

d'vine cocktails

wine based cocktails

- Angelo's frozé** rosé wine, elevate vodka, pamplemousse, fresh lemonade, fresh grapefruit juice, luxardo cherries \$12.75
- the montrose sour** benchmark old #8 bourbon, fresh squeezed lime, simple syrup, terrazas de los andes malbec \$13.95
- florentia romantica** brachetto d'acqui, elevate vodka, fresh lemon juice, demerara syrup, peychaud's aromatics \$13.95
- toast of the town** the classic champagne cocktail; raw sugar cube soaked with hennessy vsop and orange bitters, prosecco sparkling brut, orange peel garnish \$14.50
- put'n on the spritz** cava brut, elevate gin, casoni 1814, oscar.697 rosso, seltzer, dehydrated orange \$13.95
- asti saluti** moscato d'asti, elevate gin, fresh orange juice, sliced orange, rosemary sprig \$14.95

crafted cocktails

classically crafted, contemporary flair

- love potion #60618** fruit de la passion, plantation 3star rum, lime juice, simple syrup, and an arousing scent of tiki bitters \$13.25
- speziato** spicy blend of fresno pepper infused mezcal 'de la meurte', crème de cassis, lime juice, agave syrup and a tajin rim. \$13.95
- red light district** koval cranberry liqueur, elevate gin, fiorente elderflower, and a kiss of fresh lime \$13.25

zero proof

craft cocktails, zero alcohol

- Nojito** muddled fresh mint, sprite, lime juice, simple syrup, a splash of seltzer, and fresh cut lime \$10.25
- mingle mangle** pear, mango, and peach purees, cranberry juice, lime juice, a splash of sweet syrup and a divvy of fresh orange \$11.75
- swicy nights** seedlip garden 108 herbal spirit, cucumber, habanero, ginger beer, and a squeeze of fresh lime \$12.95

barrels

	10oz	16oz
Laganitas, "IPA", India Pale Ale, Chi	\$7	\$10
Left Hand Brewing, "Milk Stout Nitro", Chi	\$10	\$13
Off Color Brewing, "Apex Predato" Saison, Chi	\$7	\$10
Old Irving Brewery, "Cinnamon Prost" White Stout, Chi	\$8.50	\$11.50
Dovetail, Hefeweizen, Chi	\$7	\$10
Revolution Brewing, "Hazy-Hero" IPA, Chi	\$9	\$12
Menabrea, "Ambreata", Amber Lager, Italy	\$10	\$13
3 Floyd's Brewing, "Zombie Dust", Wheat, IN	\$8	\$11
Wild Onion Brewery, "Radio Free Pils", Chi European Lager, Lake Barrington, IL	\$6	\$9

bottles & cans

Allagash, "White" Belgium Wheat, ME 12oz Bottle	\$9
Coors, "Light" Pilsner, CO 12oz Bottle	\$5.25
Guinness "Draught Nitro" Stout, Ireland 14.9oz Can	\$8.95
Half Acre "Daisy Cutter" Pale Ale, Chi 16oz Can	\$11.25
Miller, "MGD" Lager, WI 12oz Bottle	\$5.25
Modelo, "Especiale" Lager, MX 12oz Bottle	\$7.25
Peroni, "Nastro Azzurro" Lager, Italy 12oz Bottle	\$7.25
Vandermill, "Vandy" Sassion Cider, MI 12oz Can	\$9.5
White Claw, "Black Cherry" Hard Seltzer, Chi 12oz Can	\$7.25



WINE FLIGHT

3oz tastings of our five featured wines from the barrel \$28

charcuterie

Chef's selection of cured meats, pâté, artisan cheeses, crudité, preserves, nuts and crostini \$25.60

bruschetta

choose one \$6.85 (2pc)

- cherry tomato, goat cheese, basil, pesto, balsamic reduction **VG**
- whipped ricotta, clover honey, balsamic reduction **VG**

calamari fritti

choose one \$16.50

- garlic confit aioli, house made giardiniera
- sweet thai chili, black sesame
- marinara, lemon, parsley

small plates

- fire roasted peppadew peppers** **VG**
stuffed with cream cheese, herbs and panko crumbs \$9.75
- pimento deviled eggs** **GF VG** pecorino crisp, scallion ribbon, morita pepper flakes \$7.95
- stuffed mushrooms** **VG** garlic, goat cheese, parsley, thyme, breadcrumbs \$9.75
- arancini superfino** diavolo and pecorino-romano \$8.75
- fried shrimp & candied walnuts** **GF**
pickled cucumber & radish, scallions \$11.75
- honey-pecorino spare ribs** **GF**
1/2 rack of slow-roasted ribs and cajun slaw \$10.95
- burrata caprese** **GF** heirloom tomatoes, garlic oil, chive, basil, balsamic, grilled ciabatta \$14.50
- baked goat cheese** **GF VG** spicy diavolo sauce, garlic oil, balsamic glaze, house pesto, grilled ciabatta & multigrain baguette \$12.95

salads

- white balsamic | blue cheese | spicy italian | ranch
- Angelo's** **V VG GF** lettuce mix, cherry tomato, red onion, carrot, cucumber, croutons, hardboiled egg, choice of dressing \$10.50
- caesar** **GF** romaine, pecorino romano, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet \$9.50
- mediterranean** **V VG GF** spring greens, artichoke, cherry tomato, red onion, cucumber, kalamata olive, feta cheese, basil, white balsamic dressing \$11.50

SALAD ENHANCEMENTS

grilled artesian ciabatta \$1.50 | house focaccia \$5
chicken \$7 | salmon \$11 | shrimp \$8 | bacon bits \$3

We are forced to apply a surcharge of 2.75% to offset the dramatic increases in our costs of credit card processing, group health insurance, utilities, regulatory compliance, consumable supplies, and surcharges imposed by our vendors. We do this with great hesitation and hope that it is only a temporary measure until prices stabilize and the current financial pressures ease. Your understanding and continued support is profoundly appreciated.

pastas

grilled artesian ciabatta \$1.50 – house focaccia \$5

*chicken \$7 | *salmon \$11 | *shrimp \$8 |
bacon bits \$3 | gluten free pasta \$2

cacio e pepe **GF** spaghetti, cracked pepper,
pecorino-romano \$18.75

alfredo **GF** fettucine, pecorino-romano, white sauce \$16.75

garlic mushroom rigatoni **GF V VG**
wild mushrooms, grape tomato, spinach, truffle butter, garlic \$22.95

carbonara **GF** spaghetti, pecorino-romano, bacon,
white sauce, egg yolk, chives \$18.75

gnocchi **VG** vodka pomodoro, basil, ricotta, pecorino-romano \$20.95

iron skillet lasagna prepared a la minute, ricotta,
mozzarella, spinach, bolognese \$21.50

short rib ravioli brunoise mirepoix, tomato confit,
fried capers, egg yolk, beef demi glace \$22.50

bolognese **GF** pappardelle, pecorino-romano \$22.50

seafood fettuccine **GF** sea scallops, shrimp, lemon,
chili pepper, garlic, parsley, lemon-butter \$26.75

drunken bucatini **VG V** red wine, bolognese, fresh basil,
pecorino-romano \$23.75

plates

grilled artesian ciabatta \$1.50 – house focaccia \$5

eggplant napoleon crispy breaded eggplant,
vodka sauce, fresh mozzarella and basil \$20.75

seared cauliflower steak **GF VG V** red cabbage puree,
cilantro carrot salad, lime-cumin vinaigrette \$21.75

grilled salmon* **GF** crispy skin fillet, buttered potato,
chopped broccoli rabe and lemon-caper-dill sauce \$25.75

curry buttered scallops* **GF** charcoal grilled, caramelized
onion tomato marmalade, and lemon zest toasted bread crumbs \$29.95

jumbo shrimp **GF** tomatoes, olives, capers, anchovies,
fresno chili peppers, garlic and creamy pecorino polenta \$23.75

chicken piccata **GF** lightly breaded and seared boneless
chicken breast, fettuccine, and lemon caper sauce \$25.25

fried chicken ice tea brined 1/2 chicken,
dredged in herbs and spices, fried crispy served with cajun slaw \$16.75

slow-roasted spare ribs **GF** whole rack, house BBQ
or our signature honey-pecorino glaze, cajun slaw \$22.95

braised lamb shank **GF**
brown sugar glazed tri-color carrots, cilantro yogurt, red chili oil \$26.75

grilled new york strip* **GF** 14oz hand cut steak,
caramelized onions, roasted beech mushrooms and house steak sauce \$33.95

meatballs fennel sausage, veal, pancetta, demi-glace,
pomodoro, fresh mozzarella, grilled ciabatta \$17.95

veggies & sides

broccolini **GF VG V** garlic, chili flake and tomato confit \$9.25

glazed tri-color baby carrots **GF VG V**
brown sugar, morita chili, red chili, cilantro yogurt \$9.25

crispy cauliflower **GF VG V** mint, cilantro,
panko, nước chấm chấm \$10.25

brussels sprouts **GF VG V** pickled red onion,
sambal aioli, cilantro and lime \$9.95

cajun slaw **GF VG** green and red cabbage, red bell pepper,
mayo, sour cream, mustard, apple cider vinegar, celery seeds,
cajun seasonings \$8.50

salt roasted potatoes **GF VG V**
garlic, pecorino-romano \$8.25

cavatappi mac-n-cheese
béchamel, gouda, sharp cheddar, velveeta, breadcrumbs \$8.95

V VG GF Indicates that a dish MAY be modified gluten free, vegetarian or vegan.
However, our kitchen is NOT A GLUTEN FREE environment.

*These items are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.

bubbles

	Bottle / Carafe	GLS
Opera Prima, Brut, Spain, NV	34	9
Jeio by Bisol, Brut Prosecco, Veneto, Italy, NV		15
François Montand, Brut Rosé, France, NV	50	13

pinks

Yalumba, Sangiovese, Rosé, "The Y Series", South Australia 2023	42	11
Aix, Rosé, Coteaux d'Aix en Provence, Provence, France, 2022	58	15

whites

Matua Valley, Sauvignon Blanc, Marlborough, New Zealand, 2022	*32/56	13
Pieropan, Soave Classico, Veneto, Italy, 2022	50	13
Oyster Bay, Pinot Grigio, Hawkes Bay, New Zealand, 2023	34	9
The Seeker, Riesling, Mosel, Qualitätswein, Germany, 2022	42	11
Cadre, Sauvignon Blanc, "Stone Blossom", Edna Valley, California 2022	62	16
Seaglass, Chardonnay, Central Coast, California, 2022	*32/56	13
Roco, Chardonnay, "Gravel Road", Willamette Valley, Oregon, 2018	58	15

reds

Domaine Raphaël Chopin, Beaujolais-Villages, "La Ronze", Beaujolais, France 2019	58	15
Seaglass, Pinot Noir, Santa Barbara County, CA 2021	*32/56	13
Ramos Pinto, "Duas Quintas", Douro, Portugal, 2019	58	15
Donna Laura, Chianti Classico, "Bramosia", Tuscany, Italy, 2021	50	13
Montaribaldi, "Turnas", Langhe, Piedmont, Italy, 2020	46	12
Terrazas de los Andes, Malbec, "Altos Del Plata", Mendoza, Argentina, 2022	38	10
Leese-Fitch, Cabernet Sauvignon, California, 2020	*32/56	13
Château de Saint Cosme, Côtes du Rhône, Rhône, France, 2022	54	14
Carlos Serres, Reserva, Rioja, Spain, 2016	58	15
Austin Hope, Red Blend, "Troublemaker", Central Coast, California, B12	*32/56	13
Boneshaker, Zinfandel, "Old Vine", Lodi, California, 2021	50	13
Hess, Maverick Ranches, Cabernet Sauvignon, Central Coast, CA 2022	62	16

***Barrel Wines – 18oz/32oz Carafe**

feature

Imagery Estate Winery, Chardonnay, CA, 2019 Aromas of citrus and melon. Medium bodied with flavors of pear and sweet citrus.	1/2 bottle	15
Imagery Estate Winery, Cabernet Sauvignon, CA, 2022 Intense, with flavors of dried herbs, olives and berries. Leather undertones, cedary oak and firm tannins.	1/2 bottle	15