



# CENA

dinner



## ANTIPASTI *Appetizers*

**HEIRLOOM POTATOES**, sun-dried tomatoes, chives, olive vinaigrette **g/v** | 4

**HERBED FARRO**, wild mushrooms, pine nuts, mint, watercress pesto **v** | 4

**BORLOTTI BEANS**, soppressata, red onion, roasted pepper vinaigrette **g** | 4

**FREGOLA**, broccoli, raisins, calabrian chiles **v** | 4

**BALSAMIC GLAZED ONIONS**, prosciutto, basil **g** | 4

**EGGPLANT CAPONATA**, sweet & sour Sicilian relish, capers, pine nuts **g/v** | 4

**ANTIPASTI PLATTER**,  
selection of all six of the above | 12

**SALUMI & FORMAGGI**, prosciutto di parma, soppressata, finocchiona, artisanal cheeses, house mostarda, crostini | 18

**TESORI'S CHICKEN LIVER PÂTÉ**, figs, house pickles, crostini | 10

**BABY ROMAINE**, anchovy vinaigrette, croutons, boiled egg, pepper pickles | 9

**P.E.I. MUSSELS**, 'nduja, white wine, spinach, grilled bread | 14

**PORK BELLY & CHICKEN MEATBALLS**, parmigiano brodo, seasonal greens | 11

**ROASTED BEETS**, strawberries, pickled fennel, almonds, basil, rhubarb cream **g/v** | 9

**BRUSCHETTA**, whipped house-made ricotta, oven dried tomato, almonds, saba, basil **v** | 8

**ARUGULA SALAD**, baby carrots, golden raisins, pine nuts, crispy prosciutto, parmigiano | 10

**CHARRED OCTOPUS**, leeks, potatoes, salsa romesco, almonds | 14

**SHRIMP ALL'AMATRICIANA**, crispy ceci beans, house guanciale, tomato **g** | 13

**GRILLED MARINATED CALAMARI**, herbed fregola, calabrian chiles, mint, lemon, sundried tomato vinaigrette | 12

**KALE SALAD**, blueberries, farro, toasted hazelnuts, whipped feta | 10

**SEASONAL SOUP** | 6

## PASTA *House-made*

**BOLOGNESE LASAGNE**, mozzarella, marinara | 16

**SPAGHETTI**, pea shoots, fennel pollen, garlic, fresno peppers, lemon, pecorino romano **v** | 13/17

**STRICETTI**, tesori's beef meat sauce, house ricotta | 14/18

**TAGLIOLINI**, salmon sausage, sundried tomatoes, dill, fennel, cream, bread crumbs | 14/18

**RAVIOLI**, smoked beef brisket, ricotta, parmigiano | 15/19

**PAPPARDELLE**, lamb ragù, tomato, pecorino calabrese | 15/19

**RISOTTO**, asparagus, lemon, pickled ramps, crispy parmigiano **g/v** | 15/19

## PIATTI *Main Dishes*

**GRILLED WILD CAUGHT SALMON**, asparagus, house guanciale, balsamic glazed onions, sun-dried tomato vinaigrette **g** | 29

**GRILLED BERKSHIRE PORK LOIN**, borlotti beans, pickled red onion, frisee, radish, tomato **g** | 27

**PAN SEARED SEA SCALLOPS**, sweet english pea puree, roasted mushrooms, watercress, basil, walnuts **g** | 32

**CRAB STUFFED RAINBOW TROUT**, ceci beans, baby spinach, olives, roasted yellow pepper puree **g** | 26

**SLOW COOKED LAMB SHOULDER**, heirloom potatoes, artichokes, garlic conserva, swiss chard **g** | 32

**ROASTED CORNISH GAME HEN**, herbed orzo, cauliflower, roasted peppers, arugula, green garlic | 25

**GRILLED NY STRIP LOIN**, cauliflower, oven-dried tomatoes, spring onions, salsa verde **g** | 30

## PIZZA

### ROSSO

**MARGHERITA**, san marzano tomatoes, bufala mozzarella **v** | 14

**HOUSE SPICY LAMB SAUSAGE**, rapini, aged pecorino, garlic oil | 17

**PEPPERONI**, tomato, mozzarella, black olives, oregano | 14

**PROSCIUTTO**, parmigiano, arugula, tuscan olive oil | 15

### BIANCO

**WILD MUSHROOM**, cipollini onions, watercress pesto, smoked ricotta **v** | 15

**BABY SHRIMP**, spinach, roasted garlic, black pepper, parmigiano fonduta | 18

**FOUR CHEESE**, mozzarella fonduta, parmigiano reggiano, pecorino, ricotta, basil **v** | 11

**HOUSE MADE PORK SAUSAGE**, spicy giardiniera, oregano, red pepper flakes, pecorino romano | 15

## CONTORNI *Side Dishes*

**ROASTED CAULIFLOWER**, scallions, sun-dried tomatoes, anchovy vinaigrette, bread crumbs | 7

**MIXED GREENS**, radish, tomato **g/v** | 5

**BABY CARROTS**, orange, kale pesto, feta **g/v** | 6

**GRILLED ASPARAGUS**, mustard vinaigrette, red onion pickles **g/v** | 8

**PARMIGIANO POLENTA**, bitter greens, garlic, tomato **g/v** | 8



# BEVANDE

*drinks*



## VINO *Wine on Tap*

6oz, 12 / 8.5oz, 15

**2015 PINOT GRIGIO**,  
tiamo, veneto, italy

**2014 SAUVIGNON BLANC**,  
teira, dry creek valley, ca

**2013 CABERNET SAUVIGNON-  
MERLOT PETITE**,  
signolo, veneto, italy

**2014 SANGIOVESE**,  
poggio anime, "belial", tuscany, italy

## *By the Glass*

6oz / 8.5oz

### WHITE

**2015 SAUVIGNON BLANC**  
whiteheaven, marlborough, nz | 12/15

**2014 SOAVE CLASSICO**  
nardello, veneto, italy | 11/14

**2014 TREBBIANO**  
costello di torre, vermentino, italy | 11/14

**2014 PINOT BIANCO**  
durer-weg, alto adige, italy | 11/14

**2014 PINOT GRIGIO**  
lavis "simboli," trentino, italy | 11/14

**2014 CHARDONNAY**  
alois laegeder, alto adige, italy | 11/14

**2014 CHARDONNAY**  
raeburn, russian river valley, ca | 13/16

**2014 RIESLING KABINETT**  
boiling-lehnert, mosel, germany | 13/16

### RED

**2013 PINOT NOIR**  
macmurrayranch, central coast, ca | 11/14

**2014 BARBERA D'ASTI**  
damilano, monferrato, italy | 12/15

**2013 CHIANTI CLASSICO**  
terre di mezzo, chianti, italy | 11/14

**2013 NERO D'AVOLA**  
tasca d'almerita, regaleali, sicilia, italy | 11/14

**2013 SUPERTUSCAN**  
brancaia tre, tuscany, italy | 12/15

**2013 ZINFANDEL**  
easton, amator county, ca | 12/15

**2014 MONTEPULCIANO**  
nicodemi, abruzzo, italy | 11/14

**2013 MALBEC**  
dezero, mendoza, argentina | 11/14

### SPARKLING

**NV LAMARCA**  
brut prosecco, italy | 10

**NV LE CULTURE**  
prosecco di valdobbiadene brut, italy | 14

**NV PIPER SONOMA**  
brut rosé, sonoma, ca | 15

**NV MOËT & CHANDON**  
rosé imperial, eprenay, france | 29

**NV MOËT & CHANDON**  
brut imperial, eprenay, france | 16

## ARTIGIANALE *Cocktails*

### OLD FASHIONEDS

**1888**, bulleit bourbon, angostura, sugar | 12

**BARRELS IN THE LAKE**, inspired by our chapin & gore legacy  
few rye, cinnamon, grapefruit, cherry, spice bitters | 12

**CLASSICO**, dickel rye, angostura, orange, demerara | 12

**FUMOSO (SMOKY)**, corsair triple smoke, few malt whiskey, orange,  
demerara, bbq bitters | 13

**NEL SOLE**, bulleit bourbon 10yr, aperol, carpano, suze, orange | 14

**WISCONSIN**, brandy, angostura, orange, cherry, sugar,  
soda press | 12

### SIGNATURE

**IL COLOSSEO (THE COLOSSEUM)**, montenegro, averna,  
ramazzotti, blood orange liquor, san pellegrino aranciata rossa, mint,  
orange | 13

**MULO ROSEMARINO**, ketel one rosemary vodka, ginger,  
grapefruit, lime, sugar | 13

**A CURRANT AFFAIR**, tito's vodka, mathilde cassis blackcurrant  
liqueur, muddled blackberries, agave nectar, pineapple | 12

**THE SOPHIA LOREN**, amaro, mezcal, strawberry, grapefruit, san  
pellegrino lemonita | 13

## BIRRA *Beers*

### DRAFT

**MOTOR ROW BREWING GREEN SPIRIT**,  
MRB and tesori's collaboration, pilsner, 5% abv, chicago, il | 8

german grien geist (green spirit) hops with notes of apricot and  
peach followed by a smooth, crisp finish

**STELLA ARTOIS**, european lager, 5.2% abv, leuven, belgium | 7

**PERONI**, italian lager, 5.1% abv, rome, italy | 7

**FORBIDDEN ROOT SUBLIME GINGER**, wheat ale botanic beer,  
3.8% abv, chicago, il | 7

**LAGUNITAS LITTLE SUMPIN' SUMPIN'**, wheat pale ale, 6.2% abv,  
petaluma, ca | 7

**MORETTI LA ROSSA**, doppelbock, 7.2% abv, udine, italy | 8

**LAGUNITAS BROWN SUGGA**, 9.8% abv, petaluma, ca | 7

**GREEN FLASH WEST COAST IPA**, imperial ipa, 8.1% abv,  
san diego, ca | 8

**ALPINE WINDOWS UP**, american ipa, 7% abv, alpine, ca | 8

**MOODY TONGUE APPLEWOOD GOLD**, smoked beer, 5% abv,  
chicago, il | 8

**N/A RISHII SPARKLING RUNNERS HIGH TEA**,

non-alcoholic craft brewed sparkling tea featuring yerba mate,  
fermented Japanese green tea, black limon citrus, schizandra berries  
and other herbs | 5

### ROTATING HANDLES

**BELL'S BREWERY**, kalamazoo, mi | 7

**FOUNDERS BREWERY**, grand rapids mi | 7

**GOOSE ISLAND BREWERY**, chicago, il | 7

**REVOLUTION BREWERY**, chicago, il | 7

**TWO BROTHERS BREWERY**, warrenville, il | 7

### BOTTLES

see server for selection

tesori  
trattoria & bar