

PASSERO

dinner

STARTERS

- IMPORTED BURRATA** | *san marzano tomato
barrel aged balsamic + kalamata olive + early harvest olive oil
charred sourdough* 21
- GENERAL TSO'S CAULIFLOWER** |
crispy battered cauliflower + roasted peanuts + scallions + sesame 16
- CRISPY BRUSSELS SPROUTS** | *maple cured bacon
wildflower honey + calabrian chile + ricotta salata* 17
- "CACIO E PEPE" ARANCINI** *crispy risotto fritters
pecorino romano + peppercorn + vodka sauce* 16
- PRIME BEEF MEATBALLS** | *roasted garlic
pomodoro + crispy onion strings + parmigiano* 18
- WHIPPED RICOTTA** | *local wildflower honey
candied pecans + rosemary + sea salt ciabatta* 15
- SHORT RIB PIEROGIS** | *aged provolone
caramelized onion + horseradish creme fraiche + frizzled leeks* 18
- GARLIC BREAD (CIRCA 2017)** | *whipped fontina
parmigiano reggiano + roasted garlic butter + pomodoro sauce* 16

SALADS

- LORETTA'S CHOPPED** | *marinated garbanzo + avocado 17
sweety drop peppers + carrot + scallion + bacon gorgonzola
crunchy spaghetti + zesty italian dressing*
- TRI COLORE CASEAR** | *romaine + radicchio + tuscan kale 15
lemon caesar vinaigrette + garlic breadcrumbs + parmesan frico*
- ROASTED BEET** | *stracciatella cheese + wild arugula 16
avocado + blood orange + black walnut
pickled red onion + hibiscus vinaigrette*

SIDES

- PARMESAN CRUSTED LOCAL ASPARAGUS** | 10
lemon butter + spring garlic chives
- YUKON GOLD POTATO GRATIN** | 10
parmigiano reggiano + chives
- ZESTY BROCCOLINI** | 10
lemon + calabrian chile + toasted marcona almonds
- WHIPPED PARMESAN POTATOES** | 10
roasted garlic + chicken jus

PASTA

- BUCATINI CARBONARA** | *house cured bacon
caramelized butternut squash + pecorino romano + egg yolk* 25
- RADIATORE CACIO E PEPE** | *diaspora co. black pepper
pecorino romano* 23
- HAND ROLLED FUSILLI** | *alla vodka
calabrian chile + whipped ricotta + chives* 24
- SHORT RIB RAVIOLI** | *roasted maitake mushroom
black truffle cream + porcini-veal jus* 28
- TAGLIATELLE BOLOGNESE** | *dry aged beef
tuscano pecorino + english peas + torn basil + evoo* 26

MAINS

- A NICE PIECE OF FISH** | *pistachio crusted alaskan halibut
roasted broccolini + sorrento lemon butter sauce* 38
- POLLO AL FORNO** | *slagel 1/2 chicken
parmesan whipped potatoes + salsa verde + chicken jus* 32
- SCOTTISH SALMON A LA PLANCHA** |
local baby artichoke. + charred lemon + capers + brown butter 32
- OUR CHICKEN PARM** | *parmigiano reggiano + fior di latte
mozzarella + pomodoro sauce + side fusilli vodka* 30
- ASIAGO CRUSTED NY STRIP** *creekstone farms
talleggio potato gratin + veal jus* 37
- GRILLED DIVER SCALLOPS** | *wood fired
sorrento lemon risotto + local asparagus + shiitake mushroom
prosciutto frico* 36
- DOUBLE CHEESEBURGER** | *slagel dry aged beef
american cheddar cheese + garlic aioli + house pickle + red onion
brioche bun + served with kennebec fries
(* a portion of every sale goes to Frontera Farmer's Foundation,
supporting local Midwest farms)* 22

NORTHWOODS FISH FRY

| JOIN US EVERY FRIDAY | 30
*crispy battered great lakes walleye w/ tartar sauce
served with house made potato pancakes + coleslaw + fresh baked
marble rye w/ whipped honey butter*

WOOD FIRED PIZZA

*pizza orders are independent of regular menu items
and will arrive at the table as they come out of the oven*

12" ROUND SERVED WHOLE

PARMA |

imported buratta + parmesan crema + prosciutto di parma + lemon dressed arugula + parmigiano reggiano + balsamic 25

MARGHERITA |

bianco di napoli tomatoes + fior di latte mozzarella + genovese basil + evoo + sea salt 22

CHARRED PEPPERONI |

ezzo "cup + char" + calabrian hot honey + bianco di napoli tomatoes + fior di latte mozzarella + genovese basil 24

WILD MUSHROOM |

fontina + parmesan cream + lemon dressed arugula + white truffle oil + parmigiano reggiano 23