

# PASSERÖ



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.

# dinner

www.eatpassero.com

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## cold antipasti

**giardiniera** - seasonal pickled veggies **5**

**spicy warm olives** - chili flakes + extra virgin olive oil + valencia orange **5**

**housemade cheddar + parmesan pimento cheese** - bread 'n butter pickles + everything bagel chips **8**

**whipped ricotta** - orange blossom honey + roasted pecans + rosemary + maldon sea salt + griddled ciabatta **11.5**

**buratta + brussels** - roasted brussels sprouts + speck prosciutto + brown butter vinaigrette + marcona almonds + crostini **14**

**heirloom tomato toast** - summer heirloom tomatoes + whipped feta + gluten free 5 grain toast + balsamic **12**

**shrimp + lobster ceviche** - calabrian chile + manilla mango + alejandrina avocado + sweet drop peppers + red onion + lime **13**

## hot antipasti

**cheesy garlic pull - apart loaf** - whole fresh baked sourdough + artisan jack + parmesan cheese + roasted garlic butter **11.50**

**arancini** - stuffed risotto balls + mozzarella + sun dried tomato pesto + comeback sauce **11**

**general tso's tempura cauliflower** - classic sweet and spicy sauce + arugula + sesame crunch **10.5**

**fire roasted calabrian brussels sprouts** - beeler's bacon + local orange blossom honey + calabrian chile + pecorino toscano **10.5**

**fried calamari** - point judith, rhode island squid + giardiniera + pomodoro + house made ranch **12.5**

**pork and veal meatballs** - sunday recipe + anson mills heirloom polenta + crispy vidalia onions + pomodoro sauce **11.5**

## salads

**loretta's chopped salad** - avocado + marinated garbanzos + sweet drop peppers + sicilian olives

carrots + scallions + bacon + gorgonzola + crunchy spaghetti + zesty italian vinaigrette **12.5**

**tuscan kale caesar** - slivered tuscan kale + crispy garbanzo + grana padano + everything bagel chips + lemon caesar vinaigrette **12**

**tomato caprese** - heirloom tomatoes + hand stretched mozzarella + alejandrina avocado + basil + olive oil **12**

**mediterranean** - romaine hearts + arugula + mighty vine cherry tomatoes + cucumber + feta + kalamata olives + dijon herb vinaigrette **12**

**watermelon + feta** - wild arugula + strawberries + greek feta + pickled red onion + balsamic + fresh herbs **12.5**

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

## pastas

**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** - san marzano tomato + roasted sweet garlic + parmigiano reggiano + basil **15.5 add a pork and veal meatball \$3**

**pappardelle** - ragu napoletana + braised short rib + local fennel sausage + pecorino toscano **18**

**ricotta gnocchi** - foraged wild mushrooms + roasted cauliflower + sweet peas + brown butter + shaved parmesan + hazelnut gremolata **17**

**orecchiette** - local made sweet fennel sausage + roasted broccolini + caramelized vidalia onion + parmesan broth **16.5**

**scampi** - hand rolled fusilli + wild pacific blue shrimp + garlic butter + baby spinach + lemon breadcrumbs **18**

**gluten free pasta available**

## mains

**chicken picatta** - organic chicken breast + herby lemon caper butter + crispy parmesan potatoes + roasted garlic broccolini **24.5**

**nice piece of fish** - parmesan crusted walleye + fire roasted asparagus + charred tomato relish + lemon buerre blanc **26**

**our chicken parm** - organic pasture raised chicken + provolone + mozzarella + pomodoro sauce + fusilli vodka **24**

**grilled faroe island salmon** - creamy farro risotto + sweet peas + michigan asparagus + fresh cherry tomato salsa **26**

**steak grigliata** - creekstone farms prime sirloin + hand cut fries + arugula salad + horseradish cream **27**

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

**add thick cut maple bacon \$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