

# PASSERÖ



## brunch

The sparrow symbolizes vigilance, joy, creativity and wisdom. Sparrows are small in size but extremely protective, especially as a clan. Sparrows are constantly busy building nests, foraging for food and protecting their young, and they serve as a reminder that busy hands and minds promote a happy and full life.

# brunch

www.eatpassero.com

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## brunch cocktails

**tropic thunder** - flor de caña rum + giffard strawberry + pineapple + fresh squeezed lime + tiki bitters **11**

**a strategic blunder** - del maguey mezcal + house made grenadine + fresh lime + aromatic bitters **11**

**prosecco punch** - vodka + prosecco + pomegranate + coconut syrup + valencia orange **11** \*

**mimosa** - prosecco + fresh squeezed valencia orange juice **11** \*

**bloody mary** - vodka + zesty house made bloody mix + celery salt + antipasti skewer **10** \*

*\*go bottomless brunch cocktails w/ our mimosas or bloody mary for \$17/per person*

## fresh juices and coffee

**fresh valencia orange or florida pink grapefruit juice** **4**

**dark matter coffee** **3**

**iced cold brew coffee** **3.5**

**iced chai latte** - kilogram organic chai + housemade vanilla almond milk **4**

**chocolate hazelnut mocha** - unicorn blood espresso + oaxacan dark chocolate + vanilla whipped cream **5**

## antipasti + salad

**buttermilk biscuit** - house made seasonal jam + whipped butter **4**

**whipped ricotta** - orange blossom honey + roasted pecans + rosemary + maldon sea salt + griddled ciabatta **11.5**

**buratta + brussels** - artigiana buratta di puglia + roasted brussels sprouts + crispy prosciutto + brown butter + smoked almonds **15**

**housemade cheddar + parmesan pimento cheese** - bread 'n butter pickles + everything bagel chips **8**

**wagyu beef meatballs** - snake river farms american wagyu + creamy heirloom parmesan polenta + pomodoro sauce + good parm **12**

**fried calamari** - point judith, rhode island + sicilian olives + cubanelle peppers + pomodoro + house made ranch **12.5**

**house salad** - local gem lettuce + cucumber + tomato + red onion + pepperoncini + garlic croutons + creamy italian dressing **12**

**loretta's chopped salad** - avocado + marinated garbanzos + sweet drop peppers + carrots + scallions + bacon

gorgonzola + crunchy spaghetti + loretta's vinaigrette **12.5**

**tuscan kale caesar** - roasted garbanzo beans + freshly grated parmesan + everything bagel chips + lemon caesar vinaigrette **12**

**add to any salad; grilled chicken \$5, garlic shrimp \$6, sirloin steak \$6, crispy chicken \$5, salmon \$6**

## brunchy things

**chilaquiles** - fresh tortilla chips + eggs your way + salsa verde + pickled red onion + jalapeño + feta + sour cream **12.5 add crispy chicken \$3.5**

**obligatory avocado toast** - thick cut toast + mighty vine tomato + poached eggs + chipotle hollandaise + everything bagel spice + simple salad **12.5**

**full breakfast** - 2 eggs your way + organic sausage link + thick cut maple bacon + parmesan potatoes + flapjack **14**

**eggs benedict** - griddled house made biscuit + nueske's country ham + mighty vine tomato + hollandaise + parmesan potatoes **13**

**buttermilk pancakes** - salted caramel butter + wisconsin maple syrup + fresh seasonal berries + house granola **13.5**

**seasonal omelette** - changes often + always good + always seasonal + always w/ parmesan potatoes **13**

**bodega breakfast sandwich** - fried eggs + aged american cheese + maple bacon + house hot sauce + griddled bagel + arugula salad **12.5**

**our double cheeseburger** - slagel farm's beef + american cheddar + house pickles + red onion + aioli + house potatoes **15**

**add egg \$1 + add thick cut maple bacon \$3**

## not so brunchy things

**fusilli vodka** - classic pink sauce + calabrian chile + fresh ricotta + chives **16 add wild pacific blue shrimp \$5**

**spaghetti carbonara** - chipotle brown sugar bacon + roasted butternut squash + pecorino cheese + black pepper + hen egg **18**

**bucatini pomodoro** - san marzano tomato + roasted sweet garlic + parmigiano reggiano + basil **15.5 add two fried meatballs \$3.5**

**braised short rib melt** - dubliner cheddar + garlic sautéed spinach + horseradish cream + semolina sourdough + hand cut fries **12**

**meatball sub** - our sunday recipe + wild arugula + mozzarella and parmesan + pomodoro sauce + basil **12**

**nice piece of fish** - parmesan crusted walleye + fire roasted broccolini + charred tomato relish + lemon butter sauce **21**

**our chicken parm** - organic pasture raised chicken + provolone + fresh mozzarella + pomodoro sauce + fusilli parmesan **16**

## for the little meatballs

**eggs and bacon** - 2 eggs your way + 2 slices thick cut bacon + slice of sourdough toast **8**

**flapjacks** - two buttermilk flapjacks + fresh seasonal berries + wisconsin maple syrup **8**

**oinkers in a blanket** - two organic pork sausages wrapped in pancakes + served with maple syrup **8**

**not all ingredients are listed in every dish, please inform our staff of any allergies so we may try to happily accomodate any request you may have**

Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. For further information, contact your physician or public health department