella fior di latte, prosciutto cotto

PIZZA PARMA | €20

tomato sauce, mozzarella fior di latte, parma 16 mesi, roquette, olive oil

PIZZA 4 FORMAGGI (V) | €18

tomato sauce, mozzarella fior di latte, scamorza, taleggio, gorgonzola

PIZZA PARMIGIANA (V) | €19

tomato sauce, mozzarella fior di latte, eggplant, parmesan

PIZZA TARTUFATA (V) | €20

mozzarella fior di latte, mushrooms, crema di tartufo, stracciatella (pizza bianca)

PIZZA JOSEFINA | €20

mozzarella fior di latte, prosciutto di parma 16 mesi, fresh burrata dop, fresh basil (pizza bianca)

PIZZA VEGAN KALAMATA | €18

vegan pesto, cashew mozzarella, zucchini, kalamata olives (pizza bianca)

PIZZA VEGAN ORTOLANA | €19

tomato sauce, vegan pesto, grilled vegetables, fresh basil

PIZZA VEGAN PEPPERONI | €20

tomato sauce, cashew mozzarella, vegan salami, bell pepper

Extra Toppings

OLIVES | €1,5

RUCOLA | €1,5

CAPRES | €1,5

PARMESAN | €1,5

NDUJA | €2,5

MUSHROOMS | €2

ANCHOVY | €2

GRILLED VEGETABLES | €3,5

SPICY SALAMI | €3,5

PROSCIUTTO COTTO | €3

PROSCIUTTO DI PARMA 16 MESI | €3,5

MOZZARELLA DI BUFALA DOP | €4

BURRATA DOP | €4

VEGAN CASHEW MOZZARELLA | €3

VEGAN SALAMI | €3

Our Desserts

TIRAMISU MAISON | €9

homemade tiramisu with savoiardi biscuits, coffee and amaretto

PIZZA NOCCIOLA | €9

pizza chocolate, pistacchio nuts and powdered sugar

PANNA COTTA MAISON | €9

homemade panna cotta with fruit coulis

ARTISANAL GELATO | €3.5

artisan Italian gelato per scoop, ask for our seasonal flavours