

# [extra virgin]

## antipasto

[choose any three items for \$9 or any six for \$12 per person]

## cheeses

- [**fontina d'aosta**] piedmont, raw cow, semisoft, herby, nutty
- [**caciotta tartufo**] tuscany, sheep's, semifirm, luxurious butterfat
- [**grana padano**] emilia romagna, cow's, hard, sharp

## vegetables

- [**sweet pepper**] balsamic, basil
- [**baby artichokes**] grilled lemon, garlic
- [**eggplant**] mushroom, garlic, tomato

## meats

- [**speck**] northern italy, smoke, buttery
- [**cacciatore salami**] all italy, fragrant, full flavor
- [**prosciutto di parma**] emilia romagna, sweet, buttery

## cichetti

- [**assorted olive plate**] [4]
- [**fried chickpeas**] [3]
- [**truffle potato chips**] [4]
- [**zucca chips**] [4]
- [**spiced almonds**] [4]
- [**parmesan-dusted cashews**] [4]

## small plates

- [**grilled shellfish platter**] baby octopus, shrimp, calamari, aged balsamic syrup, arugula, roasted garlic [13]
- [**octopus**] tomato concassé, grilled lemon, capers [11]
- [**grana padano fondue**] artichokes, truffle crostini [9]
- [**baby veal chops**] mascarpone polenta, exotic mushrooms, cognac demi [12]
- [**tiger shrimp**] artichoke, cannellini beans, soprasetta and gorgonzola, aged balsamic syrup [13]
- [**scallops**] cipollini onions, watercress, braised kohlrabi, pink peppercorns [12]
- [**mussels**] white wine, roasted fennel, lemon thyme, mediterranean chilis [10]
- [**mezz platter**] red pepper hummus, feta with mint, tzatziki, baba ghanoush, grilled garlic flatbread [9]
- [**italian fennel sausage**] grilled red onions, roasted holland peppers, fresh oregano, toasted garlic, white wine [9]
- [**mini "italian beef"**] sweet peppers, veal jus [11]
- [**fritto misto**] flour dusted & crispy fried shrimp, calamari, scallops, fennel, zucchini [13]
- [**jumbo lump crab arancini**] parmesan risotto, spring peas, sweet basil, fontina sauce [13]
- [**seasonal fruit & prosciutto**] sweet basil, buffalo mozzarella, lavender honey [11]
- [**beef carpaccio**] arugula, black pepper, olive oil, lemon, grana padano [11]
- [**tuna crudo**] butter poached cauliflower, roasted poblano purée [13]

## bruschetta

### wild mushroom, goat cheese] [9]

- [**tomato, fontina**] [7]
- [**melanzana**] pan-fried eggplant, tomatoes, gorgonzola dolce, sweet basil [8]

## flatbreads

- [**quattro stagioni**] artichokes, sicilian cured olives, white anchovy, cheese [11]
- [“classic” **marginata**] tomato, basil, fresh mozzarella [9]
- [**smoked chicken saltimbocca**] prosciutto, sage, provolone [11]
- [**roasted red pepper and housemade fennel sausage**] [9]

## salads

- [**baby romaine hearts**] white anchovy, pecorino romano flatbread, shaved grana padano [8]

- [**baby arugula**] tomato focaccia, pancetta, shaved parmesan, poached quail egg, meyer lemon [9]

- [**crisp calamari**] arugula, grilled lemons [11]

- [**tomatoes**] cucumbers, olives, ricotta salada, balsamic syrup [8]

- [**roasted beets**] gorgonzola, watercress, red onions [9]

## large plates

- [**roasted spicy veal meatballs**] eight finger cavatelli, pistachio pesto, fire roasted baby peppers [18]

- [**risotto di mare**] mussels, manila clams, shrimp, fresh fish, spicy tomato [21]

- [**quattro fromage puttanesca**] cannelloni, olives, gulf shrimp, spicy tomato [19]

- [**angel hair**] vine ripe tomato, basil, olive oil [13]

- [**roasted chicken breast**] olive oil mashed, baby spinach, pancetta, roasted tomato, sage jus [17]

- [**short rib osso buco**] yukon gold potatoes with the “works” [24]

- [**alaskan halibut**] bamboo rice, shaved onion, sweet corn purée, roasted cherry tomato [23]

- [**crispy skin whitefish**] artichokes, mushrooms, roasted cipollini [18]

- [**steak frites**] flat iron, pomme frites, rapini, herb-truffled butter [22]

- [**classic chicken milanese**] vine ripe tomatoes, baby arugula, roasted peppers, lemon [17]

- [**carbonara “mac and cheese”**] pancetta, peas [16]

- [**ravioli of the day**] [mkt]

- [**free form lasagna**] smoked tomato, grilled summer vegetables, boursin, tempura onion, fine herbs [15]

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