

PASSERÖ



brunch

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.

brunch

www.eatpassero.com

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brunch cocktails

sweet emotions - casamigos blanco + blackberry + mint + fresh squeezed lime + zingabrew ginger beer **12**

cougar claw - tito's vodka + fresh lime + cucumber + obligatory white claw **11**

spirit in the sky - ford's gin + solerno blood orange + fresh lemon + prosecco **11** *

mimosa - prosecco + fresh squeezed valencia orange juice **11** *

bloody mary - vodka + zesty house made bloody mix + celery salt + antipasti skewer **10** *

**go bottomless brunch cocktails w/ our mimosas or bloody mary for \$17/per person*

fresh juices and coffee

fresh valencia orange or florida pink grapefruit juice **4**

passion house "night moves" coffee **3**

iced coffee **3.5**

iced chai latte - organic chai + vanilla almond milk **4**

chocolate hazelnut mocha - passion house espresso + dark chocolate + vanilla whipped cream **5**

antipasti + salad

wisconsin beer cheddar soup - made fresh daily + pretzel croutons + don't mess w/ a classic **6**

whipped ricotta - sea salt ciabatta + wildflower honey + candied pecans + rosemary **11.5**

buratta + brussels - artigiana buratta di puglia + roasted brussels sprouts + crispy prosciutto + brown butter + smoked almonds **15**

prime beef meatballs - slagel farms beef + creamy heirloom parmesan polenta + pomodoro sauce + good parm + crispy onion strings **12**

fried calamari - point judith, rhode island + sicilian olives + cubanelle peppers + pomodoro + house made ranch **12.5**

house salad - cucumber + baby sweet peppers + tomato + olives + red onion + garlic croutons + buttermilk herb dressing **12**

loretta's chopped salad - avocado + marinated garbanzos + sweet drop peppers + carrots + scallions + crispy prosciutto

gorgonzola + crunchy spaghetti + loretta's vinaigrette **12.5**

arugula salad - granny smith apple + dried cherries + billy blue gorgonzola + shaved fennel + candied pecans + simple vinaigrette **12**

add to any salad; grilled pesto chicken \$5, garlic shrimp \$6, sirloin steak \$6, crispy chicken \$5, salmon \$6

brunchy things

chilaquiles - fresh tortilla chips + eggs your way + salsa verde + pickled red onion + jalapeño + cheddar + crema **12.5 add crispy chicken \$3.5**

obligatory avocado toast - thick cut toast + mighty vine tomato + poached eggs + chipotle hollandaise + everything bagel spice + simple salad **12.5**

full breakfast - 2 eggs your way + organic sausage link + thick cut maple bacon + parmesan potatoes + flapjack **14**

eggs benedict - griddled house made biscuit + nuneske's country ham + mighty vine tomato + truffle hollandaise + parmesan potatoes **13**

buttermilk pancakes - salted caramel butter + wisconsin maple syrup + caramelized honeycrisp apples + house granola **13.5**

seasonal omelette - changes often + always good + always seasonal + always w/ parmesan potatoes **13**

bodega breakfast sandwich - fried eggs + tillamook cheddar + maple bacon + house hot sauce + griddled bagel + arugula salad **12.5**

brunch pizzas

margherita - fresh mozzarella + bianco tomatoes + basil **16**

charred pepperoni - ezzo pepperoni + fresh mozzarella + parmesan + calabrian honey + basil **17**

carbonara pizza - beeler's bacon + fingerling potatoes + fontina cheese + farm fresh egg + chives **16**

not so brunchy things

fusilli vodka - classic pink sauce + calabrian chile + fresh ricotta + chives **16 add wild pacific blue shrimp \$6**

spaghetti carbonara - chipotle brown sugar bacon + roasted butternut squash + pecorino cheese + black pepper + hen egg **18**

bucatini pomodoro - bianco di napoli tomatoes + roasted sweet garlic + parmigiano reggiano + basil **15.5 add a prime beef meatball \$3.5**

double cheeseburger - slagel farm's beef + aged american cheddar + red onion + house pickles + garlic aioli + fresh cut fries **15**

meatball sub - our sunday recipe + wild arugula + mozzarella and parmesan + pomodoro sauce + basil parmesan truffle fries **12**

nice piece of fish - pretzel crusted walleye + fire roasted green beans amandine + whole grain mustard lemon butter **22**

our chicken parm - organic pasture raised chicken + housemade mozzarella + pomodoro sauce + fusilli vodka **16**

for the little meatballs

eggs and bacon - 2 eggs your way + 2 slices thick cut bacon + slice of sourdough toast **8**

flapjacks - two buttermilk flapjacks + fresh seasonal berries + wisconsin maple syrup **8**

oinkers in a blanket - two organic pork sausages wrapped in pancakes + served with maple syrup **8**

not all ingredients are listed in every dish, please inform our staff of any allergies so we may try to happily accommodate 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