



## ANTIPASTI

### Antipasti Board

imported italian meats, cheeses,  
olives, pickled vegetables • small 24 / large 36

### Jumbo Shrimp Cocktail

cocktail sauce, lemon • 19 (GF,DF)

### Seafood Tower

6 oysters, ½ cold water lobster, clams  
6 jumbo shrimp, calamari salad, crab claws  
mustard sauce, cocktail sauce, lemon  
serves 2 • 70 (GF,DF)

### Eggplant Fries

ricotta salata, pomodoro sauce • 16 (V)

### Blistered Banana Peppers

italian cheeses, garlic, olive oil,  
grilled bread • 16 (V)

### Clams Casino

casino butter, bread crumbs, bacon • 20

### Grilled Octopus

fregula, fennel, radicchio, lemon • 22

### Steak Tartare

prime beef, capers, shallots, dijon,  
egg yolk, red onion marmalade, crostini • 22 (DF)

### Calamari Bruschetta

warm calamari salad, fennel, roasted peppers,  
calabrian chili, basil • 17 (DF)

### Burrata

olive tapenade, heirloom tomato,  
olive oil, crostini • 17 (V)  
add prosciutto di parma 18 month • 7

### Henry's Famous Spinach Loaf

whipped butter, romano • 13 (V)

## INSALATE

### Caesar

romaine hearts, croutons, parmigiano reggiano,  
white anchovy, classic dressing • 15

### Pompelmo

romaine, supreme grapefruit, citrus vinaigrette,  
oil cured olives, shaved fennel  
radish, reggiano • 16 (GF, V)

### Stagione

mixed greens, radicchio,  
market vegetables, chickpeas,  
white balsamic vinaigrette • 16 (GF,V)

### Roasted Beet

frisee, apples, candied walnuts,  
gorgonzola, fig vinaigrette • 16 (GF, N, V)

## PASTA

### Rigatoni Bolognese

whipped ricotta, pecorino romano,  
basil • 29

### Pork Trilogy

johnny's italian sausage, meatball,  
pork shoulder, riccia pasta,  
sunday sauce • 32

### Pear Fiocchi

ricotta, pear puree, apple cider,  
walnuts, parmigiano reggiano • 31 (V, N)

### Black Spaghetti

rock shrimp, oven roasted tomato,  
agrodolce, lemon • 37

### Fettuccini Vongole

little neck clams, white wine, lemon,  
butter, calabrian chili, parsley • 36

## ENTRADA

### Wendel's Farm Half Chicken

wild mushrooms, marsala wine sauce • 33

### Chicken Cutlet

milanese or parmesan alla vodka • 34

### Faroe Island Salmon "Puttanesca"

fresh tomato, capers, olives,  
shaved fennel • 39 (GF, DF)

### Long Bone Pork Chop

pork belly, bacon apple jam,  
butternut squash puree, crispy brussels sprouts • 45

## ALLEN BROTHERS of CHICAGO

### Filet Mignon

garlic red mashed potatoes,  
broccoli rabe • 64 (GF)

### Prime New York Strip Steak

garlic red mashed potatoes,  
broccoli rabe • 66 (GF)

### STEAK SAUCES

gremolata • 3 (GF, DF)  
barolo wine • 3 (GF)  
gorgonzola cream • 3 (GF)

### ADD TO ANY STEAK

cold water lobster tail • 30 (GF)  
3 jumbo grilled shrimp • 14 (GF)

### JT's New York Strip Sirloin Sandwich

sautéed spinach, hot banana peppers,  
fontina, garlic aioli,  
french fries • 29

## WOOD OVEN PIZZA

all pizzas prepared with Galbani mozzarella ■ gluten free add 5

**Margherita** fresh mozzarella, basil, pomodoro • 24 (V)

**Fig & Prosciutto** fig jam, parma prosciutto, gorgonzola, arugula • 26

**JT's Pepperoni** green olives, oregano, pomodoro • 23

**Funghi** roasted garlic, wild mushrooms, arugula, parmesan cream, truffle oil • 28 (V)

**Salsiccia** tomato sauce, Johnny's italian sausage, hot cherry peppers, whipped ricotta, hot honey • 25

**Sicilian White** sliced tomato, oregano, onion, fontinella, romano, evoo • 24 (V)

**Quattro Formaggio** fresh mozzarella, romano, asiago, gorgonzola, olive oil, hot honey • 24 (V)

key: **V** vegetarian ■ **GF** gluten free ■ **N** nuts ■ **DF** dairy free ■ prices subject to change

### PLEASE INFORM YOUR SERVER OF ALL FOOD ALLERGIES

Although we offer gluten free options, this is not a flourless environment. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Parties of 8 or more may be subject to an automatic 20% gratuity.