



A L A C A R T E

SNACK PLATE \$26

house crackers, olives, grana padano, prosciutto, stracciatella, mortadella, seasonal fruit and vegetables

SPINACH AND ARTICHOKE DIP \$17

focaccia crostini, havarti brûlée

BUTTER POACHED SHRIMP \$19

gremolata aioli

TUSCAN WHITE BEAN HUMMUS \$12

fresh seasonal crudite, dukkah, feta, olive oil

BREAD & BUTTER \$7

cacio e pepe butter, maldon butter

SEASONAL GREENS SALAD \$14

baby kale mix, radish, grana padano, fried capers, lemon garlic dressing

BAR SNACK TRIO \$12

pretzels, olives, nut mix

ROASTED TOMATO SOUP \$9

fromage blanc, preserved cherry tomatoes, basil oil

DESSERTS

OLIVE OIL CAKE \$14

basil whipped cream, lemon curd, edible flowers

ORANGE TART \$14

puff pastry, vanilla cardamom pastry cream, 24K gold

LEMON TART \$14

lemon custard, vanilla bean meringue

CHOCOLATE TIRAMISU \$14

chocolate shavings, raspberries

SEASONAL GELATO \$14

please ask your server for our daily selection

LIMONCELLO SORBET \$14

house lemon syrup, lemon oil

VEGAN TIRAMISU (VV, NUTS) \$14

strawberries, raspberries, berry coulis



LIBATIONS

COCKTAILS

“TORETTO” barrel aged old fashioned, cask strength	\$22
“FAT LADY” barrel aged manhattan, cask strength	\$22
“IL BUFFONE” barrel aged boulevardier	\$22

FAMILY FORTUNE vodka, strawberry, tarragon, coconut	\$16
VESPER MARTINI vodka, gin, Lillet Blanc	\$16
SPRITZ VENEZIANO Peychaud’s Apertivo, bubbles, seltzer	\$15
NEGRONI SBAGLIATO Tom Cat Gin, Campari, Montenegro, bubbles	\$16
FRENCH 75 Barr Hill Gin, lemon, bubbles	\$16
GOLD RUSH bourbon, honey, lemon	\$16
OLD FASHIONED bourbon, demerara, Angostura, orange bitters	\$16
RYE MANHATTAN rye whiskey, sweet vermouth, cherry	\$16

ZERO PROOF

CUCUMBER LIME-ADE cucumber lime cordial, seltzer	\$10
ORANGE PINEAPPLE SMASH fresh oj, pineapple, honey, tajin rim	\$10
SAGE & LIME SPRITZ fresh sage, lime cordial, seltzer	\$10

BEER

STELLA ARTOIS, LAGER	\$7
PULASKI PILS, PILSNER	\$8
312, WHEAT ALE	\$8
ALL DAY, SESSION IPA	\$8
M43, HAZY IPA	\$10
DRAGON’S MILK, BA STOUT	\$10
RIGHT BEE, CIDER	\$7
HEINEKEN 0.0	\$7

WINE BY THE GLASS

BUBBLES

PROSECCO Ca’Bolani, Friuli, Italy	\$15 \$56
SPARKLING ROSÉ Gerard Bertrand Cremant, France	\$15 \$56
CHAMPAGNE Bernard Remy, France	\$24 \$92

WHITES

PINOT GRIGIO Garda, Veneto, Italy	\$13 \$48
SAUVIGNON BLANC Amisfield, New Zealand	\$15 \$56
RIESLING Albrecht Schneider, Germany	\$14 \$52
CHARDONNAY Cline Vineyards, Sonoma, California	\$15 \$56
CHABLIS Albert Bichot, Burgundy, France	\$19 \$72

REDS

BARBERA Viberti, Piemonte, Italy	\$14 \$52
PINOT NOIR Sokol Blosser, Willamette Valley, Oregon	\$18 \$68
TEMPRANILLO Finca Nueva, Rioja Crianza, Spain	\$15 \$56
SANGIOVESE Selvapiana, Tuscany, Italy	\$15 \$56
BORDEAUX BLEND Harvey & Harriet, Paso Robles, California	\$18 \$68
CABERNET SAUVIGNON Scattered Peaks, Napa Valley, California	\$19 \$72

RESERVE (VIA CORAVIN)

CHARDONNAY Kistler, Sonoma Coast, 2022	\$30 \$130
SANCERRE Chateau de Fontaine-Audon, France, 2021	\$24 \$110
CABERNET SAUVIGNON Darioush “Signature”, Napa Valley, 2019	\$45 \$220

A 21% GRATUITY WILL BE ADDED TO ALL CHECKS

A TOASTED HOSPITALITY CONCEPT | FLORIANCHICAGO.COM