

# CARRY OUT

## STARTERS

- Soup of the Moment 7
- Warm Medley of Olives  
Garlic, Thyme & Chilies 6
- Bresaola
- Shaved Fennel, Sweet Peppers, Parmesan 9
- Oven-Roasted Globe Artichokes  
Mignonette & Mustard Sauces 9
- Steamed PEI Mussels
- Melted Leeks, Fresh Fennel, Garlic & White Wine Brodo 13
- Pizza Fondue
- Cheesy Tomato Sauce & Pizza Bread 8

## BRUSCHETTE

- Creamed Ceci Bean, Lemon, Virgin Olive Oil 6
- Honey Crisp Apple & Parsnip, Gorgonzola, Walnuts 7
- Seasonal Wild Mushrooms, Marsala Glaze & Whipped Ricotta 9

## SALADS

- Organic Mixed Greens
- Cucumber, Crimini, Tomato & Herb Vinaigrette 7
- Market Tomatoes & Mozzarella di Bufala
- Mozzarella di Bufala Campana, Balsamic & Extra Virgin Olive Oil 12
- Organic Arugula
- 3-Hour Roasted Grapes, Local Apple, Spicy Walnuts,  
Shaved Parmesan & Walnut Vinaigrette 9
- Chopped Italian Lettuces
- Gorgonzola, Spicy Walnuts, Shaved Pear & Balsamic Vinaigrette 8.5
- Nichols Farm Heirloom Beets
- Watercress, Almonds, Goat Cheese & Balsamic Vinaigrette 9
- Romaine Lettuce
- Market Tomatoes, Crisp Pancetta, Shaved Parmesan  
& Creamy Mustard Dressing 8.5
- Fingerling Potato
- Frisée, Pancetta, Poached Organic Egg, Croutons  
& Sherry Vinaigrette 10

## PIZZA

- RED
- Three Cheese
- Mozzarella, Provolone & Pecorino with Tomato Sauce . . . . . 10
- Housemade Fennel Sausage & Sweet Onions
- Tomato Sauce with Mozzarella Cheese . . . . . 13
- Triple Pepperoni
- Tomato Sauce & Mozzarella Cheese, finished with White Truffle Oil . . . . . 15
- Margherita
- Mozzarella di Bufala Campana, Tomato Sauce & Torn Basil . . . . . 15
- Parma Classic
- Mozzarella Cheese, Tomato Sauce, Prosciutto, finished with Arugula\* . . . . . 16
- Buratta & Fire-Roasted Eggplant
- Mozzarella Cheese & Tomato Sauce\* . . . . . 17
- La Quercia Coppa Piccante
- Fire-Roasted Sweet Banana Pepper & Onions . . . . . 15
- WHITE
- Shaved Artichoke
- Reggiano Parmesan & Garlic . . . . . 10
- Seasonal Wild Mushrooms & Smoked Mozzarella . . . . . 14
- Taleggio & 3-Hour Roasted Grapes . . . . . 12
- Laura Chenel Goat Cheese
- Melted Leeks, Garlic & Pancetta Lardons . . . . . 14
- Sopressata & Fire-Roasted Fennel
- Arugula, Sopresatta, Parmesan . . . . . 13
- Cracked Organic Egg
- Prosciutto & Black Pepper\* . . . . . 16
- Housemade Lamb Sausage
- Fresno Peppers, Caciocavallo Cheese & Mint Salsa Verde . . . . . 15
- Clam & Fresno Chilies
- Finished with Lightly Pickled Cucumbers\* . . . . . 17
- Costa Rican Pineapple
- Speck & Fresno Peppers, Fleur de Sel . . . . . 15

## PASTA

- Tagliatelle all' Amatriciana
- Slagel Farm Guanciale 15
- Chicken, Spinach & Ricotta Ravioli
- Brown Butter Sauce 16
- Pappardelle Chicken Ragu 16
- Gnocchi with Housemade Sausage
- Spinach & Teardrop Tomatoes 17
- Our pasta is crafted in-house.*
- We feature naturally raised pork & chicken.*

AVAILABLE DAILY AFTER 3:30 PM DAILY

## SPECIALTY

- Rock Shrimp & Kabocha Squash Risotto Carnaroli 18
- Seared Diver Scallops
- Sweet Potato Puree, Brussel Sprout Leaves, Winter Black Truffles 27
- Chicken Milanese
- Radicchio & Endive with Shaved Parmesan & Lemon 18
- Chianti-Braised Slagel Farms Short Ribs
- Vegetable Risotto 23
- Pan-Roasted Steak Florentine
- 12 oz. Prime, Arugula, Lemon, Organo, Parmesan 34

AVAILABLE FROM 11:15 AM UNTIL 3:30 PM DAILY

## SARDINIAN SANDWICHES

- Herbed Chicken Salad with Whole Grain Mustard
- Shaved Lettuce, Tomato, Almonds & Currants 9
- Prosciutto & Burrata
- Arugula, Market Tomatoes 10
- Smoked Pork Belly
- Tomato, Sweet Onion Fondu & Mâche 9
- Soup, Salad & Sandwich
- Any Half Sandwich, Served with Organic Mixed Greens 10

## CALZONES

- Housemade Fennel Sausage
- Mozzarella & Mascarpone 9.5
- Chicken
- Garlic Spinach & Mozzarella 9.5

## DESSERT

### SWEETS

Bittersweet Chocolate Tortino, Toasted Almonds 8

Caramel Apple & Sweet Cream Crostata 8

Mascarpone Mousse

Coffee Caramel Sauce, Cocoa Nib & Almond Nougatine 8

"Wisconsin Electric" Butter Cookies 4

### CHEESE

Served with Kress Apiary Farm Honey Comb

Spicy Walnuts, 3-Hour Roasted Grapes

Chef's Selection of Three 12

### SIDES

Soup of the Moment (Serves 4-6 ppl) 1qt. 20

Tomato Fondue Sauce 1qt. 10

Signature Creamy Mustard Dressing 1pt. 10

Honey Balsamic Vinaigrette 1pt. 8

## PRIVATE DINING

Our unique private and semi-private dining spaces accommodate up to 70 guests and offer a versatile range of dining options perfect for your next special occasion or work function. To book, please contact our Private Dining Manager, Emily Arredia, at 312-329-0400 or [emily@dinelamadia.com](mailto:emily@dinelamadia.com).

## CHEF'S TABLE

The first Wednesday of each month we invite you to our interactive, five-course Chef's Table, hosted by Executive Chef/Proprietor Jonathan Fox.

Take a seat at our pizza bar and experience seasonally-creative and locally-sourced dishes as they unfold right in front of you. \$45, including specialty wine pairings. Limited seating available, reservations required.

**Visit us on Facebook and Twitter (@LaMadiaCHI) for the latest updates and announcements!**

# LA MADIA

# CARRY OUT

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[www.dinelamadia.com](http://www.dinelamadia.com)

Monday - Thursday 11:15 am to 11:15 pm  
Friday and Saturday 11:15 am to 12:00 am  
Sunday 12:00 pm to 10:00 pm

Call DiningIn at (312) 755-1777 for delivery