



PRANZO

lunch



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

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

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

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

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

SEASONAL SOUP | 6

PASTA *House-made*

BOLOGNESE LASAGNE, mozzarella, marinara | 16

SPAGHETTI, pea shoots, fennel pollen, garlic, fresco 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 ragú, tomato, pecorino calabrese | 15/19

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

PIATTI *Main Dishes*

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

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

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

executive chef carlos ysaguirre
spring april 2017

INSALATE *Salads*

add **chicken**, 8 | **steak**, 14 | **grilled shrimp**, 12 | **pan-roasted salmon**, 14 | **ahi tuna**, 14

HOUSE, mixed house greens, carrots, cherry tomatoes, red wine vinaigrette **g/v** | 7

CAESAR, romaine, parmigiano, garlic croutons, anchovies | 9

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

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

CHOPPED TUSCAN, grilled chicken, tuscan mixed greens, artichokes, tomato, white bean, crispy prosciutto, pecorino fresco, oregano vinaigrette **g** | 15

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

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

PANINI *Sandwiches*

with choice of house-made potato chips or house salad

CAPRESE, mozzarella di bufala, vine ripe tomato, basil pesto, tomato vinaigrette, panini-grilled italian loaf | 12

add **prosciutto di parma** or **grilled chicken breast** | 8

GRINDER, prosciutto cotto, pepperoni molinari, coppa, provolone, panini-grilled italian loaf | 14

PORCHETTA, herb-roasted pork loin wrapped in pork belly, rosemary, provolone, roasted peppers, panini-grilled italian loaf | 14

CHICKEN, smoked mozzarella, sun-dried tomatoes, arugula pesto, roasted peppers, panini-grilled italian loaf | 13

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

tesori
trattoria & bar

(g) gluten free, (v) vegetarian

*the consumption of raw or undercooked foods may cause serious illness.



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