

# 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

winter 2017

www.eatpassero.com

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## mozzarella bar

**whipped ricotta** - orange blossom honey, toasted pistachios  
rosemary, sea salt **10**

**burrata + brussels** - almonds, brown butter, imported speck **13**

**avocado caprese toast** - alejandrina avocados, famiglia andreotti  
mozzarella, mighty vine tomato, aged balsamic **11**

**fried mozzarella** - famiglia andreotti mozzarella curds, pomodoro,  
parmesan **10**

## small plates

**fonduta** - smoked gouda and fontina cheeses, rosemary cream, black  
mission figs, roasted pistachios, aged balsamic, toasted ciabatta **11**

**crispy rhode island calamari** - cubanelle peppers, sicilian olives,  
roasted tomato, wholegrain mustard aioli **13**

**pork and veal meatballs** - sunday recipe, heirloom buttered  
popcorn polenta, crispy fried onions, roasted tomato sauce **11**

**prosciutto san daniele** - house made pimento-parmesan cheese,  
bubbe's pickles, multigrain toast **15**

## salads

**lorettas chopped salad** - avocado, marinated garbanzos, roasted red  
peppers, olives, carrots, crispy pancetta, gorgonzola cheese, crunchy  
spaghetti, zesty italian vinaigrette **11**

**brussels sprouts** - michigan dried cherries, shaved red onion, toasted  
pistachios, pecorino cheese, lemon and extra virgin olive oil **10**

**caesar** - romaine hearts, roasted garlic croutons, classic dressing, white  
anchovy **10**

**italian kale** - tuscan kale, granny smith apples, crispy prosciutto,  
parmesan, candied walnuts, roasted lemon vinaigrette **10**

## pastas

**fusilli vodka** - classic pink sauce, calabrian chile, fresh ricotta,  
crispy prosciutto **17**

**spaghetti carbonara** - chipotle bacon, roasted butternut squash  
pecorino, black pepper, hen egg **17**

**bucatini pomodoro** - san marzano tomato, roasted garlic, fresh  
basil shaved parmesan **16 add our meatballs \$3 each**

**orecchiette** - wild gulf shrimp, basil-walnut pesto, mighty vine tomato,  
arugula **18**

**gnocchi napoletano** - braised short rib, local fennel sausage,  
fire roasted tomato, sage, parmesan **17**

**ricotta cavatelli** - roasted foraged mushrooms, coal roasted chicken,  
sweet peas, marsala cream **17**

## mains

**sausage + peppers** - braised tuscan kale, shishito peppers, cannellini beans, parmesan brodo **20**

**shrimp + polenta** - wild gulf shrimp, heirloom popcorn polenta, mushroom and prosciutto gravy, pickled shallots, chives **25**

**our chicken parm** - gunthorp farm's chicken breast, provolone, pomodoro sauce, fusilli vodka **19**

**nice piece of fish** - lake superior white fish, marcona almond crust, grilled broccolino, lemon buerre blanc **23**

**beef tagliata** - char crusted creekstone farms natural sirloin, porcini mushroom risotto, barolo demi glace, fried onion strings **28**

**bone in pork chop milanese** - wild arugula and mighty vine tomato salad, shaved parmesan, charred lemon **23**

## vegetables

**truffle chips** - made to order, rosemary, parmesan cheese, truffle **5**

**roasted brussels sprouts** - local honey, crispy bacon, calabrian chilies **5**

**porcini mushroom risotto** - roasted mushrooms, truffle **5**

**broccolini** - extra virgin olive oil, lemon - parmesan breadcrumbs **5**

## beverages

china mist iced tea, fiji water, coke, diet coke, bubble up, green river, sprecher root beer, topo chico sparkling water **3**

**bread available upon request**