

ARTISANAL CHEESE & CHARCUTERIE
3 FOR \$16 / 4 FOR \$18 / 5 FOR \$21

FORMAGGI

CAMEMBERT EARTHY BUTTERY (SOFT, COW)

SPICY GORGONZOLA SPICY BLUE (SOFT, COW)

HONEY GOAT SMOOTH SWEET (SOFT, GOAT)

BURRATA SWEET CREAMY (SOFT, COW)

PIAVE VECCHIO DRY NUTTY (HARD, COW)

SALUMI

CACCIATORE ‘LITTLE HUNTER’ SALAME

PROSCIUTTO DI PARMA DRY-CURED SALTY HAM

CALABRESE PAPRIKA CHILI PEPPER SALAME

SPICY HOT CASALINGO RUSTIC HOT PEPPER SALAME

SOPRESSATA DRY-CURED ITALIAN SALAME

FINOCCHIONA TUSCAN FENNEL SALAME

SEASONAL SPECIALS*

*SUBJECT TO CHANGE

STEAK BITES 12

CHIMICHURRI, HERB BUTTER, ZUCCHINI CARPACCIO

HUMMUS BURRATA BOWL 10

BEET HUMMUS, ROASTED EGGPLANT, TABOULI,
GRILLED HOMEMADE BREAD

BERRY SALAD 12

SPINACH, KIWI, HONEY GOAT CHEESE, CITRUS VINAIGRETTE, SUGAR
SNAP PEAS, SUNFLOWER SEEDS

ZUCCHINI NOODLE PRIMAVERA 13

GARLIC, CARROT, CHERRY TOMATO, EVOO, CHILI FLAKE, BASIL

CRISPY HALIBUT 28

CAULIFLOWER PUREE, BRAISED KALE, SAVORY BLUEBERRY SAUCE

ANTIPASTI

TRADITIONAL ITALIAN APPETIZERS

SICILIAN CASTELVETRANO OLIVES 5

HOUSE MARINATED

RUSTIC HOMEMADE BREAD 6

GARLIC HERB COMPOUND BUTTER, CARAMALIZED LEEKS

CHARRED BRUSSELS SPROUTS 9

PANCETTA, CARAMELIZED GARLIC

MINISTRONE 7

VEGETABLE SOUP, PESTO

WILD MUSHROOM CROSTINI 7

FRESH RICOTTA, WHITE TRUFFLE OIL

SHRIMP AVOCADO CROSTINI 8

TOMATOES, GREEN ONION, PARMIGIANO, CHILI PEPPER SALSA

PARMA CROSTINI 7

PROSCIUTTO, BUFALA MOZZARELLA, TOMATO, ACETO BALSAMICO, EVOO

CAPRESE PESTO BUFALA MOZZARELLA, ROASTED TOMATOES, KALE
PESTO, FRESH BASIL, HOMEMADE BREAD 10

MUSSELS IN VERNACCIA 15

THYME, SHALLOT, PEPPER, WHITE WINE, LIGHT CREAM BROTH

INSALATE

LIGHT SALADS WITH HOUSE-MADE DRESSING

ARUGULA AVOCADO 11

PARMIGIANO, WHITE BALSAMIC VINAIGRETTE

SPICY KALE CAESAR SALAD 12

ROMAINE, PICKLED FRESNO CHILE, CROUTON, PARMIGIANO, PANKO,
SPICY CAESAR DRESSING

CHOPPED ANTIPASTI 15

ROMAINE, CACCIATORE, FRESH MOZZARELLA, CREMINI, ONION,
CHERRY TOMATO, CHICKPEAS, SWEET PEPPERS, PEPPERONCINI,
RED WINE VINAIGRETTE

CRISPY QUINOA AVOCADO SALAD 12

FRISEÉ, SUGAR SNAP PEAS, PICKLED ONION, CHERRY TOMATO,
RADISH, PARMIGIANO, AVOCADO DRESSING

PANINI

*LUNCH ONLY

SERVED WITH A SIDE OF PICKLED VEGETABLES

PICCANTE 11

SPICY CASALINGO, ROASTED TOMATO, BUFALA MOZZARELLA,
ANCHO CHILI AIOLI

AMERICANO 11

APPLEWOOD BACON, AVOCADO, ARUGULA, SWEET ONION, ANCHO CHILI AIOLI

CAPRESE 12

MOZZARELLA, KALE PESTO, TOMATO

POLLO 15

GRILLED CHICKEN BREAST, PROSCIUTTO, SWISS,
DIJONAISE, TOMATO, LETTUCE

ADD A SIDE OF LEMON CAESAR SALAD / ARUGULA AVOCADO SALAD
/ SOUP OF THE DAY FOR 4

PASTE

FRESH HANDMADE PASTA

TAGLIATELLE BOLOGNESE 16

VEAL, PORK, CARROT, ONION, TOMATO, PARMIGIANO, PARSLEY

ASPARAGUS RAVIOLI 15

ASPARAGUS, WILD MUSHROOM, BUTTER, CREAM, PARMIGIANO

LIMONE E PEPE NERO SPAGHETTI 12

LEMON JUICE, BLACK PEPPER, PARMIGIANO, CRISP ROSEMARY
ADD CHICKEN OR SHRIMP FOR 4

SAGEBUTTER GNOCCHI 14

BROWN BUTTER, SAGE, PANCETTA, PARMIGIANO, OVER EASY EGG

BUCATINI DI MARE 17

SPICY TOMATO SAUCE, ZUCCHINI, MUSSELS, SCALLOPS, SHRIMP,
TARRAGON, PANKO, BOTTARGA

PIZZE

RUSTIC ITALIAN HAND-STRETCHED PIZZAS

MARGHERITA 12

ROMA TOMATO SAUCE, MOZZARELLA DI BUFALA, BASIL, EVOO

ALLA VODKA 13

VODKA SAUCE, MOZZARELLA DI BUFALA, EVOO

PROSCIUTTO ARUGULA 16

ROMA TOMATO SAUCE, PARMIGIANO, MOZZARELLA, PROSCIUTTO, ARUGULA, EVOO

DIAVOLA 16

ROMA TOMATO SAUCE, PARMIGIANO, MOZZARELLA, SPICY PEPPERONI, BASIL, WHITE TRUFFLE OIL

ARTICHOKE 14

PARMIGIANO, MOZZARELLA, SHAVED ARTICHOKE, GARLIC, LEMON, EVOO

POTATO GORGONZOLA 14

ROMA TOMATO SAUCE, MOZZARELLA, RADICCHIO, CRISPY ROSEMARY

S.P.O. 15

ROMA TOMATO SAUCE, PARMIGIANO, MOZZARELLA, SPICY SAUSAGE, SWEET PEPPER, CARAMELIZED ONION

GRILLED VEGETABLE 14

ROMA TOMATO SAUCE, PESTO, MOZZARELLA, ASPARAGUS, ZUCCHINI, RED ONION, BELL PEPPER

CACIO E PEPE PIZZA 14

MOZZARELLA, CREMA PARMIGIANO, BLACK PEPPER

SECONDI

LEMON HERB SALMON 22

SAGE, ROSEMARY, LEMON INFUSED SALMON ON BABY SPINACH AND ZUCCHINI CARPACCIO

IRONED ITALIAN CHICKEN 18

GRILLED CHICKEN BREAST, ROSEMARY, THYME, LEMON, CRISPY POTATO, ARUGULA

SPARKLING WINES

PROSECCO TERRE GAIE, VENETO, ITALY, NV \$41

BRACHETTO/MOSCATO ELIO PERRONE ‘BIGARO’,PIEDMONT, ITALY \$54

WHITE WINES

RIESLING SELBACH ‘INCLINE’ 2016 MOSEL, GERMANY \$38

CHARDONNAY BOEN (SANTA BARBARA, CALIFORNIA) \$48

PINOT GRIGIO BOLZANO ST. MAGDALENA, 2016, ALTO ADIGE, ITALY \$46

VERDICCHIO MARCHETTI, 2015, MARCHE, ITALY \$36

VERNACCIA LE ROTE, SAN GIMIGNANO, 2015, TUSCANY, ITALY \$38

INZOLIA VALLE DELL’ACATE, 2015, SICILY, ITALY \$38

RED WINES

PINOT NOIR SOTER 'PLANET OREGON', 2016, WILLAMETTE VALLEY, OR \$48

VALPOLICELLA BUSSOLA CA’ DEL LAITO RIPASSO, 2013, VENETO, ITALY \$45

CHIANTI CLASSICO CASTAGMOLI (TUSCANY, ITALY) \$62

CABERNET SAUVIGNON EAGLE GLEN 2015 NAPA VALLEY, CA \$52

MALBEC LA POSTA ‘PIZELLA’ 2015, UCO VALLEY MENDOZA, ARGENTINA \$46

SUPER TUSCAN ANTONIO SANGUINETI, 2015, TUSCANY, ITALY \$57

PRIMITIVO VERSO ROSSO 2016 PUGLIA, ITALY \$45

BARBERA D’ASTI PABLO SCAVINA 2016, PIEDMONT, ITALY \$52

SANGIOVESE PERREZZETTA SARA, 2015, TUSCANY, ITALY \$35

BEERS

PICK YOUR 4 PACK FOR \$12 / 6 PACK FOR \$15

BUCKLER HEINEKEN

PERONI

KRANKSHAFT KOLSCH

BRIGHTCIDER

DAISY CUTTER PALE ALE

SON OF JUICE IPA

BROOKLYN BEL AIR SOUR

* VINTAGES SUBJECT TO CHANGE



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