

# dinner

spring 2018

www.eatpassero.com

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## mozzarella bar

**cheesy garlic pull - apart loaf**  
whole fresh baked sourdough,  
local jack and parmesan cheese,  
roasted garlic butter,  
fresh herbs **9**

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

**buratta + pesto** - slow roasted mighty vine tomato, basil and spring  
onion pesto, lemon garlic breadcrumbs, griddled crostini **14**

**avocado caprese toast** - alejandrina avocado, fresh mozzarella,  
mighty vine tomato, everything bagel spice, brioche toast **11**

**mozzarella curds** - fresh mozzarella curds, pomodoro sauce **10**

**crispy zucchini-**  
parmesan crusted, local feta  
cheese, lemon, fresh basil, lemon  
aioli **10**

## small plates

**fonduta** - local made jack cheese, local sweet fennel sausage, roasted  
poblano peppers, caramelized sweet fennel, fresh baked bread **11**

**crispy rhode island calamari** - flown in fresh daily, sicilian olives,  
shishito peppers, roasted tomato sauce, wholegrain mustard aioli **13**

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

**spaghetti fritters** - "carbonara" style, imported prosciutto, local jack  
and pecorino cheeses, vodka sauce for dipping **10**

## salads

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

**strawberry + feta salad** - spring baby lettuces, organic strawberries,  
local feta, alejandrina avocado, toasted almonds, pickled red onion,  
creamy poppyseed dressing **11**

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

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

## pastas

gluten free pasta available upon request

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

**spaghetti carbonara** - chipotle bacon, michigan asparagus, shiitake  
mushroom, pecorino cheese, black pepper, farm egg **17**

**bucatini pomodoro** - san marzano tomato, roasted garlic, fresh  
mozzarella, sweet basil **16 add a pork and veal meatball \$3**

**gemelli** - wild caught pacific blue shrimp, sweet braised fennel, roasted  
tomato, spring onion pesto, zesty breadcrumbs **18**

**ricotta gnocchi** - charred sweet corn, zucchini, cherry tomato,  
jalapeno brown butter, sweet basil, feta cheese **17**

**orecchiette** - local made sweet fennel sausage, broccoli, shishito  
peppers, parmesan and roasted garlic broth **17**

## mains

**our chicken parm** - organic pasture raised chicken, melted grande provolone and mozzarella cheeses, pomodoro sauce, fusilli vodka **20**

**amalfi lemon garlic shrimp** - pacific blue shrimp, coal roasted green beans, carolina gold rice with roasted plantains and scallions **25**

**nice piece of fish** - wild atlantic flounder, coconut cornflake crust, grilled michigan asparagus, chipotle lime butter **25**

**bone in pork chop** - maple brined 12oz. duroc pork chop, anson mills heirloom polenta, cherry marmalata, roasted pistachios **24**

**steak grigliata** - natural prime sirloin, fresh cut parmesan-rosemary fries, gorgonzola butter, crispy onion strings, veal jus **28**

**filetto** - dry aged 7oz. filet mignon, spring risotto of shaved asparagus, spring peas, and pecorino cheese, aged balsamic **32**

**slagel farm burger** - two griddled beef patties, american cheese, red onion, house pickles, garlic aioli, sesame brioche bun,  
hand cut parmesan-rosemary fries (limited quantities, until we're out...) **15**

## vegetables

**truffle fries** - hand cut, rosemary, parmesan cheese, garlic aioli for dipping **5**

**charred broccoli** - local honey, crispy bacon, calabrian chilies, sesame **5**

**polenta "elotes"** - charred sweet corn, tajin aioli, parmesan, crispy tortillas **5**

**broiled asparagus** - parmesan and pecorino cheeses, lemon **5**

## beverages

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

bread available upon request

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