



## Hot Antipasti

<b>Arancini</b>	14
house made rice balls coated with breadcrumbs filled with meat sauce, mozzarella, and peas	
<b>Burrata</b>	22
imported from Italy, buttery creamy center, served over focaccia add prosciutto \$8	
<b>Focaccia</b>	12
oven-baked flat bread topped with olive oil, sea salt, oregano	
<b>Calamari Fritti*</b>	23
lightly floured calamari, deep-fried and served with tomato sauce	
<b>Calamari alla Griglia*</b>	22
char-grilled calamari marinated with balsamic vinaigrette and olive oil	
<b>Polpo alla Griglia*</b>	22
grilled baby octopus marinated with balsamic vinaigrette and olive oil	
<b>Grigliata di Pesce*</b>	29
grilled shrimp, calamari, baby octopus, served with arugula and balsamic vinegar, lemon and olive oil	
<b>Wood Roasted Olives</b>	11
castelvetrano olives, gaeta olives, lemon zest, extra virgin olive oil, black pepper, lemon	
<b>Grigliata di Verdure</b>	17
grilled eggplant, zucchini, red and yellow pepper served with balsamic vinaigrette and garlic	
<b>Fritto Misto*</b>	27
fried calamari, shrimp and octopus	
<b>Wood Roasted Meatball</b>	18
meatballs, san marzano tomatoes, grana padano, crostini	
<b>Sausage &amp; Pepper</b>	16
with roasted garlic sauce	
<b>Burrata al Forno</b>	22
baked burrata in tomato sauce, oragano, crostini	

## Insalate

ADD CHICKEN 9 • STEAK 11 • CALAMARI, OCTOPUS OR SHRIMP 12 \*

<b>Panzanella</b>	15
wood-fired croutons, grape tomatoes, prosciutto crisps, red onion, cucumber, baby arugula, shaved parmigiano reggiano, red wine vinaigrette	
<b>Fresca</b>	13
baby arugula, grape tomatoes, parmigiano reggiano, balsamic dressing	
<b>Toscana</b>	14
local spring mix with pear, gorgonzola cheese, walnuts, lemon, olive oil, balsamic glaze	

## Cold Antipasti

<b>Caponata della Nonna</b>	15
eggplant, olives, and capers salad served with crostini	
<b>Bruschetta</b>	14
grilled crostini topped with grape tomatoes, garlic, olive oil, salt, pepper, fresh mozzarella, balsamic glaze add prosciutto 8	
<b>Prosciutto e Bufala</b>	20
prosciutto di parma, mozzarella di bufala, basil	
<b>Salumi Misti</b>	25
assortment of Italian cured meats and cheeses, castelvetrano olives (for two people)	

## Panini

WOOD-FIRED FLATBREAD SERVED WITH FRESH-CUT FRENCH FRIES, SEASONED WITH GRATED PARMIGIANO AND ROSEMARY

<b>Prosciutto di Parma</b>	17
fresh mozzarella, prosciutto, tomatoes, fresh basil, olive oil	
<b>Rustico</b>	18
spring mix and tomatoes marinated in our basil-infused italian dressing	
<b>Sauteed Spinach</b>	15
sauteed spinach, imported smoked mozzarella, prosciutto cotto	
<b>Wood Roasted Meatball</b>	19
san marzano tomatoes, fior di latte mozzarella, meatballs, grana padano	

## Panzerotti

ADDITIONAL INGREDIENTS AVAILABLE

<b>Al forno (baked)</b>	18
<b>Fritto (fried)</b>	18

### Homemade Pasta

ADD SAUSAGE \$6.00 • ADD CHICKEN \$9.00

- Gnocchi Sorrentino 17  
tomato sauce, basil, fior di latte mozzarella, parmigiano reggiano
- Rigatoni alla Vodka 20
- Rigatoni Short Rib 20

<b>Caprese</b>	16
fresh mozzarella, fresh tomatoes, basil, olive oil, balsamic glaze	
<b>Wood Roasted Beet Salad</b>	19
frisee, spinach, red & golden beets, naval oranges, white balsamic & honey vinaigrette, goat cheese & pistachio crumbles	
<b>Cesar Salad</b>	15
hearts of romaine, parmigiano reggiano, wood-fired croutons	
<b>Chopped Salad</b>	15
romaine, cherry tomatoes, garbanzo beans, avocado, red onion, carrots, castelvetrano olives, prosciutto crisp, sharp provolone, vinaigrette	

### Red

## Pizza

### White

<b>Marinara</b>	16	<b>Locale</b>	21
san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil		san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	
<b>Margherita</b>	19	<b>Tre Carne</b>	24
san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil		san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil	
<b>Bufalina</b>	23	<b>Reginella</b>	23
san marzano tomatoes, imported mozzarella di bufala, basil		pomodori di piennolo, san marzano tomatoes, organic mushrooms, imported mozzarella di bufala, basil, san daniele prosciutto	
<b>Capricciosa</b>	24	<b>Rosso Cavallo</b>	22
san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil		san marzano tomatoes, imported caciocavallo della grotta, hot sopressata, kalamata olives, fior di latte mozzarella, basil	
<b>Rosso Diavolo</b>	22	<b>Vesuvio</b>	23
san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil		pomodori di piennolo, san marzano tomatoes, imported mozzarella di bufala, anchovies, kalamata olives, imported oregano, basil	
<b>Carbonara*</b>	21		
san marzano tomatoes, fior di latte mozzarella, pancetta, pecorino romano, organic egg, cracked black pepper, basil			

<b>Prosciutto e Arugula</b>	23	<b>Pistacchio Pizza</b>	23
fior di latte mozzarella, san daniele prosciutto, arugula, parmigiano reggiano		pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil	
<b>Barese</b>	22	<b>Pizza Tartufo</b>	24
rapini, locally sourced sausage, imported burrata, fior di latte mozzarella		black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella	
<b>Quattro Formaggi</b>	20	<b>Ortolana</b>	22
fior di latte mozzarella, smoked mozzarella, gorgonzola, pecorino romano		sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil	
<b>Veneto</b>	21		
asiago cheese, locally sourced sausage, caramelized onions, speck, fior di latte mozzarella			
<b>Affumicata</b>	22		
smoked mozzarella, hot sopressata, roasted bell peppers, fior di latte mozzarella			
<b>Mais</b>	22	<b>Kids</b>	
wood-fired corn on the cob, Italian panna, prosciutto cotto, finished with organic butter, fior di latte mozzarella, pecorino romano		<b>Mickey or Nemo</b>	13
		san marzano tomato sauce with fresh mozzarella and olive eyes in the shape of your choice mickey or nemo	

## SPARKLING WINE

MOSCATO CAPOSALDO SWEET FLAVORS OF PEACH, ORANGE BLOSSOM & NECTARINE	11	42
PROSECCO MIONETTO INTENSE FRUITY BOUQUET WITH A HINT OF GOLDEN APPLES		42
MIONETTO SPLIT - PROSECCO OR ROSE		12
LAMBRUSCO ROSSO - CA DI MEDICI SLIGHTLY FRIZZANTE, REFRESHING WITH A HINT OF FLORAL CHARACTER IN THE NOSE	10	40

## WHITE WINE

CHARDONNAY - VILLA SAN ZENO WIDER BODIED, WITH RICH CITRUS AROMAS & BUTTERY	11	42
PINOT GRIGIO LAVIS LIGHT & REFRESHING	11	42
RIESLING SEEKER AROMATIC, DELICIOUSLY REFRESHING	11	42
SAUVIGNON DELLE VENEZIE CRISP, ELEGANT & FRESH, AROMATIC BOUQUET WITH NOTES OF RIPE MELON, CRISP & ELEGANT	11	42

## RED WINE

ALLEGRI PALAZZO DELLA TORRE RICH & SMOOTH WINE MADE FROM CORVINA & RONDINELLA GRAPES - BABY AMARONE	12	47
CHIANTI QUERCETO VERY DRY RED, LIGHT BODIED	11	43
PINOT NERO LAVIS LIGHT BODIED, FRUITY & DELICIOUS	11	43
NEBBIOLO LANGHE / CA' GIALLA. BLEND OF MERLOT, SANGIOVESE & CABERNET SAUVIGNON STRAWBERRY & CHERRY AROMAS, STURDY TANNINS, NOTES OF DRIED ROSE PETALS, ELEGANT PERFUME	11	43
AVALON CABERNET SAUVIGNON FULL BODIED RED WITH DARK FRUIT FLAVORS	12	47
SUPER TUSCAN DOGAJOLO INTENSE FLAVOR - CABERNET SAUVIGNON & MERLOT	12	47
NERO D'AVOLA - CATALDO DRY TASTE, FULL-BODIED, GENEROUS, AMPLE & ELEGANT	11	43
MONTEPULCIANO D'ABRUZZO - MORANDO RUBY RED COLOR, SMOOTH & ARMONIOUS ON THE PALATE, DRY TASTE WITH INTENSE VINOUS BOUQUET, BUT SOFT & RICH	11	43
VALPOLICELLA CLASSICO SUPERIORE - VILLA SAN ZENO DEEP RUBY RED COLOR, DELICATE ETHEREAL BOUQUET, DRY WARM TASTE WITH A HINT OF BITTERNESS	12	47

## RESERVA

AMARONE PALLAZZO MAFFEI FULL BODIED, RAISINY RED WINE, BRIGHT WITH A LONG FINISH	70
BAROLO FRANCO FRANCESCO AROMATIC, WITH HINTS OF ROSES & DARK CHOCOLATE	74
BRUNELLO SAN FIORENZO 100% SANGIOVESE GRAPE, AROMAS OF BERRY & VIOLETS, SILKY SOFT	73
BARBARESCO VILLA DORIA MADE WITH NEBBIOLO GRAPE, BOUQUETS OF ROSES WITH FLAVOR NOTES OF CHERRY & LICORICE	69
CHIANTI CLASSICO RISERVA CARPINETO LIGHT BODIED, INTENSE FLAVOR AGED 2 YEARS IN OAK	59
PRIMITIVO DI MANDURIA PAPALE FULL-BODIED, INTENSELY FLAVORED & DEEPLY COLORED WITH LIVELY SPICY AFTER-TASTE	59

## CRAFT BEERS

REVOLUTION ANTI HERO IPA 6.5%	6
REVOLUTION SEASONAL	6
HALF ACRE DAISY CUTTER 5.2%	7
HALF ACRE PONY PILSNER 5.5%	7

## DOMESTIC BOTTLED BEER

MILLER LITE	5
BLUE MOON	5

## IMPORTED BOTTLED BEER

PERONI	6
MENABREA BIONDA	6
MENABREA AMBER	6
STELLA ARTOIS	6

## HAND CRAFTED COCKTAILS

ROSSO STRAWBERRY BASIL MARTINI FRESH BASIL, FRESH STRAWBERRIES, FRESH LIME JUICE, ABSOLUTE, STRAWBERRY LIQUOR, STRAWBERRY SYRUP, CRANBERRY JUICE	12
ESPRESSO MARTINI VANILLA VODKA, FRESH SHOT OF ESPRESSO, MILK, KAHILUA, CREME DE CACAO	12
LIMONCELLO MARTINI LIMONCELLO, GREY GOOSE CITRON, LIMONATA, SUGAR	12
SPRITZ ME CAMPARI OR APEROL OR LIMONCELLO	12
NEGRONI COMPARI, TANQUERAY, SWEET VERMOUTH	12
BASIL HAYDEN MULE BASIL HAYDEN'S BOURBON, GINGER BEER, FRESH LIME JUICE	15
GIROVITA APEROL, BOURBON, AMARO NONNINO, FRESH LEMON JUICE	13

## ITALIAN CRAFT BEER

BIRRA BALADIN - NORA SPECIALTY 6.8% UNIQUE BREW GINGER, MYRRH, AND ORANGE PEEL CREATE SPICINESS UNMalted KAMUT IS USED AS GRAIN	12
BIRRIFICIO DEL DUCATO - TORRENTE PILSNER 7.0% RIPE CITRUS, PEACH, TROPICAL FRUIT, PINE AND HERBACEOUS BITTERNESS	12
BIRRA BALADIN - THE LEON AMBER 9% CHOCOLATE NOTES MIXED WITH THE AROMAS OF DRIED FRUIT, LICORICE AND TOFFEE	12
BIRRA BALADIN - ISAAC WHITE ALE 5% LIGHT APRICOT HUE, CITRUS FRUITS PERFECT AS AN APERITIF	12
BIRRA BALADIN - SUPER BALADIN TRIPEL 8% ENGLISH YEAST STARTER BOTTLE CONDITIONED WITH A BELGIAN STRAIN	12

## BOTTLED SOFT DRINKS

COKE	3
DIET COKE	3
SPRITE	3
JUICES	3
SAN PELLEGRINO ARANCIATA	4
SAN PELLEGRINO LIMONATA	4
SAN PELLEGRINO CHINOTTO	4
SAN PELLEGRINO SPARKLING WATER	4
SAN PELLEGRINO SPARKLING WATER LT	8
SAN BENEDETTO ICE TEA LEMON	5
SAN BENEDETTO ICE TEA PEACH	5
ACQUA PANNA STILL WATER	4



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