

THE
ALLIS

SMALL	SHISHITO PEPPER smoked carrot (PB) (GF)	11
	CRISPY PORK RILLETES herb aioli, parmesan, aleppo	13
	WARM OCTOPUS SALAD treviso, wax bean, pork lardon	15
	CHICKEN LIVER PATÉ* jam, pickled shallot, multigrain	15
	BURRATA broccolini, calabrian chili (V)	16
	DAN'S BREAD d'epi, black garlic focaccia, multigrain, whipped butter (V)	7

SALAD	LEAFY GREEN fennel frond vinaigrette (PB) (GF)	13
	KALE CAESAR parmesan, escarole, crouton crumb, radish	14
	GRILLED GEM blue fog dressing, grilled pear, prosciutto	14

SALUMI CHICAGO BOARD 32

*N'duja, Spanish Chorizo, Barolo Salame Aged Gouda, Cheddar, Goat Brie
with sourdough, lavash, honey comb, whipped butter*

LARGE	CHEESEBURGER* dill pickle, onion, fried garlic aioli	13
	PORK MILANESE chicken jus, confit garlic, frisee	19
	ATLANTIC SALMON* tarragon crème, roasted cippolini onion (GF)	23
	BRANZINO* pickled cauliflower, fume, herb salad, golden raisin (GF)	21
	ROASTED HALF CHICKEN sauce gribiche, parsley salad (GF)	25
	STEAK FRITES* 14oz E3 boneless ribeye, fries, malted aioli	52

PIZZA	MARGHERITA San Marzano, mozzarella, basil (V)	15
	FENNEL SAUSAGE provolone, red onion, garlic, aleppo	17
	MUSHROOM raclette, pearl onion, leek bechamel, dill (V)	17
	PEPPERONI whipped mozzarella, fried garlic, parmesan	17

SIDES	FRIES malted aioli	5
	BRUSSEL SPROUTS pickled apple, crispy rice (PB) (GF)	8
	HONEY GLAZED CARROTS hot honey, spiced seeds (V) (GF)	8
	MASHED POTATOES chicken jous, garlic confit	8

(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.
Please inform your server of any allergies or dietary prae made in-house and may contain trace ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.