

SIGNATURE COCKTAILS

THE CHICAGO MISTAKE 10

Barrows Intense Ginger Liqueur
Sweet Vermouth
Orange Bitters
Angostura

THE HUGO 12

Prosecco
Marie Brizard Elderflower Liqueur
Sparkling Water
Fresh Mint And Lime

LADY IN RED 12

Limoncello
Absolut Citron
Prosecco
Strawberry Essence

MANDI MULE 10

Absolut Mandarin
Ginger Beer
Lime Juice
With A Twist

BEVERAGES

SMERALDINA WATER

Sparkling or Natural 6

UNLIMITED SOFT DRINKS 3

ICED TEA 3

LEMONADE 3

COFFEE 3

CAPPUCCINO 4

LATTE 4

ESPRESSO 3

HOT TEA 3

HOT CHOCOLATE 4

Enzo & Lucia will do our best to accommodate any special request or dietary restriction.
We cannot assure any of our products to be allergen free.

*The Illinois department of public health advises that the consumption of raw or undercooked foods of animal origin including beef, lamb, pork, poultry, eggs, fish and shellfish can result in an increased risk of foodborne illness.

Sorry, we are not responsible for exchange or loss of property.

ANTIPASTI

SHRIMP COCKTAIL

house cocktail sauce 15

SALUMI E FORMAGGI

chef's selection of italian cured meats, cheeses
and accoutrements 16

FRIED OR GRILLED CALAMARI

USA east coast calamari 14

TUTTO PESCE ALLA GRIGLIA

grilled shrimp, octopus and calamari in
an evoo balsamic garlic glaze 17

CAPRESE

fresh mozzarella, heirloom tomato, basil,
evoo, balsamic drizzle 12

POLIPO ALLA GRIGLIA

grilled octopus, evoo, garlic,
balsamic glaze 15

VONGOLE (clams) IN BIANCO

manilla clams in white wine,
evoo and garlic 15
also available in a red sauce

VONGONLE (clams) AL FORNO

dozen baked top neck clams 16

INSALATA DI PESCE

calamari, octopus and shrimp tossed with
celery, evoo, garlic, pressed lemon 17

ZUPPE & INSALATE

INSALATA CROCCANTE

iceberg lettuce, crispy pancetta, gorgonzola
cheese, chopped tomatoes, red onions,
ranch dressing 12

INSALATA DI GORGONZOLA

mixed greens, gorgonzola, red onion,
green olives, cherry tomatoes, house dressing
large 12 | small/dinner 6

CAESAR SALAD

romaine, croutons, parmesan reggiano,
caesar dressing large 10 | small/dinner 5

INSALATA DI CASA

mixed greens, tomato, balsamic vinaigrette 5
add gorgonzola, anchovies or green olives 2 ea

MINISTRONE

year-round favorite cup 4 | bowl 6

ZUPPA DEL GIORNO

(soup of the day) cup 4 | bowl 6

Add chicken 6
Add shrimp 9

SPECIALITÀ DELLA CASA

GNOCCHI

house made potato dumplings
with mozzarella in a tomato
basil sauce 17

GRILLED VEGETABLE RISOTTO

in a light tomato basil sauce 18

HOME-MADE CAPPELLACCI DEL GIORNO

market price

MELANZANA PARMIGIANA

layers of eggplant baked in a light
tomato sauce, topped with
mozzarella 17

PASTA

all pastas come with house side salad or cup of soup

RAVIOLI

choice of meat or cheese, in a tomato basil sauce 16

LASAGNA

layers of ground beef, pasta, tomato sauce and ricotta cheese, topped with meat sauce 17

PUTTANESCA

tomato, evoo, anchovies, kalamata olives, capers and garlic, spaghetti 16

CARBONARA

onion, pancetta and egg (also available with alfredo sauce) 17

ALFREDO

fettuccine pasta tossed in a parmesan cream sauce 15 with vegetable 17 | with shrimp 24 with grilled chicken 21

TORTELLINI ALLA PAESANO

prosciutto, mushrooms, onions and peas, in a white wine sauce or alfredo 18

FARFALLE ALLA DONNA

bowtie pasta, tomato marscapone sauce infused with prosciutto and onion 20

RIGATONI AL FORNO

baked rigatoni with ricotta cheese, tomato sauce and mozzarella 17

BOLOGNESE

spaghetti in a slow simmered meat sauce 17

PASTA CON PESCE

SPAGHETTI FRUTTI DI MARE

clams, mussels, calamari and shrimp in a thick red tomato or garlic evoo 26

SPAGHETTI CON GAMBERETTI

gulf shrimp in your choice of marinara or garlic evoo, tossed with spaghetti 24

LINGUINI CON VONGOLE

clams in your choice of marinara or garlic evoo, tossed with linguini 24

LINGUINI CON COZZE

P.E.I. mussels in your choice of marinara or garlic evoo, tossed with linguini 23

ZUPPA DI PESCE

clams, mussels, calamari, shrimp and lobster tail in a light tomato sauce, served over linguini 45

RISOTTO PESCATORE

arborio rice with mussels, clams, calamari, and shrimp in a light tomato sauce 26

SIDES

SAUTÉED RAPINI 9 SAUTÉED MUSHROOMS 6 SAUTÉED SPINACH 7 SAUTÉED BROCCOLI 7
GRILLED ASPARAGUS 7 GRILLED VEGETABLES 4 SMALL SIDE OF PASTA 2 VESUVIO POTATOES 7

CARNE

served with choice of soup or salad

*GRILLED FILET MIGNON

served with sautéed mushrooms and a white wine reduction 37

*FILET MIGNON VESUVIO STYLE

tenderloin of beef, garlic rosemary butter wine sauce and vesuvio potatoes 37

*TUSCAN RIB-EYE STEAK

grilled with mushrooms in a white wine reduction 30

VEAL

(group raised on Wisconsin family farms)

served with choice of soup or salad

MARSALA

sautéed with mushrooms and onions in a marsala wine sauce 28

PICCATA

sautéed in a lemon wine sauce with capers, red peppers and pepperoncini 28

FONTINA

white wine butter reduction, fontina cheese served with asparagus 29

PARMIGIANA

lightly breaded veal cutlet topped with tomato sauce and mozzarella 28

SALTIMBOCCA

sautéed in a white wine butter sauce, topped with prosciutto and mozzarella, served with spinach 30

PESCE

served with choice of soup or salad

CALAMARI ALLA GRIGLIA

grilled calamari, balsamic glaze, evoo and garlic 24

TUTTO PESCE ALLA GRIGLIA

grilled octopus, calamari, gulf shrimp and mussels in a garlic evoo balsamic glaze 34

PESCE DEL GIORNO

fish of the day mkt price

*SALMON

grilled in a garlic evoo balsamic glaze or puttanesca style 29

GAMBERI ALLA FRANCESE

egg battered shrimp sautéed in a white wine lemon sauce 26

POLLO

(the following chicken dishes are prepared with all-natural boneless breast of chicken, raised without the use of hormones or antibiotics)

served with choice of soup or salad

MARSALA

boneless chicken breast sautéed with mushrooms and onions in a marsala wine sauce 18

SALTIMBOCCA

boneless chicken breast in a white wine butter sauce topped with prosciutto and mozzarella, served with spinach 20

PARMIGIANA

lightly breaded boneless chicken breast topped with tomato sauce, parmesan and mozzarella 18

PICCATA

boneless chicken breast sautéed in a lemon wine sauce with capers, red peppers and pepperoncini 19

FONTINA

boneless chicken breast sautéed in a white wine butter sauce topped with fontina cheese, served with asparagus 19

FRANCESE

boneless chicken breast lightly egg battered, sautéed in a lemon wine sauce 18

CACCIATORE

half-chicken cooked with tomato, onions, red peppers, mushrooms and basil 22 all white 25 (served boneless breast style upon request)

VESUVIO

half-chicken cooked in a garlic and rosemary wine sauce, served with roasted potatoes 22 all white 25 (served boneless breast style upon request)