

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