

anteprima

5316 n clark street chicago, illinois 60640

starters

marinated olives, garlic, orange, chilis	4
potatoes, basil pesto, roasted peppers	4
farro, peas, preserved lemon, mint	4
borlotti beans, colatura di alici, pickled red onion	4
marinated artichokes, mint, chili flakes	4
fregola, favas, basil, calabrian chilis	4
asparagus caponata, sicilian relish, pinenuts, capers, olives	4
celery, anchovy vinaigrette, ricotta salata	4
an assortment from the eight starters above	16
grilled polenta, slow cooked asparagus, fava beans & peas, tomato	8
wood grilled marinated calamari, peas, pickled fiddlehead ferns, fregola, salsa romesco	10
crostini toscani, traditional chicken liver topping, pickled vegetable	7
salumi, prosciutto di parma, soppressata, pork terrine, sweet potato mostarda, onion jam	12
roasted beets & strawberries, watercress, gorgonzola, toasted almonds	8
crispy pig ears, spinach, calabrian chili vinaigrette, sunny side egg	8
grilled octopus, potatoes, red onion, chilis, parsley, lemon, olive oil	11
pork conserva, borlotti beans, pickled wild ramps	8
fried farm egg, roasted oyster mushrooms, crispy spinach, pepper puree	8

pasta

orecchiette, spicy house made lamb sausage, bitter greens, chilis, pecorino	11 17
malloredus neri, spicy calamari, tomato, herbs, crispy bread crumbs	10 16
bucatini amatriciana, pancetta, tomato, garlic, black pepper, pecorino	11 17
pappardelle, prosciutto ragu, parmigiano	11 17
casereccia, watercress pesto, sundried tomatoes, goat cheese	10 16
mushroom ravioli, porcini cream, parmigiano	11 17
artichoke risotto, preserved lemon, baby arugula	10 16

main course

crisp baby chicken “brick-grilled,” spicy mustard greens, garlic, lemon	20
grilled marinated leg of lamb, wheat berries, dandelion greens, preserved lemon, herbed yogurt	21
pepper crusted ahi tuna, roasted asparagus & spring onions, balsamic reduction	22
pan seared salmon, slow cooked artichokes, peas, mint, basil, pea shoots	21
chianti braised duck leg, soft polenta, swiss chard	18
sliced new york strip, rosemary, lemon, cracked pepper, olive oil, arugula	26
wood grilled rainbow trout, swiss chard & sundried, potatoes, sorrel pesto	19

side dishes

arugula, parmigiano, lemon vinaigrette	7
peas, pancetta, shallots	7
cannellini beans, olive oil, garlic, sage	7
mixed greens, mustard vinaigrette	7
roasted potatoes, sundried tomato pesto	7

Anteprima's regionally inspired, rustic cooking comes from recipes we've learned in homes throughout Italy. We search the finest seasonal ingredients obtainable, buying from local and organic producers whenever possible.
Buon appetito!

18% gratuity added to parties of 6 or more