

small plates

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

crispy rhode island calamari- flown in fresh daily, cubanelle peppers, sicillian olives, roasted tomato sauce, whole grain mustard aioli **13**

burrata + brussels - almonds, brown butter, imported italian speck, griddled crostini **12**

fonduta - local made jack and fontina cheeses, tender braised short rib, melted leeks, toasted ciabatta **11**

soups + salads

loretta's 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, honey mustard vinaigrette **10**

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

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

farro and arugula - organic pearled farro, coal fired chicken, seasonal chopped veggies, wild arugula, goat cheese, honey mustard dressing

seasonal soup - ask your server for our daily offering **7 add into our home baked bread bowl \$1**

add to any salad: grilled chicken **5**, wild gulf shrimp **6**, sirloin steak **6**

sandwiches

all sandwiches come served with fresh cut fries or arugula-tomato salad

roasted turkey - all natural oven roasted turkey breast, smoked gouda, mighty vine tomato, arugula, roasted red peppers, garlic aioli, toasted ciabatta **12**

chicken pesto - organic pesto marinated chicken breast, provolone, avocado, balsamic roasted red onions, mighty vine tomato, arugula, roasted garlic aioli, toasted ciabatta **11**

avocado caprese toast - alejandrina avocado, famiglia andreotti mozzarella, mighty vine tomato, aged balsamic, toasted sprouted wheat, served open faced **11**

meatball sliders - melted provolone and parmesan cheese, our red sauce, crispy onions, bricohe rolls **11**

short rib melt - 12 hour braised short rib, melty fontina, braised leeks, toasted sourdough, horseradish cream **12**

prosciutto + mozzarella panini - mighty vine tomato, dijonnaise, red onion, toasted sourdough bread **12**

slagel farm burger - two griddled beef patties, classic american cheese, red onion, house pickles, garlic aioli, sesame brioche **13**

mains

orechiette - wild caught pacific blue shrimp, basil- walnut pesto, mighty vine cherry tomatoes, wild arugula **17**

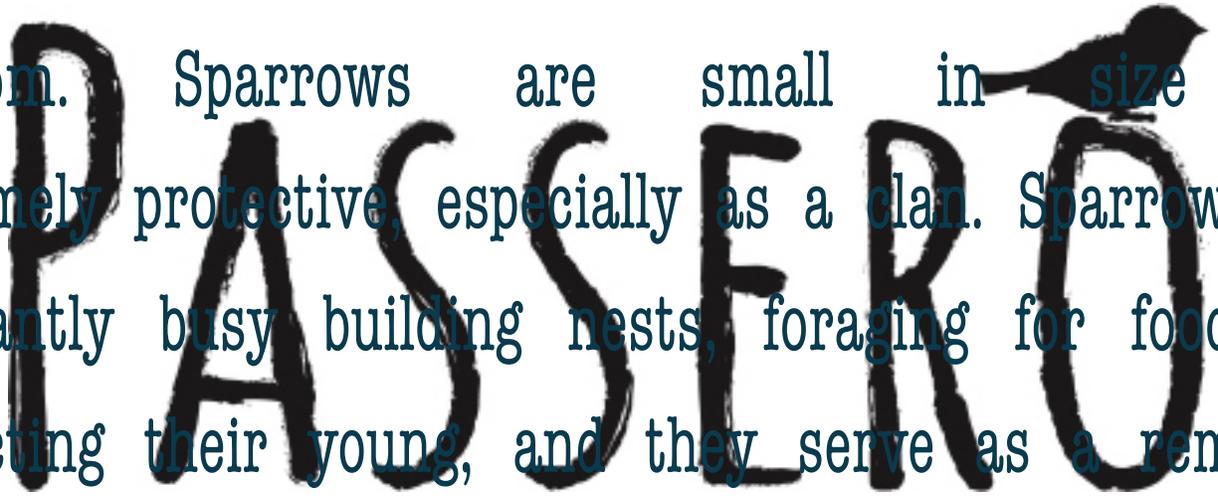
fusilli vodka - classic pink sauce, calabrian chile, fresh ricotta, crispy prosciutto **16**

cavatelli - coal fired chicken, roasted foraged mushrooms, sweet peas, parmesan - marsala cream sauce **16**

bucatini pomodoro and meatballs - sunday recipe, san marzano tomato, fresh basil, roasted garlic, shaved parm **16**

our chicken parm - organic pasture raised chicken, melted grande provolone cheese, pomodoro sauce, fusilli vodka **18**

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.



LUNCH

5 west campbell street arlington heights il 60005
224.857.8900
www.eatpassero.com