

# 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

3 south evergreen ave. arlington heights, il 60005

224.857.8900

## antipasti

- buratta + brussels** - artigiana buratta di puglia + roasted brussels sprouts + crispy prosciutto + brown butter + smoked almonds **15**  
**whipped ricotta** - sea salt ciabatta + wildflower honey + candied pecans + rosemary **11.5**  
**cheesy garlic pull - apart loaf** - for the table + tableside garlic butter service **11**  
**wood roasted mediterranean octopus** - roasted fingerling potatoes + blistered tomatoes + kalamata vinaigrette **15**  
**general tso's tempura cauliflower** - classic sweet and spicy sauce + arugula + sesame crunch **11**  
**fire roasted calabrian brussels sprouts** - beeler's bacon + local orange blossom honey + calabrian chile + pecorino romano **10.5**  
**fried calamari** - point judith, rhode island + sicilian olives + cherry bomb peppers + pomodoro + house made ranch **12.5**  
**prime beef meatballs** - slagel farm's beef + creamy heirloom parmesan polenta + pomodoro sauce + good parm + crispy onion strings **12**

## salads

- arugula salad** - granny smith apple + dried cherries + valdeon blue cheese + shaved fennel + candied pecans + simple vinaigrette **12**  
**house salad** - cucumber + tomato + baby sweet peppers + olives + red onion + garlic croutons + buttermilk herb dressing **12.5**  
**loretta's chopped salad** - avocado + marinated garbanzos + sweetie drop peppers + carrots + scallions + radicchio  
crispy prosciutto + gorgonzola + crunchy spaghetti + loretta's vinaigrette **12.5**  
**mediterranean** - mighty vine cherry tomatoes + english cucumber + feta + kalamata olives + puffed farro  
dijon herb vinaigrette + fresh herbs **12**
- add to any salad; **grilled pesto chicken \$5, garlic shrimp \$6, sirloin steak \$6, crispy chicken \$5, salmon \$6**

## pizza

**crispy, charred brick oven crust w/ market driven ingredients**

- margherita** - fresh mozzarella + bianco tomatoes + basil **16**  
**charred pepperoni** - ezzo pepperoni + fresh mozzarella + parmesan + calabrian honey + basil **17**  
**spicy sicilian** - local fennel sausage + fontina cheese + pickled cherry bomb peppers + fresh garlic **17**  
**'shroomin** - wild mushrooms + mascarpone-truffle cream + fresh mozzarella + lemon + arugula **17**  
**meatball** - vodka sauce + house made meatball + parmesan + fresh mozzarella + basil + whipped ricotta **18**

## pastas

**all of our pastas are handmade daily in house**

- 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 romano + black pepper + hen egg **18**  
**bucatini pomodoro** - bianco di napoli tomatoes + cherry tomato + good parm + basil **15.5 add a prime beef meatball \$3.5**  
**ragu napoletana** - pappardelle noodles + braised short rib + local fennel sausage + grana padano **18**  
**ricotta gnocchi** - slagel farms beef and lamb bolognese + mirepoix + rosemary + pecorino romano cheese **17**  
**orecchiette** - wild pacific blue shrimp + roasted sweet peppers + lemon + garlic scampi sauce + zesty breadcrumbs **18**  
**\*gluten free pasta available \$2**

## mains

- steak grigliata** - black angus hanger steak + pecorino cheese crust + melted leek risotto + lemon arugula salad **27**  
**nice piece of fish** - pretzel crusted walleye + fire roasted green beans amandine + whole grain mustard lemon butter **26.5**  
**our chicken parm** - organic pasture raised chicken + housemade mozzarella + pomodoro sauce + fusilli vodka **24**  
**faroe island salmon** - creamy parmesan "farrotto" + butternut squash + roasted asparagus + apple-fennel salad **26**  
**chianti braised short rib** - heirloom carrots + buttered parmesan heirloom polenta + crispy onion strings + natural jus **27**  
**double cheeseburger** - slagel farm's beef + aged american cheddar + red onion + house pickles + garlic aioli + fresh fries **15**

**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