

# PASSERO

## STARTERS

SEASONAL SOUP  
CHEF'S SELECTION  
\$3.95 CUP/7.95 PINT

MEATBALLS AL FORNO  
HEIRLOOM PARMESAN POLENTA GOOD PARM +  
CRISPY ONIONS  
\$12.95

MOZZ STIX  
XL CUT + POMODORO SAUCE + RANCH  
\$11.95

GENERAL TSO'S CAULIFLOWER  
CLASSIC SWEET & SPICY SAUCE + TEMPURA +  
ROASTED PEANUTS + TOASTED SESAME CRUNCH  
\$11.95

WHIPPED RICOTTA  
PUBLICAN SOURDOUGH + HEAVEN'S HONEY +  
CANDIED WALNUTS ROSEMARY + SEA SALT  
\$11.95

FIRE ROASTED CALABRIAN BRUSSELS  
SPROUTS  
CRISPY PUBLICAN BACON + HEAVEN'S HONEY  
CALABRIAN CHILE + PARM  
\$12.95

CHEESY GARLIC PULL - APART LOAF  
IF YOU KNOW, YOU KNOW  
\$12.95

## SALADS

LORETTA'S  
AVOCADO + GARBANZO BEANS SWEET DROP  
PEPPERS + CARROTS SCALLIONS + BACON  
GORGONZOLA CRUNCHY SPAGHETTI + ZESTY  
VINAIGRETTE  
\$12.95

THE WEDGE  
MIGHTY VINE CHERRY TOMATO + PROSCIUTTO+  
MEDJOL DATES + FOCACCIA CROUTONS +  
CREAMY WHITE CHEDDAR DRESSING  
\$12.95  
ADD SMOKED GARLIC CHICKEN \$2.95

TUSCAN KALE CAESAR  
TUSCAN BLACK KALE + ROASTED BUTTERNUT  
SQUASH + SAVORY PISTACHIO GRANOLA +  
PECORINO CHEESE + LEMON CAESAR DRESSING  
\$11.95  
ADD HERB ROASTED SALMON \$5.95

## PASTAS

BUCATINI CARBONARA  
CHIPOTLE BACON + BUTTERNUT SQUASH  
PECORINO + HEN EGG  
\$17.95

RICOTTA GNOCCHI "CHICKEN &  
DUMPLINGS"  
ROASTED CHICKEN + SWEET PEAS + ROASTED  
CARROT + CREMINI MUSHROOM + PUFF PASTRY  
\$17.95

SPAGHETTI POMODORO  
BIANCO TOMATOES + ROASTED CHERRY TOMATO  
GOOD PARM + BASIL  
\$15.95  
PUT A MEATBALL ON IT \$3.95

FUSILLI VODKA  
CLASSIC PINK SAUCE + CALABRIAN CHILE +  
FRESH RICOTTA + CHIVES  
\$15.95

PAPPARDELLE NAPOLETANA  
BRAISED SHORT RIB + LOCAL FENNEL SAUSAGE  
\$17.95

## PIZZAS

MARGHERITA  
DE STEFANO MOZZARELLA + BIANCO TOMATOES  
+ BASIL + OLIVE OIL  
\$16.95

CHARRED PEPPERONI  
EZZO "CUP & CHAR" PEPPERONI + DE STEFANO  
MOZZARELLA + HEAVEN'S HOT HONEY + BASIL  
\$17.95

SHROOMIN'  
WILD MUSHROOMS + TRUFFLE CREAM +  
PROVOLONE + DE STEFANO MOZZARELLA  
ARUGULA + LEMON  
\$17.95

CHI TOWN COMBO  
ITALIAN BEEF + LOCAL MADE ITALIAN SAUSAGE  
HOUSE GIARDINIERA + DE STEFANO MOZZARELLA  
\$17.95

CALABRIAN LOVE  
TEMPESTA 'NUDJA SAUSAGE + TUSCAN KALE  
FRESH RICOTTA + MOZZARELLA + BIANCO  
TOMATOES  
\$17.95

## MAINS

CHIANTI BRAISED SHORT RIBS  
BUTTERED HEIRLOOM PARMESAN POLENTA  
MUSHROOM MARSALA JUS + CRISPY ONIONS  
\$27.95

CHICKEN GIARDINIERA  
AGED PROVOLONE + PROSCIUTTO DI PARMA +  
HOUSE GIARDINIERA + GENOVESE BASIL +  
MASCARPONE RED SKIN MASHED POTATOES  
\$25.95

FIRE ROASTED MAPLE GLAZED SALMON  
FARRO RISOTTO + LOCAL SWEET POTATO +  
MICHIGAN CHERRIES + CASHEWS + PECORINO  
ROMANO  
\$26.95

OUR CHICKEN PARM  
A CLASSIC + PROVOLONE & PARMESAN CHEESE  
RED SAUCE + FUSILLI VODKA  
\$24.95

NICE PIECE OF FISH  
PISTACHIO CRUSTED WALLEYE + FIRE ROASTED  
BROCCOLINI + LEMON DIJON BUTTER SAUCE +  
CHERRY TOMATO VINAIGRETTE  
\$27.95

OUR DOUBLE CHEESEBURGER  
SLAGEL FARM'S BEEF + CLASSIC AMERICAN  
CHEESE + GARLIC AIOLI RED ONION + HOUSE  
PICKLES + SESAME BUN + FRIES  
\$15.95

## DESSERTS

CHOCOLATE PEANUT BUTTER PIE  
TOFFEE PRETZELS + WHIPPED CREAM  
\$8.95

FLOURLESS CHOCOLATE TORTE  
VANILLA WHIPPED CREAM + CHOCOLATE  
SHAVINGS  
\$7.95

BASQUE STYLE CHEESECAKE  
AMARETTO-CHERRY COMPOTE + PISTACHIO  
GRANOLA CRUMBLE  
\$8.95

GELATO BY THE PINT  
MADAGASCAR VANILLA BEAN + DOUBLE  
CHOCOLATE CHUNK + SALTED CARAMEL + MINT  
CHOCOLATE CHIP  
\$8.95