

DEL GIORNO

SERVER	TABLE	GUESTS	CHECK NO. AUG-2026
MONDAY SPECIAL			
Chicken Parmesan			
heirloom tomatoes, burrata & pomodoro			
25			
antipasti			
Burrata & Prosciutto Salad			
18			
balsamic dressing & roasted peaches			
pasta			
Mushroom Risotto			
28			
oyster mushrooms, parsley & crispy parmesan			
Spicy Tomato Tagliatelle			
28			
crab, cherry tomatoes, cream, lemon & parsley			
secondi			
Bone-In Chicken Vesuvio			
32			
crispy potatoes, sweet peas & lemon garlic sauce			
Grazie Mille TOTAL			

MANO A MANO RESTAURANT
2534 N MILWAUKEE AVE - CHICAGO

SFUSO
DEL GIORNO

SERVER	TABLE	GUESTS	CHECK NO. AUG-2026
bianco			
2019 Gala			
16/30			
Pinot Grigio, Abruzzo			
White peach, nectarine, lemon zest, and orange blossom. Approachable & refreshing.			
2022 Gini			
20/38			
Soave Classico, Veneto			
Pear, honey crisp apple, lemon & with subtle white florals and a saltu minerality. Bright & complex.			
rosso			
2022 Gala			
16/30			
Montepulciano d'Abruzzo			
Cranberry, dark cherry & cocoa layered with savory herbs. smooth & approachable.			
2025 Le Pianure			
20/38			
Pinot Nero, Venezia-Giulia			
Red cherry, pomegranate, & raspberry with earthy mineral undertones. Poised and elegant.			
Grazie Mille TOTAL			

GREAT WINES OF THIS MOMENT
SERVED IN QTR OR HALF LITERS