THE RADICLE

PIZZA

POMODORO house cheese + red sauce 16

MARGHERITA house pulled mozz + basil 20

FIREBALL spicy salami + red sauce + mozzarella 28

PEPPERONI tempesta pepperoni + red sauce + mozzarella 24

FENNEL SAUSAGE red sauce + red onion + mozzarella 25

SUPREME sausage + green pepper + mushroom + onion 26

MUSHROOM funky italian cheeses + scallion tops 27

CLAM yukon gold + garlic + cream + sicilian oregano 28

MORTADELLA pistachio pesto + mozzarella + lemon 29

BROCCOLI guanciale + crispy broccoli + pecorino 29

BRUSSELS SPROUT pancetta + garlic cream + pecorino 29

OYSTERS* east or west coast ½ dozen 24

TUNA CRUDO* pickled cherry tomato + aji dolce peppers 25

DEVILED EGG trout roe* + dill 5/EA

ONION DIP Frillman Farms Vegetables 21

BABY BEETS fermented mushroom + mojama 16

APPLE SALAD white cheddar + pumpkin seed 17

STUFFED OLIVES italian sausage + lemon aioli 14

LIVER MOUSSE tropea jam + pickled ramp salad 18

BONELESS CHICKEN THIGHS celery root + preserved lemon + taggiasca olives 24

MUSSELS nduja + highlife + puffed crust 22

FRITTO MISTO calamari + shrimp + skate cheeks + saffron aioli 26

PASSATELLI little neck clams + brodo 29

SABLEFISH salsa rossa + charred farm peppers 28

THANKS FOR JOINING US

Executive Chef: Joe Frillman
Director of Operations: Hannah Griffith
Bar Director : Becca Petersen
Executive Sous Chef: Meghan Groenhagen

A 20% service charge is added to all dine-in checks. All gratuity and fees are included and any additional tip is not expected.

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF | FISH | LAMB | PORK | POULTRY | SHELLFISH | EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS *

WINE

SPARKLING

Hild Sekt Brut #52 — 15 | 60
elbling, nv
croissant & pear; mosel

Pierre Sparr — 14 | 56
cremant d'alsace brut rosé, nv
grapefruit & red berries; alsace

Famiglia Carafoli L'Onesta — 12 | 48
lambrusco di sorbara, nv
brambly & savory; emilia romagna

WHITE

Tiefenbrunner — 13 | 52
pinot grigio, *2025*
spritely & mineral; alto adige

Tenuta Cocci Grifoni — 14 | 56
pecorino, 2023
melon rinds & jasmine tea; marché

Roterfaden & Rosswag — 12 | 48
Co-Op "Terraces"
riesling blend, 2023
lemon skittles & wet stone; swabia

Brick & Mortar — 14 | 56
chardonnay, 2023
fresh coconut & lemon zest; sonoma

SKIN CONTACT

Cirelli — 14 | 56
trebbiano, nv
stone fruit & perfume; abruzzo

Tablas Creek — 13 | 52
rosé blend, 2024
tender & comforting; paso robles

RED

Illahe — 15 | 60
pinot noir, 2023
light & familiar; willamette

Bodegas Ponce DePaula — 10 | 42
monastrell, 2023
lively & textured; manchuela

Selvapiana Chianti Rufina — 14 | 56
sangiovese blend, 2023
bright & pleasing; tuscany

Nicolas Reau 'Ange' — 14 | 56
cabernet franc, 2024
savory & rich fruit; loire valley

BIRRA

MILLER HIGH LIFE 5
american lager | 4.6%

MENABREA "BIONDA" 7
pale lager | 4.8%

PERONI 0.0 5
non alcoholic lager | 0.0%

COCKTAILS

electric guitar noise 12
blanco tequila, green grapes,
st germain, suze

ENEMIES TO LOVERS 10
lo-fi gentian amaro, vermouth,
cynar, prosecco

HAT TRICK 12
old forester rye, meletti,
mommenpop grapefruit,
sparkling lemon
milk clarified

GARIBALDI 10
campari, italicus, fluffy orange

ITALIAN BRAINROT 15
rum blend, amaro montenegro,
monkey shoulder scotch,
yellow chartreuse

CONVICTED MELON 12
ford's gin, cantaloupe, vermouth,
goat cheese

ANGUILLA 12
botanist gin, judson & moore
vodka, blanc vermouth, seaweed,
anchovy olive.

SPIRIT-FREE:

PHONY ENZONI 12
lyre's italian orange, aplos arise,
green grapes

WEEKNIGHT GIUSEPPE 12
lucano n/a amaro, cherry,
lemon, angostura bitters*
**optional*