

BRUNCH

ZEPPLES	fried Za dough tossed in cinnamon-sugar with caramel dipping sauce V	\$8
FRENCH TOAST	Za bread, cinammon, whipped cream, fresh berries, maple syrup V	\$15
PANCAKES	three pancakes, whipped cream, fresh berries, maple syrup V	\$13
OMELET	a choice of three ingredients: mushrooms, tomatoes, red or green peppers, spinach, onions, bacon, chorizo, fontina cheese, monterey jack, cheddar	\$14
TWO EGGS YOUR WAY	choice of house made sausage patty or bacon, smashed red potatoes, date jam, whipped butter, toasted Za bread	\$13
EGGS BENEDICT	two soft poached eggs, canadian bacon, smashed red potatoes, date jam, whipped salted butter, detroit style muffin	\$18
CHILAQUILES	corn tortillas, chipotle sauce, chorizo, refried black beans, two fried eggs, monterey jack, queso fresco / add chicken or shrimp +\$8	\$18
SMOKED SALMON PIZZA	ducktrap smoked salmon, capers, shallots, dill, grated eggs, creme fraiche - available in 10"	\$26
HUEVOS RANCHEROS PIZZA	salsa verde, black beans, chorizo, sour cream, three fried eggs, pico de gallo, queso fresco - available in 10" or 14"	\$15/28

BRUNCH COCKTAILS

UNLIMITED MIMOSAS* \$30
 prosecco, fresh squeezed oj
 *only valid with purchase of an entree per guest and for 90 min,

MIMOSA \$13
 proscecco, fresh squeezed oj

STRAWBERRY SWOON \$13
 vodka, strawberry, sweet vermouth

BLOODY MARY \$13
 vodka, robert's mix, pepperoni, mozzarella

PALOMA \$13
 tequila, orange curacao, mint, lime

SPICY V \$14
 tequila, aperol, raspberry, mint, chili bitters, rose ice cube

SALADS

ADD SHRIMP, PROSCIUTTO, DUCK PROSCIUTTO, OR CHICKEN TO ANY SALAD +\$8

CAESAR \$18
 bacon fat zadough croutons, romaine, anchovy oil, white anchovies, parmesan cheese, caesar dressing

MEDITERRANEAN \$19 **GF**
 romaine, italian salami, cherry tomatoes, english cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, mixed olives, red wine vinaigrette

APPLE HAZELNUT SALAD \$17 **GF**
 hydro bibb, honey crisp apple, celery, roasted hazelnuts, manchego cheese, apple cider vinaigrette

SIMPLE SALAD \$12 **GF DF VV**
 mixed field greens, english cucumbers, cherry tomatoes, red wine vinaigrette

SOUPS

ESCAROLE WHITE BEAN SOUP \$11 **V**
 escarole, white beans, lemon, parmesan, zadough crostinis on the side

CHICKEN SOUP \$12
 celery, carrots, shredded amish chicken, farro, onion, garlic, zadough crostinis on the side



OUR STORY

GREAT PIZZA. NO SHORTCUTS.

From the first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert's twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel.

From one big journey to one beautiful pie, we're excited to have you along for the ride.

**FOOD ALLERGIES?
 JUST LET US KNOW.**

- GF** GLUTEN-FREE
- DF** DAIRY-FREE
- V** VEGETARIAN
- VV** VEGAN

EXTRAS

HALF ZA LOAF	\$3.50
WHOLE ZA LOAF	\$6
HOUSE GIARDINIERA	\$3
CALABRIAN CHILI OIL	\$1
SIDE OF RED SAUCE	\$2
SIDE OF RANCH	\$2

An optional 2.5% employee benefits fee has been added to all guest checks. If you would like this removed, please let us know.

PIZZA

THE LIA \$21

our classic cheese, fresh mozzarella, shredded mozz, red sauce **V**

THE RITA \$28

italian buffalo mozz, shredded mozz, oven roasted tomatoes, basil, evoo, red sauce **V**

CARAMELIZED ONION \$24

caramelized onions, fresh mozz, shredded mozz, red sauce **V**

GRILLED SAUSAGE \$27

grilled fennel sausage, caramelized onion, fresh mozz, red sauce

CUP & CHAR PEPPERONI \$26

classic pepperoni, calabrian peppers, fresh mozz, shredded mozz, red sauce

THE JAY \$27

fennel crumbled sausage, calabrian peppers, fresh mozz, red sauce

TULIP TREE THREE CHEESE \$26 **V**

foxglove, trillium, fresh mozz, evoo

THE FUNGHI \$27 **V**

truffle cream base, wild mushrooms, garlic, driftless ricotta cheese

ROASTED VEGETABLE \$27 **V**

roasted cherry tomatoes, red peppers, calabrian peppers, wild mushroom, caramelized onion, sauteed spinach, garlic, fontina cheese, evoo

CARNE \$28

fennel crumble sausage, meatballs, cup & char pepperoni, fresh mozz, shredded mozz, red sauce

VEGAN \$27 **VV**

roasted cherry tomatoes, red peppers, calabrian peppers, wild mushrooms, caramelized onion, sauteed spinach, garlic, evoo

SOPPRESSATA \$27

salumi chicago's artisan soppressata, fresh mozz, shredded mozz, calabrian peppers, red sauce

BRUSSELS SPROUTS & BACON \$27

brussels sprouts cooked with bacon, dates, smoked mozzarella, balsamic glaze, evoo

DUCK PROSCIUTTO \$27

duck prosciutto, Calabrian peppers, fresh mozz, shredded mozz, red sauce

ACORN SQUASH \$30

fennel sausage, maple roasted acorn squash, burrata, honey, calabrian chili oil, caramelized walnuts, shaved parmigiano reggiano, evoo

PROSCIUTTO & ARUGULA \$27

prosciutto di parma, heirloom cherry tomatoes, arugula, lemon vinaigrette, fresh mozz, shredded mozz, parm cheese, evoo

A WALK IN THE WOODS \$28 **V**

truffle cream base, wild mushrooms, artisan double cream washed-rind cheese, triple cream bloomy rind cheese, fresh mozz

FENNEL \$27

salumi chicago fennel salami, braised fennel, fennel pollen, fresh mozz, shredded mozz, honey, cream base

CHORIZO \$28

spanish chorizo, piperade, whipped goat cheese, roasted cherry tomatoes, kalamata olives, manchego cheese, fresh oregano, red sauce

CALI ITALIA \$28

asiago, fresh mozz, gorgonzola cheese, fig jam, prosciutto di parma, balsamic glaze, shaved parmigiano reggiano, evoo

CHICKEN & ARTICHOKE \$26

marinated chicken breast, garlic, sauteed spinach, seasoned artichoke hearts, fontina cheese, evoo

GLUTEN FREE
CRUST AVAILABLE
* \$3.00

MAKE YOUR OWN \$21

VEGETABLES

+\$3.50 EACH

spinach	marinated artichoke
mushrooms	caramelized onions
red onions	calabrian peppers
giardiniera	cherry tomatoes

CHOOSE YOUR BASE evoo or fresh tomato sauce

MEAT

+\$5 EACH

bacon
chorizo meatballs
fennel sausage
pepperoni

PREMIUM MEATS

+\$8 EACH

duck prosciutto
prosciutto
shrimp
marinated chicken

MORE

+\$2.50 EACH

garlic
basil leaves
calabrian oil
extra red sauce

DRINKS

SOFT DRINKS

coke, diet coke, sprite

\$4

PINK GRAPEFRUIT SODA

\$5

ICED TEA

\$4

LEMONADE

or arnold palmer

\$5

SPARKLING WATER

\$8

BOTTLED WATER

\$8

COFFEE

regular, decaf
by sparrow coffee in chicago

\$5

ESPRESSO

\$5

CAPPUCCINO

\$6

LATTE

\$6

TEA

earl gray, mint, citrus
chamomile, english breakfast

\$5

An optional 2.5% employee benefits fee has been added to all guest checks. If you would like this removed, please let us know. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.