



Cuisine

Il Porcellino, an old-school Italian-American red sauce restaurant, showcases the freshest ingredients while staying true to traditional flavors in its antipasti, fresh salads, homemade pastas, parmesans and more. Signature dishes include *Baked Burrata Lasagna*, *Pappardelle alla Porcellino*, *Gnocchi Bolognese*, *Parmesans*, *Brick Chicken Vesuvio* and *Barolo-Braised Short Rib*. If dining with a larger group, enjoy the family-style dinner option which includes housemade bread and selections of salad, antipasti, pastas and entrees. Il Porcellino also offers Happy Hour daily in the bar area, featuring more than a dozen riffs on the Negroni, wines by the glass and Italian sub sandwiches.

Beverage

The goal of the il Porcellino team when creating the beverage program was to offer incredible value while still remaining approachable. The wine list showcases exceptional Italian and American wines with a focus on Chianti and expressions of Sangiovese. The cocktail list features Italian-inspired craft cocktails – including four variations of the classic Negroni.

Experience

Il Porcellino focuses on the freshest ingredients, well-crafted cocktails and exceptional service. Dishes on the classic Italian-American menu are perfect for sharing; the ambiance of this neighborhood spot is warm and inviting, reminiscent of the Golden Age of Frank and Dino. It's the perfect place for a large group, intimate date or private event.

**59 W. Hubbard St.
Chicago, IL 60654
312-595-0800
ilporcellinochicago.com**

