

PASSERÖ



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.

dinner

www.eatpassero.com

5 west campbell street arlington heights il 60005

224.857.8900

cheeses

whipped ricotta - orange blossom honey + roasted pecans + rosemary + maldon sea salt + griddled crostini **11**

buratta + brussels - roasted brussels sprouts + speck prosciutto + brown butter + toasted almonds + griddled crostini **14**

formaggio al forno - oven baked ricotta + herbed goat cheese + pomodoro sauce + balsamic roasted sweet garlic + crostini **11**

fried mozzarella curds - hand breaded + pomodoro and green goddess sauces for dipping **11**

to share

arancini - stuffed risotto balls + mozzarella + sun dried tomato pesto + comeback sauce **11**

roasted calabrian brussels sprouts - beeler's bacon + local orange blossom honey + calabrian chile + pecorino cheese **11**

general tso's cauliflower - tempura + classic sweet and spicy sauce + arugula salad **11**

passero poutine - braised short rib + ellsworth co-op cheese curds + house giardiniera + quebec style brown gravy **13**

rhode island calamari - flown in fresh daily + 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 **12**

cheesy garlic pull - apart loaf whole fresh baked sourdough + artisan jack + parmesan cheese + roasted garlic butter **11**

salads

lorettas chopped salad - avocado + marinated garbanzos + sweetie drop peppers + hearts of palm + sicilian olives + carrots + scallions + bacon + gorgonzola + crunchy spaghetti + zesty italian vinaigrette **12**

arugula - roasted cauliflower + balsamic garbanzo beans + mighty vine cherry tomato + shaved parmesan + toasted garlic croutons + honey balsamic vinaigrette **12**

shaved brussels sprouts - dried michigan cherries + granny smith apple + shaved red onion + candied black walnuts + avocado + grapes + sunflower seeds + greed goddess dressing **12**

butternut squash + farro - whipped goat cheese + toasted pecans + wild arugula + bartlett pear + valencia orange and maple 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**

bucatini 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 - lobster broth + pacific blue shrimp + mighty vine cherry tomato + baby spinach + zesty breadcrumbs **18**

mains

barolo braised short rib - risotto milanese + brown butter braised brussels sprouts + roasted mushrooms + balsamic **27**

nice piece of fish - handlined north american walleye + parmesan crust + roasted asparagus + lemon butter sauce **26**

our chicken parm - organic pasture raised chicken + grande provolone + mozzarella cheese + pomodoro sauce + fusilli vodka **23**

grilled faroe island salmon - roasted local mushrooms + crispy stone ground polenta cakes + maple - marsala glaze **26**

shrimp scampi - sweet roasted fennel + preserved lemon + roasted garlic + anson mills stone ground heirloom polenta + garlic spinach **27**

steak grigliata - 10oz. certified black angus sirloin steak + hand cut parmesan fries + arugula salad + red onion jam **28**

double cheeseburger - american cheddar + house pickles + red onion + aioli + hand cut fries **(Tuesday-Thursday Only) 15**

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