



**THE PURPLE PIG**  
CHEESE, SWINE & WINE

**ANTIPASTI**

- PORK FAT ROASTED ALMONDS, ROSEMARY & GARLIC 6  
 BROCCOLI WITH ROASTED GARLIC,  
 TOASTED BREADCRUMBS & ANCHOVY VINAIGRETTE 8  
 TUSCAN KALE & ROMAINE CAESAR SALAD  
 WITH SOFT BOILED QUAIL EGG 9  
 CALAMARI WITH FREGOLA, RADISHES,  
 CUCUMBERS & PISTACHIOS 10  
 WHIPPED BURRATA CANNOLI WITH BUTTERNUT SQUASH,  
 MINT OIL & CANDIED PEPITAS 12  
 DUCK LIVER PATE WITH HOUSEMADE RAISINS  
 & CRANBERRY 12  
 HOUSE CURED SARDINES ON TOAST,  
 AVOCADO GREEN GODDESS, SALSA VERDE & FENNEL 12  
 SUNCHOKE & HAZELNUT SOUP WITH  
 CANDIED SUNCHOKE SKINS & BLACK TRUFFLE 15  
 GRILLED MARINATED OLIVES WITH MINT, CELERY,  
 FENNEL SALAD & ORANGE MARMALADE 11  
 OLIVE OIL-POACHED TUNA WITH TOMATOES,  
 QUAIL EGGS, ROASTED RED PEPPER  
 & GREEK LEMON VINAIGRETTE 11  
 CHARRED CAULIFLOWER WITH TOASTED BREADCRUMBS,  
 CORNICHONS & PARSLEY 9  
 SALT-ROASTED BEETS WITH WHIPPED GOAT CHEESE  
 & PISTACHIO BUTTER 9  
 BOBOTA "GREEK CORNBREAD"  
 WITH FETA, MIZITHRA CHEESE & HONEY 6

WE HAVE SOMMELIERS  
 IN HOUSE TO HELP EXPERTLY PAIR  
 ANY DISH WITH THE PERFECT WINE.

**A LA PLANCHA, ETC.**

- SMOKED PORK TONGUE WITH TONNATO SAUCE  
 & SALAD OLIVIER 10  
 RICOTTA GNOCCHI WITH OXTAIL RAGU 12  
 "JLT" PORK JOWL,  
 TOMATO, FRISEE, PESTO AIOLI & DUCK EGG 13  
 "CHORIPAN" PANINI, WITH HOUSEMADE  
 CHORIZO SAUSAGE, PIQUILLO PEPPER JAM  
 & CARAMELIZED ONION ON CIABATTA 13  
 SPANISH MACKEREL WITH BASIL POTATOES,  
 CHARRED APPLE SAUCE & COMPRESSED PEARS 14  
 "CROQUE SIGNORA",  
 PICNIC HAM, HOUSEMADE 'NDUJA, KALE,  
 BUTTERNUT SQUASH MOSTARDA & FRIED EGG 14  
 LAMB RIBS WITH HARISSA, TREVISO MARMALADE,  
 ISRAELI COUSCOUS & POMEGRANATE 15  
 CLAM & CUTTLEFISH BRODETTO  
 WITH PANCETTA & SQUID INK PITA BREAD 16  
 TURKEY LEG CONFIT WITH CRISPY LENTILS,  
 NAPA CABBAGE & AGRODOLCE 17  
 BLACK TRUFFLE RAVIOLETTO  
 WITH WILD MUSHROOMS & LOCAL, WILD HONEY 20  
 CHAMOMILE TEA SMOKED PORK LEG STEAK FOR TWO  
 WITH CHARRED CABBAGE, SHERRY MEMBRILLO  
 & PORK MARROW CUSTARD 25  
 HALF DUCK CONFIT, GREEK YOGURT,  
 SMOKED TROUT ROE & BRIOCHE BUNS 28  
 SEAFOOD SAGANAKI  
 SHRIMP, MUSSELS, SEPIA, STRIPED BASS,  
 TOMATO & FETA 22  
 PORK BLADE STEAK WITH 'NDUJA & HONEY 17  
 PORK SALTIMBOCCA WITH PROSCIUTTO,  
 GIGANTE BEANS, ESCAROLE & WHITE WINE SAUCE 16  
 OCTOPUS WITH GREEN BEANS,  
 FINGERLING POTATOES & SALSA VERDE 16  
 HOUSEMADE GYROS & PITA BREAD  
 WITH PICKLED BEETS & PICKLED TURNIPS 15  
 CHICKEN THIGH KEBABS  
 WITH FRIED SMASHED POTATOES & TZATZIKI 14  
 HOUSEMADE MEATBALLS WITH GREEN GARLIC  
 RICOTTA PUREE & TOASTED BRIOCHE 13  
 MILK BRAISED PORK SHOULDER  
 WITH MASHED POTATOES & PUFFED FARRO 13  
 HOUSEMADE HOTDOG & FRENCH FRIES  
 WITH CORNICHON RELISH & YELLOW MUSTARD 12

**SMEARS**

- TARAMASALATA "GREEK CAVIAR SMEAR" 10  
 SALT-CURED GREEK YOGURT  
 WITH APPLE CHERRY PRESERVES & PISTACHIO 12  
 PORK LIVER PATE 12  
 HUMMUS WITH SOFT BOILED EGG, SHAKSHOUKA  
 & HOUSEMADE PITA 12  
 EVERYTHING BAGEL WITH HOUSE SMOKED SALMON,  
 ROBIOLA CREAM CHEESE, PICKLED ONIONS  
 & CAPER LEAVES 12  
 ROASTED BONE MARROW  
 WITH HERB SALAD & SICILIAN SEA SALT 14  
 HOUSEMADE 'NDUJA, GIARDINIERA  
 & TETILLA CHEESE CROSTINI 13  
 BAKED FETA CHEESE WITH TOMATILLO  
 SAUCE, CILANTRO & OLIVES 12  
 PORK NECK BONE GRAVY WITH RICOTTA 12  
 "FAVE E CICORIA" FAVA BEAN PUREE  
 WITH BRAISED SPINACH & PRESERVED LEMONS 12  
 DUCK NECK RILLETTE WITH  
 APPLE CHERRY MOSTARDA 12

**FRIED ITEMS**

- CHORIZO STUFFED OLIVES 5  
 SMASHED POTATOES  
 WITH SHEEP FETA & OREGANO 7  
 MOZZARELLA EN CAROZZA  
 WITH APRICOT APPLESAUCE 9  
 PIG'S EAR WITH CRISPY KALE,  
 PICKLED CHERRY PEPPERS & FRIED EGG 10  
 SALT & VINEGAR BEEF TENDON CHIPS 9  
 FRIED BRUSSELS SPROUTS  
 WITH THYME, LEMON & CHILI FLAKES 8  
 DEVILED EGG WITH ARUGULA & CAPERS 7

WE CATER! PICKUP OR DROP-OFF  
 FOR YOUR NEXT EVENT

[CATERING@THEPURPLEPIGCHICAGO.COM](mailto:CATERING@THEPURPLEPIGCHICAGO.COM)

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 CHEF & PARTNER JIMMY BANNOS JR.