

FROM THE RAW BAR

OYSTERS*

east coast or west coast 4/EA

SALMON TARTARÉ*

ora king salmon + scallion + saltine 21

CHILLED SHRIMP

campari aioli + orange 23

SEAFOOD PLATTER

oysters + shrimp + clams + mussels + salmon tartaré* 59

PIZZA

POMODORO

house cheese + red sauce 15

MARGHERITA

house pulled mozz + basil 18

FIREBALL

spicy salami + red sauce + mozzarella 27

PEPPERONI

tempesta pepperoni + red sauce + mozzarella 22

FENNEL SAUSAGE

red sauce + red onion + mozzarella 22

SUPREME

sausage + green pepper + mushroom + onion 24

MUSHROOM

funky italian cheeses + scallion tops 24

CLAM

yukon gold + garlic + cream + sicilian oregano 24

MORTADELLA

pistachio pesto + mozzarella + lemon 27

SWEET CORN

white cheddar + poblano 27

PEACH

cherv + prosciutto + arugula 27

PINZIMONIO

daisies onion dip 21

DEVEILED EGG

trout roe* + dill 4/EA

BABY BEETS

fermented mushroom + mojama 14

MARKET GREENS SALAD

radish + fennel + tarragon dressing 15

SMOKED MACKEREL*

tonnato + pumpernickel + radish 14

HEIRLOOM TOMATO TOAST

tsmoked whitefish + publican quality sourdough 14

OLIVES ALL'ASCOLANA

italian sausage + lemon aioli 13

PANISSE

house cured sardines + pickled ramps 5/EA

SUMMER SQUASH

smoked ricotta + almonds + calabrian chili vinaigrette 18

FRIED LAKE FISH

tartar sauce + red cabbage slaw 21

CHICKEN WINGS

calabrian chili glaze + onion dip "ranch" 14

MUSSELS

nduja + highlife + puffed crust 21

FRITTO MISTO

calamari + head on shrimp + saffron aioli 25

SAUCE IT UP

2/EA

- calabrian chili
- onion dip "ranch"
- porcini aioli
- garlic oil
- pomodoro

SWEETS

9/EA

by daisies

CHOCOLATE SLAB PIE

sweet cream + chocolate crunch

PORN STAR PANNA COTTA

prosecco + cream + passion fruit + campari

THANKS FOR JOINING US

RADICE

Executive Chef: Joe Frillman
Director of Operations: Hannah Griffith
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 *

COCKTAILS

CRIMSON CLOVER 10

raspberries, casals n/a vermouth,
basil, vanilla, soda | 0.1%

WEEKNIGHT GIUSEPPE 12

lucano n/a amaro, cherry,
lemon, angostura bitters | 0.8%

ESOO 10

old forester rye, balsamic,
olive oil, bay leaf | 16.5%

LOGAN BOULEVARDIER 12

wild turkey 101 bourbon,
mommenpop ruby grapefruit,
rinomato bitter, amari blend,
frangelico | 23%
**contains nuts*

DISCO CUCUMBER 10

mijenta blanco, hpnatiq, cucumber
cordial, carpano, soda | 9.3%

MISTAKEN FOR A LOVER 10

lambrusco, strawberries,
campari, wild rose tea blend,
blanc vermouth | 13%

CATHOLIC GUILT 12

ford's gin, pomegranate, rinomato,
myrrh, chinato | 23.3%

ANGUILLA 10

botanist gin, judson & moore
vodka, blanc vermouth, seaweed,
anchovy olive.
salted like the ocean | 29.1%

BIRRA

MILLER HIGH LIFE 5

american lager | 4.6%

MENABREA "BIONDA" 7

pale lager | 4.8%

BALADIN "NAZIONALE" 10

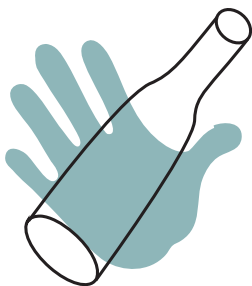
blonde ale | 6.5%

BALADIN "ISAAC" 10

witbier | 5%

PERONI 0.0 5

non alcoholic lager | 0.0%



WINES

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

SKIN CONTACT

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

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

WHITE

Tiefenbrunner 13 | 52
pinot grigio, 2025
spritely & minetal; 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

RED

Illahé 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; tuscan

Castello Monaci "Piluna" 12 | 48
primitivo, 2023
dark fruit & tobacco; puglia