

OMBRA

WOOD FIRED

5310 N. CLARK, CHICAGO, IL 60640 773-506-8600

Red Pizza

margherita , tomato, mozzarella, basil, pecorino.....	\$13
p.a.t. , pancetta, arugula, tomato, mozzarella.....	\$14
salsiccia , house made sausage, greens, tomato, smoked mozzarella	\$14
boscaiola , mushrooms, tomato, fontina, prosciutto, arugula, parmigiano	\$15
diavola , spicy soppressata, spinach, calabrian chili, tomato, ricotta salata	\$14
amatriciana , pancetta, red onion, calabrian chili, farm egg, mozzarella, pecorino romano.....	\$15
juanderful , sausage, spicy soppressata, cremini mushrooms, spinach, fontina.....	\$15

White Pizza

ortolano , roasted garlic, fontina, asiago, mixed greens, parmigiano, balsamic	\$13
quattro formaggi , mozzarella, pecorino, asiago, gorgonzola, sun dried tomato	\$14
piccante , smoked mozzarella, greens, pine nuts, calabrian chili vinaigrette.....	\$14
zucca , butternut squash, caramelized onions, spinach, walnuts, smoked mozzarella	\$14
tartuffi , roasted mushrooms, umbrian truffle paste, swiss chard, fontina	\$15

add egg to any pizza +\$2

OYSTER BAR

daily selection of fresh oysters , see reverse of menu for selections	\$1.50 each, 4 oyster minimum
shrimp cocktail , horseradish-cocktail sauce, lemon	\$13
oyster shooter : vodka, horseradish, cocktail sauce, lemon, old bay	\$9

CICCHETTI

cauliflower caponata , traditional sicilian vegetable relish, pine nuts	\$4
farro , roasted sweet potato, swiss chard, walnuts.....	\$4
shaved fennel , radish, chives, lemon vinaigrette	\$4
spicy marinated olives	\$4
antipasti misti , all four of the above items.....	\$12
buffalo mozzarella , basil pesto, sundried tomato pesto	\$9
crispy brussels sprout leaves , pecorino, lemon	\$6
seared polenta , pepperonata, herb oil.....	\$8
wood oven roasted cauliflower gratinato , creamy parmigiano, bread crumbs.....	\$8
salumi plate : prosciutto, finocchiona, soppressata, house mostarda, crostini	\$13
pancetta wrapped gorgonzola filled dates , balsamic	\$7
polenta fries , spicy aioli	\$8
veal meatballs , country tomato sauce, parmigiano	\$8 additional meatballs \$2.25 ea
mussels pancetta, garlic, chilis, tomato	\$12
fritto misto : crispy calamari, lemons, & red pepper, lemon-caper aioli	\$10
deviled eggs , house-smoked salmon, pickled pepper, arugula, chili oil, lemon aioli (4 pieces per order)	\$8

SALADS

arugula , lemon, shaved parmigiano.....	\$6
market apples & celery , walnut, parmigiano, lemon vinaigrette.....	\$6
baby spinach , roasted beets, oranges, toasted walnuts, gorgonzola	\$7

HAND-CRAFTED PASTA

orecchiette , house made sausage, tomato, garlic, spicy greens, parmigiano	\$15
gnocchi , country tomato, buffalo mozzarella, basil pesto	\$14
spaghetti , shrimp, spicy tomato, basil	\$15
pumpkin ravioli brown butter, sage, parmigiano.....	\$15
pappardelle , pancetta ragu, parmigiano	\$15

ENTREES

chianti braised beef , parmigiano potatoes, brussels sprouts, pancetta	\$20
pan seared scottish salmon , farro, roasted root vegetables, arugula pesto.....	\$20
wood grilled chicken breast , vesuvio potatoes, market swiss chard, rosemary.....	\$16
wood grilled pork chop , farro, roasted sweet potato, spinach, balsamic.....	\$20

	glass	bottle
	6oz	750ml
<u>sparkling, pink, & white wines</u>		
prosecco , adami, veneto n/v.....	9.5	38
brut rosé cleto chiarli, veneto n/v.....	11	44
lambrusco “vecchia modena,” cleto chiarli, emilia-romagna 2015.....	11	44
rosato “rosaenovae,” terredora, campagna 2014.....	9	36
moscato-brachetto serena, piemonte 2014.....	9	36
pinot bianco , durer-weg, alto adige 2015.....	10	40
pecorino la valentina, abruzzo 2015.....	10	40
frascati “poggio verde,” pallavicini, lazio 2014.....	10	40
verdicchio garofoli, marche 2015.....	10	40
orvieto argillae, umbria 2014.....	10	40
pinot grigio “simboli,” lavis, trentino 2015.....	10	40
soave classico suavia, veneto 2014.....	9	36
soave classico “du lot,” inama, veneto 2014.....	12	48
lugana “tre campagne,” marangona, veneto 2014.....	10	40
bianco di custoza cavalchina, veneto 2014.....	11	44
sauvignon , la cappuccina, veneto 2014.....	10	40
gavi , ottosoldi, piemonte 2015.....	10	40
vernaccia di san gimignano “selvabianca,” santachiara, toscana 2014.....	11	44
chardonnay “le bruniche,” tenuta di nozzole, toscana 2014.....	10	40
vermentino olianas, sardegna 2014.....	11	44
leone d’almerita cataratto-sauvignon, traminer, pinot bianco, tasca d’almerita, sicilia 2014.....	10	40

red wines

schiaiva elena walch, alto adige 2015 (chilled).....	11	44
pinot noir st. pauls, alto adige 2015.....	10	40
cabernet-croatina “cuoredivino,” cabanon, lombardia 2013.....	11	44
merlot marco felluga, friuli 2012.....	11	44
scavino rosso paolo scavino, piemonte 2014.....	9	36
barbera d’asti michele chiaro, piemonte 2013.....	10	40
barbera d’alba stefano farina, piemonte 2015.....	10	40
nebbiolo renato ratti, piemonte 2014.....	12	48
barolo querciola, piemonte 2012.....	16	64
langhe rosso barbera, nebbiolo, merlot “le brume,” stefano farina, piemonte 2011.....	10	40
aglianico terredora, campania 2013.....	9	36
rosso veronese antale, veneto 2013 (ripasso style).....	9	36
valpolicella ripasso tomassi, veneto 2013.....	14	56
valpolicella classico allegrini, veneto 2015.....	10	40
montepulciano d’abruzzo la valentina, abruzzo 2013.....	10	40
rosso toscana sangiovese, merlot, cabernet, “tre,” brancaia, toscana 2013.....	12	48
sangiovese “frico,” scarpetta, toscana 2014.....	9	36
borgonero sangiovese, cabernet, syrah, borgo scopeto, toscana 2014.....	13	52
chianti classico , sparviero, toscana 2012.....	9	36
canaiolo la lastra, toscana 2014.....	9	36
rosso di montalcino sasso di sole, toscana 2013.....	12	48
primitivo canaletto, puglia 2013.....	9	36
nero d’avola colosi, sicilia 2014.....	9	36

COCKTAILS - \$12

negroni: campari, sweet vermouth, fords gin
venetian spritz: aperol, prosecco, soda
san marco: rye, carpano antica formula, amaro, cherry liqueur
cello-drop: local vodka, limoncello, prosecco, lavender bitters
toscana sour: gin, ginger liqueur, spiced pear liqueur, laurel, lemon, red wine float
moda d’estate: brix barrel aged gin, white port, saffron bitters, angostura bitters
castello: bourbon, amaretto, ruby red sour
rosamaria: gin, rosemary syrup, lemon, celery bitters

TONIGHT’S OYSTERS

delaware new jersey –plump & firm meat, nutty, briny
old 1871 virginia- plump, well-balanced flavor
raspberry point prince edward island- very salty, clean falvor, sweet finish
blue point new york—plump, large meat, mild salinity

served with house mignonette & cocktail sauce

BIRRA E SIDRO

peroni nastro azzurro, pale lager, italy 12 oz..... 6
tocayo, hominy wheat, chicago 12 oz..... 6
revolution antihero, ipa, chicago 12 oz..... 6
tieton cider works rambling route, cider, washington 16 oz..... 8

BIBITE

limonata/aranciata..... 3
 coke/diet coke/ sprite/ginger ale..... 3
 iced tea..... 3
 smeraldina sparkling or still water (1000ml)..... 3

JOIN US EVERY TUESDAY
 \$10 PIZZAS & \$5 GLASSES OF
 SELECT WINES

we would follow you anywhere...you should follow us! facebook: @barombra instagram: @ombrachicago