

dinner

2018

www.eatpassero.com

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mozzarella bar

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

whipped ricotta - orange blossom honey, toasted pecans, rosemary,
sea salt, griddled crostini **11**
buratta + brussels - roasted brussels sprouts, speck prosciutto,
brown butter, toasted almonds, griddled crostini **14**
pimento cheese toast - house made pimento cheese, mortadella,
house pickles, arugula salad **12**
fried mozzarella - slow roasted tomato jam + fresh basil pesto **11**

crispy zucchini-
local feta +might vine cherry
tomatoes, fresh basil,
housemade buttermilk ranch **11**

small plates

baked cheese fonduta - roasted artichoke hearts, baby spinach, oven
baked bavarian pretzels for dipping **12**
fritto misto - flown in fresh daily calamari, wild pacific blue shrimp,
sicilian olives, shishito peppers, whole grain mustard aioli **14**
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 **11**

salads

lorettas chopped salad - avocado, marinated garbanzos, roasted red
peppers, olives, carrots, green onion, crispy pancetta, gorgonzola cheese,
crunchy spaghetti, zesty italian vinaigrette **12**
beets + stracciatella - watercress, local made stracciatella cheese,
candied pecans, dijon balsamic vinaigrette **12**
brussels sprouts - kale, shaved radicchio, red onion, carrots, red pepper
jalapeno, fried shallots, calabrian chile, honey **12**
baby kale caesar - arugula, roasted crispy chickpeas, garlic croutons,
shaved parmesan, black pepper caesar dressing **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 bacon, michigan asparagus, shiitake
mushroom, pecorino cheese, black pepper, farm egg **18**
bucatini pomodoro - san marzano tomato, roasted garlic,
stracciatella cheese, basil **16 add a pork and veal meatball \$3**

parppardelle - ragu napoletana (braised short rib, local pork sausage),
pecorino romano d.o.c **18**
ricotta gnocchi- local foraged mushrooms, caramelized sweet onion,
shelled sweet peas, brown butter, lemon garlic bread crumbs **17**
orecchiette - wild caught pacific blue shrimp, basil pesto cream,
mighty vine cherry tomatoes, baby spinach **18**

mains

shrimp + polenta - pacific blue shrimp, anson mills heirloom polenta, mushroom + fennel sausage gravy, crispy prosciutto **25**
nice piece of fish- wild atlantic flounder, marcona almond crust, grilled michigan asparagus, lemon buerre blanc **26**
our chicken parm - organic pasture raised chicken, melted grande provolone + mozzarella cheeses, pomodoro sauce, fusilli vodka **21**
market risotto - seared east coast sea scallops, risotto of pacific blue shrimp, shaved asparagus, preserved lemon, fresh herbs **27**
steak grigliata - natural prime sirloin, fresh cut parmesan-rosemary fries, gorgonzola butter, crispy onion strings, veal jus **28**
sausage + peppers - locally made sweet fennel sausage, slow cooked cannellini beans, charred shishito peppers, braised tuscan kale **22**
chicken toscano - herb marinated + grilled, artichoke hearts, mighty vine cherry tomatoes, baby spinach, lemon caper butter sauce **23**
slagel farm burger - two griddled beef patties, american cheese, red onion, house pickles, garlic aioli, parmesan-rosemary fries **15**

sides

truffle fries - hand cut, rosemary, parmesan cheese, garlic aioli for dipping **5**
crispy brussels sprouts - local honey, calabrian chile, prosciutto breadcrumbs **5**
mac + cheese - gemelli pasta, toasted breadcrumbs, chives **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