

ANTIPASTI

appetizers



BRUSCHETTA DI PROSCIUTTO • 18

truffle ricotta cheese, prosciutto di san danielle, aged balsamico

FRITTO MISTO • 21

crispy fried calamari, castelvetrano olives, cherry peppers, lemon, calabrian chili aioli (gf)

OCTOPUS • 24

crispy-braised, vidalia onions, fennel, parsley, fried capers, espelette pepper (gf)

FORMAGGI • 20

CHEESE gorgonzola DOP, capra sarda, robiola langhe “tre latte”

ACCOMPANIMENTS honeycomb, seasonal fruit, salted mixed nuts, fig & date cake (n)

ADD SALUMI finocchiona, coppa, san danielle prosciutto • 13

OYSTERS CALABRESE • 21

bluepoint oysters, parmigiano breadcrumbs, calabrian chili crustacean butter (s)

ARANCINI • 16

fried tomato risotto, mozzarella, basil pesto aioli (gf/n/v)

FILET OF BEEF CARPACCIO • 22

arugula & herb salad, capers, parmigiano, first-press olive oil (t)

MIXED OLIVES • 11

garlic, rosemary, orange (v/gf)

HOUSE-MADE POLPETTE • 18

dry aged beef, pomodoro, shaved parmigiano, focaccia

INSALATE

salads

PEAR SALAD • 14

watercress, endive, gorgonzola, shaved shallot, hazelnuts, roasted pear vinaigrette (gf/n/v)

BABY ARUGULA • 16

cherry tomatoes, toasted pine nuts, cucumber, red onion, shaved parmesan, balsamic vinaigrette (gf/n/v)

CHOPPED ITALIAN • 18

cherry tomatoes, sopressata, pecorino romano, oregano, radicchio, pepperoncini, roasted bell peppers, balsamic vinaigrette (gf)

PRIMI

first

HOUSEMADE PASTA

*made in-house daily
gluten-free options available*

RIGATONI • 29

dry aged bolognese, cacciocavallo, fried breadcrumbs (gf*)

CAPPELLETTI CACIO E PEPE • 26

filled with taleggio cheese, lemon butter sauce, parmesan & black pepper (v)

MUSHROOM PAPPARDELLE • 28

truffle porcini, roasted wild mushrooms, grana padano, garlic, shallots, marsala (v)

RISOTTO OF THE DAY • MP

chef's daily seasonal creation (v/gf)

LOBSTER FUSILLI • 40

squid ink fusilli, lobster, scallops, shrimp, san marzano tomatoes, calabrian chili, crispy garlic (s/gf*)

PISTACHIO GNOCCHI • 28

home-made pistachio & potato gnocchi, parmigiano, apricot puree, lemon (n/v)

MEATBALL BUCATINI • 28

dry aged meatballs, pomodoro, shaved parmigiano

SECONDI

second

WILD STRIPED BASS • 40

pan-roasted sea bass, braised beluga lentils, sunchoke cream, shaved cauliflower & herb salad (t/gf)

VEAL CHOP MILANESE • 58

16oz bone-in veal chop, arugula, tomatoes, onions, lomo, evoo (t)

CHICKEN PICCATA • 28

roasted broccolini, capers, piccata sauce (gf*)

PESCE DEL GIORNO • MP

seasonally prepared (t)



CONTORNI

sides

BREAD SELECTION • 10

seeded cracker, rosemary and garlic focaccia

POLENTA • 10

mushroom, parmigiano, chives (v/gf)

SIDE SALAD • 14

organic mesclun, shaved parmigiano, truffle vinaigrette (v/gf)

ROASTED BROCCOLINI • 11

olive oil, garlic, parmigiano (v/gf)

TUSCAN POTATOES • 11

olive oil, garlic, herbs, parmigiano (v/gf)

LOOKING FOR A PLACE TO BOOK YOUR NEXT EVENT? INQUIRE ABOUT OUR GROUP DINING OPTIONS.

COCKTAILS



ACANTO CLASSICS

NEGRONI CLASSICO • 16

engine italian gin, cocchi vermouth di torino, campari bitter, orange twist

MARTINI "AL ACANTO" • 18

panarea island gin, cinzano 1757 dry vermouth, castelvetrano olive

MONTFERRAT COCKTAIL • 18

basil hayden bourbon, porcini-infused vermouth di torino, benedictine, bitters

MODENA MODERNA • 18

stravecchia grappa, amaro montenegro, rosso vermouth, lime, ginger, hibiscus

THE ACANTO SMOKED SINGLE-BARREL OLD-FASHIONED • 24

barrell 10 year single barrel bourbon, demerara, bay, apricot, hickory smoke

TAROCCO • 16

vodka, martini & rossi fiero, blood orange liqueur, lemon, apple spice bitters

APEROL SPRITZ • 15

aperol, prosecco, grapefruit-olive garnish

LAMBRUSCO SPRITZ • 16

lambrusco di sorbara, peach, amaro abano, thyme

VINO

SPARKLING

CRISP BRUT BIANCO Lini 910 "Labrusca" Bianco di Salamino - Reggiano DOC • 13

BRIGHT BRUT ROSATO Famiglia Carafoli "L'Onesta" - Lambrusco di Sorbara DOC • 13

JUICY ROSSO SECCO Cleto Chiarli "Vigneto Cialdini" - Grasparrusa di Castelvetro DOC • 13

SWEET MOSCATO D'ASTI G.D. Vajra - Asti DOCG, Piemonte • 14

WHITE

CRISP MÜLLER-THURGAU Erste & Neue - Alto Adige DOC • 15

SMOOTH ALBANA Tenuta Casali "Valleripa" - Albana di Romagna DOCG • 16

FLORAL ZIBBIBO Donnafugata "Lighea" - Sicilia DOC • 15

FULL CHARDONNAY Massolino - Langhe DOC, Piemonte • 23

ROSÉ

FRUITY, CRISP PIEDIROSSO Antonio Mazzella "Epomea" - Ischia DOC, Campagna • 16

SAVORY, JUICY SANGIOVESE/SYRAH Buondonno - Toscana IGT • 18

RED

PINOT-ISH SCHIAVA BLEND Cta. Bolzano "Huck am Bach" - St. Maddalena DOC, Alto Adige • 18

BRIGHT CANNONAU Cantina Castidas - Sardegna DOC • 16

RICH BARBERA Sottimano "Pairolero" - Alba Superiore DOCG, Piemonte • 21

JAMMY PRIMITIVO Tormaresca "Torcicoda" - Salento IGT, Puglia • 16

COMPLEX TUSCAN BLEND Piaggia "Il Sasso" - Carmignano DOCG, Toscana • 26

FEATURED BOTTLE

RICH, SPICY SANGIOVESE Tenuta Viola "Bertinoro Honorii Riserva" - Romagna DOC • 120



BIRRA

beer

DRAFT

PERONI • 9

italian pilsner - lombardia

DUVEL • 9

hoppy tripel ale - belgium

BOTTLE

MOODY TONGUE "JUICED LYCHEE" • 8

american IPA - chicago

FORST SIXTUS • 8

doppelbock - alto-adige

ZERO PROOF

non-alcoholic

LURISIA ITALIAN SODAS • 6

chinotto (bitter orange), lemon, or blood orange

APERITIF SPRITZ • 13

martini & rossi "floreal" n/a bitter, n/a sparkling, orange

FERRARELLE • 10

sparkling mineral water

STAPPI "CAMPARISODA" • 6

bitter red aperitif soda

HIGHLIGHTED SELECTIONS: FEATURED WINE & FOOD FROM EMILIA-ROMAGNA PASSAPORTO MENU

please inquire to explore our full wine bottle list and reserve cellar collection

World's Top 5 Regional Wine List & Three Star Wine Award - *World of Fine Wine* • Best of Award of Excellence - *Wine Spectator* • *Star Wine List: Chicago*

WINE DIRECTOR - TORRENCE O'HAIRE

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