

# dinner

www.eatpassero.com

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## mozzarella bar

**cheesy garlic pull - apart loaf**  
whole fresh baked sourdough  
artisan jack + parmesan cheese  
roasted garlic butter + fresh herbs  
**10**

**whipped ricotta** - orange blossom honey + candied pecans  
rosemary + maldon sea salt + griddled crostini **11**  
**buratta + brussels** - roasted brussels sprouts + speck prosciutto  
brown butter + toasted almonds + griddled crostini **14**  
**avocado caprese toast** - local fresh mozzarella + alejandrina avocado  
mighty vine tomatoes + basil + evoo + balsamic **12**  
**stracciatella** - honey roasted heirloom carrots + pomegranate  
sumac + basil + toasted pistachios + warm naan bread **12**

**tempura cauliflower-**  
flash fried + classic sweet and spicy  
sauce + arugula **11**

## small plates

**passero poutine** - hand cut fries + braised short rib + ellsworth  
co-op creamery cheese curds + quebec style brown gravy **12**  
**calamari** - flown in fresh daily east coast squid + flash fried + sicilian  
olives + cubanelle peppers + pomodoro + house made ranch **13**  
**pork and veal meatballs** - sunday recipe + anson mills heirloom  
polenta + crispy shallots + pomodoro sauce **11**  
**spaghetti fritters** - imported prosciutto + local jack + pecorino cheese  
vodka sauce **11**

## salads

**lorettas chopped salad** - avocado + marinated garbanzos + sweet  
drop peppers + hearts of palm + carrots + scallions + bacon + gorgonzola  
crunchy spaghetti + zesty italian vinaigrette **12**  
**caesar** - baby kale greens + parmesan croutons + crispy garbanzo  
beans + fried shallots + black pepper caesar dressing **11**  
**blt wedge** - baby romaine hearts + crispy pork belly + pickled red onion  
mighty vine tomatoes + garlic croutons + buttermilk dressing **12**  
**italian kale** - michigan dried cherries + granny smith apples + spiced  
pepitas + pecorino + parmesan cheeses + roasted citrus vinaigrette **12**

## pastas

gluten free pasta available upon request

**fusilli vodka** - classic pink sauce + italian fennel sausage  
calabrian chile + fresh ricotta + chives **17**  
**spaghetti carbonara** - chipotle brown sugar bacon + butternut  
squash + pecorino cheese + black pepper + hen egg **18**  
**capellini pomodoro** - san marzano tomato + roasted sweet garlic  
parmigiano reggiano + basil **16** **add a pork and veal meatball \$3**

**pappardelle** - ragu napoletana + braised short rib + local fennel  
sausage + pecorino romano d.o.c **18**  
**ricotta gnocchi** - local wild mushrooms + roasted cauliflower  
black truffle + creme fraiche + shaved parmesan **17**  
**orecchiette** - fra diavolo + pacific blue shrimp + mighty vine cherry  
tomato + baby spinach + zesty breadcrumbs **18**

## mains

**barolo braised short rib** - butternut squash risotto + brown butter braised brussels sprouts + chile pasilla + pepitas **27**  
**nice piece of fish-** lake superior whitefish + coconut cornflake crust + grilled asparagus + yukon gold mashed potatoes  
chipotle lime butter **26**  
**our chicken parm** - organic pasture raised chicken + grande provolone + mozzarella cheese + pomodoro sauce + fusilli vodka **22**  
**day boat scallops** - pan seared + anson mills farm's heirloom polenta + roasted cauliflower + romesco sauce + fresh chives **27**  
**steak grigliata** - 10oz. certified black angus skirt steak + red onion jam + rucola + fresh cut parmesan - rosemary fries **28**  
**porterhouse pork chop** - yuokon gold parmesan mashed potatoes + sweet and sour cabbage + housemade mustard **25**  
**slagel farm burger** - two griddled beef patties + american cheese + red onion + house pickles + garlic aioli + hand cut fries  
(limited quantities) **15**

## sides

**truffle fries** - hand cut potatoes + rosemary + parmesan cheese + garlic aioli **6**  
**crispy brussels sprouts** - local honey + balsamic + calabrian chile + bacon **6**  
**baked cheddar polenta** - heirloom white corn + aged cheddar cheese + chives **6**  
**roasted asparagus** - local wild mushrooms + parmigiano-reggiano **6**

## beverages

china mist iced tea, fiji water, coke, diet coke, sprite, sprecher root beer, topo chico sparkling water **3**

**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