

# Di Pescara

2124 Northbrook Ct 60062-1415 · +18474984321 · Updated: Jan 14, 2026

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## APPETIZERS 7

### Creamy Tomato-Basil Soup

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$8.00

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### Crispy Brussel Sprouts

**\$12.00**

bacon, caramelized onions, parmesan, remoulade

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### Shrimp Cocktail

**\$15.00**

cocktail sauce, lemon

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### Grilled Calamari Giardiniera

**\$17.00**

balsamic, arugula

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### Fried Calamari Marinara

**\$17.00**

crispy zucchini, pickled peppers

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### Tuna Tartare

**\$17.00**

soy-ginger vinaigrette, avocado, wonton chips, wasabi

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### Jumbo Lump Crab Cake

**\$15.00**

mustard sauce

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## SUSHI & POKÉ 6

### Sweet Potato Roll

**\$11.00**

avocado, tempura sweet potato

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### Shrimp Tempura Roll

**\$14.00**

cucumber, lettuce, masago, spicy mayo

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### Spicy Tuna Roll

**\$15.00**

ahi tuna, spicy mayo

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### California Roll

**\$16.00**

crab, avocado, cucumber

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### Spicy Tuna Crispy Sushi Rice

**\$15.00**

soy glaze, jalapeno

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### Tuna & Salmon Poké Bowl

**\$22.00**

sticky rice, avocado, crunchy asian slaw, soy-ginger-sesame vinaigrette

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## SANDWICHES 2

## Uncle Paulie's Special Recipe Hamburger

8 oz., brioche, raw or grilled onions

### AVAILABLE OPTIONS

\$16.00

Add Tillamook Cheddar, American, Swiss, Blue, or mozzarella: \$2.00

## Grilled Turkey Burger

swiss cheese, roasted red pepper mayo, whole wheat bun

**\$16.00**

## SALADS 5

### Traditional Caesar

romaine, parmesan cheese, croutons, caesar dressing

### AVAILABLE OPTIONS

Starter: \$8.00

Small: \$13.00

Large: \$16.00

### Mediterranean Chopped

ricotta salata, tomatoes, cucumber, red onion, pickled bell peppers, fresh dill, black olives, red wine vinaigrette

### AVAILABLE OPTIONS

Starter: \$8.00

Small: \$13.00

Large: \$16.00

### Our Chopped

blue cheese, wasabi peas, jicama, roasted corn, carrot, tomato, cabbage, blue cheese-lemon vinaigrette

### AVAILABLE OPTIONS

Starter: \$8.00

Small: \$13.00

Large: \$16.00

### Orchard

sunflower seeds, jicama, cucumber, apple, pear, dried cranberries, green goddess dressing

### AVAILABLE OPTIONS

Starter: \$8.00

Small: \$13.00

Large: \$16.00

## Classic Seafood Chop

blue crab, salmon, gulf shrimp, hearts of palm, tomato, green beans, avocado, hard boiled egg, remoulade

**\$30.00**

## SALAD ADD-ONS 3

### Grilled Chicken

**\$6.00**

### Grilled Shrimp

**\$8.00**

### Grilled Salmon

4 oz.

**\$8.00**

## FRESH FISH & SEAFOOD 8

### Oven-Roasted Idaho Rainbow Trout

roasted cauliflower, tartar sauce

**\$29.00**

### Almond-Crusted Whitefish

roasted brussels sprouts, lemon butter

### AVAILABLE OPTIONS

Lunch: \$22.00

Dinner: \$28.00

## Horseradish-Crusted Whitefish

sautéed spinach, tomato, white wine sauce

### AVAILABLE OPTIONS

Lunch: \$22.00

Dinner: \$28.00

## Barbecued Ginger Salmon

blistered sesame green beans

### AVAILABLE OPTIONS

Lunch: \$23.00

Dinner: \$30.00

## Broiled Mediterranean Branzino

greek-style potatoes, fresh dill

**\$33.00**

## Parmesan-crusted Shrimp Oreganata

angel hair pasta, spinach, garlic

**\$26.00**

## Jumbo Lump Crab Cakes

roasted corn, chillies, lime, mustard sauce

**\$34.00**

## SATURDAY SPECIAL: Zuppa Di Pesce

gulf shrimp, pei mussels, manilla clams, calamari, salmon, linguine, tomato-fennel broth, garlic bread

**\$33.00**

## CHICKEN <sup>3</sup>

### Chicken alla Parmigiana

mozzarella & parmesan, marinara

**\$24.00**

### Chicken Milanese

arugula salad

**\$24.00**

### Chicken Giardiniera

spicy vegetable relish

**\$24.00**

## PASTA <sup>4</sup>

### Penne Tomato Vodka

shaved parmesan

**\$20.00**

### Spaghetti & meatballs

2 chicken meatballs, marinara, basil

**\$24.00**

### Four-Cheese Ravioli

pomodoro, burrata

**\$24.00**

### Crab & Shrimp Fettuccine Alfredo

broccoli, crispy bread crumbs

**\$28.00**

## STEAKS <sup>4</sup>

### 12 oz. USDA Prime Chopped Steak

peppers & onions, mashed potatoes

**\$24.00**

<b>8 oz. Red Wine-braised Short Ribs</b>	<b>\$33.00</b>
parmesan-mashed potatoes, carrots, shallots	
<b>12 oz. Skirt Steak</b>	<b>\$41.00</b>
balsamic marinated, au jus, fries	
<b>8 oz. Filet Mignon</b>	<b>\$45.00</b>
thick cut onion rings, au jus	

## SIDES 10

<b>Side Pasta</b>	<b>\$9.00</b>
<b>Sesame Green Beans</b>	<b>\$8.00</b>
<b>Roasted Sweet Corn w/ Chilies &amp; Lime</b>	<b>\$9.00</b>
<b>Chicken Meatballs</b>	<b>\$10.00</b>
2	
<b>Sautéed Broccoli</b>	<b>\$8.00</b>
<b>Fries</b>	<b>\$7.00</b>
<b>Baked Sweet Potato</b>	<b>\$8.00</b>
<b>Parmesan-Mashed Potatoes</b>	<b>\$8.00</b>
<b>Sautéed Spinach</b>	<b>\$8.00</b>
<b>Roasted Cauliflower</b>	<b>\$8.00</b>

## DESSERT 5

<b>Homer's Peppermint Ice Cream</b>	<b>\$9.00</b>
hot fudge	
<b>Homer's Vanilla Ice Cream</b>	<b>\$9.00</b>
hot fudge	
<b>Key Lime Pie</b>	<b>\$9.00</b>
graham cracker crust, whipped cream	
<b>Valrhona Chocolate Mousse Cake</b>	<b>\$10.00</b>
<b>Apple Crostata</b>	<b>\$9.00</b>
vanilla ice cream, caramel sauce	

## TEA, SODA & BOTTLED WATER 5

<b>Fresh-Brewed Iced Tea</b>	<b>\$3.50</b>
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**Ginger Beer** **\$4.00**

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**Sprecher Root Beer** **\$4.00**

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low calorie available

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**Aqua panna alkaline still mineral water** **\$6.00**

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750 ml

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**San Pellegrino Sparkling Natural Mineral Water**

**AVAILABLE OPTIONS**

500 ml: \$4.00

1 Lt: \$6.00

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## **ZERO-PROOF COCKTAILS** 3

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**Italian orchard** **\$6.00**

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raspberry, peach, apple & cranberry juices

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**Bellini Hurricane** **\$6.00**

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peach, orange & pineapple juices

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**tropic thunder** **\$6.00**

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tropical ginger beer, pineapple juice, muddled citrus

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## **REAL LEMONADE** 4

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**Classic "Made-From-Scratch" Lemonade** **\$4.00**

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**strawberry lemonade** **\$5.50**

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**ginger-mint Lemonade** **\$5.50**

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**pomegranate lemonade** **\$5.50**

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## **COFFEE, TEA & ESPRESSO** 5

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**Rishi Hot Tea** **\$3.50**

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**Beatrix enlightened blend coffee** **\$3.50**

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decaf available

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**espresso** **\$4.00**

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**Caffè Latte** **\$4.50**

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**Cappuccino** **\$4.50**

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## **SIGNATURE COCKTAILS** 7

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**Mediterranean Mule** **\$11.00**

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tito's vodka, fig syrup, ginger beer, lime

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<b>Siena Spritz</b>	<b>\$12.00</b>
aperol, Giuliana prosecco, triple sec, orange peel	
<b>Pomegranate Mojito</b>	<b>\$12.00</b>
bacardi, pomegranate, mint, lime	
<b>Cosmopolitan</b>	<b>\$14.00</b>
ketel one citroen, cointreau, cranberry; served up	
<b>The Di g&amp;t</b>	<b>\$12.00</b>
bombay sapphire, cucumber, basil, lime, fever tree tonic	
<b>Bellinitini</b>	<b>\$13.00</b>
peach liqueur, peach purée, moscato; served up	
<b>Signature Rye Manhattan</b>	<b>\$14.00</b>
old forester rye, carpano antica vermouth, angostura, bada bing cherry; served up	

## HOUSEMADE SANGRIA 1

### Housemade Sangria

red wine, fresh fruit, moscato float, basic, vodka

#### AVAILABLE OPTIONS

Glass: \$10.00

Pitcher: \$36.00

## BEER & CIDER 10

<b>Heineken 0.0 (N/A)</b>	<b>\$5.00</b>
<hr/>	
<b>Miller Lite</b>	<b>\$5.00</b>
4.2% abv	
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<b>Blue Moon</b>	<b>\$6.00</b>
5.4% abv	
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<b>Revolution anti-hero</b>	<b>\$6.00</b>
6.7% abv	
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<b>Heineken</b>	<b>\$6.00</b>
5.4% abv	
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<b>Peroni</b>	<b>\$6.00</b>
5% abv	
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<b>Stella Artois</b>	<b>\$6.00</b>
5% abv	
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<b>Goose Island IPA</b>	<b>\$6.00</b>
5.9%	
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<b>Right Bee Cider</b>	<b>\$6.00</b>
gluten free 6% abv	
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**WHITES & ROSÉ** 15

<b>Giuliana Extra Brut Prosecco - Italy</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$12.00 Bottle: \$48.00
<b>villa sandi il fresco rosé prosecco - Italy</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$11.00 Bottle: \$44.00
<b>taittinger brut "la francaise", champagne - France</b>	<b>\$94.00</b>
<b>the pale rosé - Provence, France</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$14.00 Bottle: \$56.00
<b>canaletto pinot grigio - Veneto, Italy</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$11.00 Bottle: \$44.00
<b>sassoregale vermentino - italy</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$12.00 Bottle: \$48.00
<b>echo bay sauvignon blanc - marlborough, nz</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$14.00 Bottle: \$56.00
<b>sea pearl sauvignon blanc - marlborough, nz</b>	<b>\$64.00</b>
<b>sager &amp; verdier sancerre - loire valley, france</b>	<b>\$72.00</b>
<b>Hirschbach Riesling - Germany</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$11.00 Bottle: \$44.00
<b>Sand point moscato - California</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$11.00 Bottle: \$44.00
<b>silver gate chardonnay - california</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$10.00 Bottle: \$36.00
<b>deloach chardonnay - russian river valley</b>	<b>AVAILABLE OPTIONS</b> Glass (6 oz.): \$15.00 Bottle: \$60.00
<b>poseidon vineyard chardonnay - carnaros</b>	<b>\$68.00</b>
<b>jordan chardonnay - russian river valley</b>	<b>\$75.00</b>

<b>la créma pinot noir - California</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$14.00
	Bottle: \$56.00
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<b>Raeburn Pinot Noir - Russian River Valley</b>	<b>\$68.00</b>
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<b>landform pinot noir - willamette valley, oregon</b>	<b>\$72.00</b>
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<b>belle glos "clark &amp; telephone" pinot noir - santa maria valley, ca</b>	<b>\$80.00</b>
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<b>Banfi "col di sasso" super tuscan - italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$13.00
	Bottle: \$52.00
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<b>san felice chianti classico- tuscany</b>	<b>\$54.00</b>
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<b>folie a deux merlot - alexander valley</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$12.00
	Bottle: \$48.00
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<b>duckhorn merlot - napa valley</b>	<b>\$82.00</b>
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<b>ferrari-carano "siena" red blend - sonoma</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$15.00
	Bottle: \$60.00
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<b>orin swift "8 years in the desert" red blend - California</b>	<b>\$88.00</b>
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<b>santa julia reserva malbec - mendoza, argentina</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$12.00
	Bottle: \$48.00
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<b>silvergate cabernet sauvignon - California</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$10.00
	Bottle: \$40.00
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<b>benziger cabernet sauvignon - sonoma</b>	<b>AVAILABLE OPTIONS</b>
	Glass (6 oz.): \$14.00
	Bottle: \$56.00
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<b>round pond "kith &amp; kin" cabernet sauvignon - Napa valley</b>	<b>\$76.00</b>
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<b>chappellet "mountain cuvée" cabernet blend - Napa valley</b>	<b>\$90.00</b>
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<b>half Cabernet Sauvignon - Napa Valley</b>	<b>\$115.00</b>

**AFTER DINNER DRINKS 8**

<b>Caravella Limoncello</b>	<b>\$8.00</b>
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<b>Sand Point Moscato</b>	<b>\$11.00</b>

<b>Banfi Grappa</b>	<b>\$8.00</b>
<b>Sambuca</b>	<b>\$9.00</b>
<b>Grand Marnier</b>	<b>\$11.00</b>
<b>Graham's 10 Year Tawny Port</b>	<b>\$8.00</b>
<b>Chocolate Martini</b>	<b>\$12.00</b>
<b>Espresso Martini</b>	<b>\$12.00</b>

## **TO START** 2

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**Glass of Wine or Non-Alcoholic Beverage**

**Freshly Baked Ciabatta Bread**

## **FIRST COURSE** 5

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**Our Chopped Salad**

**Orchard Salad**

**Simple Salad**

**Traditional Caesar Salad**

**Cup of Cream of Tomato-basil Soup**

## **ENTREE COURSE** 12

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**Almond-Crusted Whitefish**

**Horseradish-Crusted Whitefish**

**Barbecued Ginger Atlantic Salmon**

**Oven-Roasted Atlantic Salmon**

**Chicken Milanese**

**Chicken alla Parmigiana**

**Chicken Giardiniera**

**Spaghetti & Chicken Meatballs**

**Penne Tomato Vodka with Grilled Chicken**

**Spicy Shrimp Diavolo**

**Four-Cheese Ravioli**

pomodoro sauce

## Prime Chopped Steak

sautéed peppers & onions

## JANUARY SPECIALS 2

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Rainbow Trout with Roasted Cauliflower

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Chicken Brioni with Roasted Crimini Mushrooms

## FINALE 3

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Chocolate Mousse Cake

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Key Lime Pie

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Peppermint Ice Cream

with hot fudge

## CHICKEN & PASTA 2

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Spaghetti

chicken meatballs

**\$24.00**

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Chicken Limone

sautéed spinach, capers, lemon butter sauce

**\$24.00**

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## SPARKLING 3

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La Marca Prosecco - Italy

**AVAILABLE OPTIONS**

Glass (6 oz.): \$11.00

Bottle: \$44.00

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Villa Sandi Il Fresco Rosé Prosecco - Italy

**AVAILABLE OPTIONS**

Glass (6 oz.): \$10.00

Bottle: \$40.00

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Moët & Chandon "Imperial", Brut - Champagne

**\$89.00**

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## LIGHT WHITES & ROSÉ 4

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Baron de Ley Rosé - Rioja

**AVAILABLE OPTIONS**

Glass (6 oz.): \$10.00

Bottle: \$40.00

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Delle Venezie Canaletto Pinot Grigio - Italy

**AVAILABLE OPTIONS**

Glass (6 oz.): \$9.00

Bottle: \$36.00

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**Farmhouse White Blend - California**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$11.00

Bottle: \$44.00

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**Chasing Venus Sauvignon Blanc - Marlborough**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$13.00

Bottle: \$52.00

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**SWEET WHITES 1**

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**Hirschbach Riesling - Germany**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$8.00

Bottle: \$32.00

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**HEAVY WHITES 1**

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**William Hill Chardonnay - Central Coast**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$11.00

Bottle: \$44.00

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**LIGHT REDS 1**

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**Raeburn Pinot Noir - Russian River Valley**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$14.00

Bottle: \$56.00

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**SMOOTH REDS 2**

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**Da Vinci Chianti - Tuscany**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$10.00

Bottle: \$40.00

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**Castello di Monsanto Chianti - Tuscany**

**\$52.00**

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**SPICY REDS 1**

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**Matchbook Wine Company "The Arsonist" Red Blend - California**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$13.00

Bottle: \$52.00

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**BIG REDS 4**

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**Gascon Malbec - Mendoza, Argentina**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$12.00

Bottle: \$48.00

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**R Collection by Raymond Cabernet Sauvignon - Napa Valley**

**AVAILABLE OPTIONS**

Glass (6 oz.): \$13.00

Bottle: \$52.00

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**Miner Cabernet Sauvignon - California** **\$60.00**

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**Chappellet Mountain Cuvée - Napa Valley** **\$75.00**

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## **BEVERAGE PACKAGES** 6

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**Beer & house white or red wine** **\$12.00**

prices per hour, per person

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**Beer and all wines by the glass** **\$18.00**

prices per hour, per person

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**Host Bar** **\$9.00**

Charged based on the number of cocktails or glasses of wine your guests consume. Prices range per drink.

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### **Package Bar**

Priced per guest by the hour and includes all beers, well liquors and house wines.

#### **AVAILABLE OPTIONS**

1 hour: \$28.00

2 hours: \$38.00

3 hours: \$44.00

4 hours: \$54.00

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**Unlimited non-alcoholic drink package** **\$4.50**

coffee, tea, iced tea & soda

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### **Cash bar**

Guests will pay for their own drinks at a cash bar.

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## **NON-ALCOHOLIC BEVERAGES** 10

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**Soda** **\$3.50**

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**lemonade** **\$3.95**

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**ginger lemonade** **\$4.95**

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**pomegranate lemonade** **\$4.95**

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**hot teas** **\$3.50**

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**fresh-brewed coffee** **\$3.50**

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**fresh-brewed iced tea** **\$3.50**

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**Sprecher root beer** **\$4.00**

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**ginger beer** **\$4.00**

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### **San Pellegrino**

#### **AVAILABLE OPTIONS**

375 ml: \$3.95

1 Lt: \$5.95

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## **HORS D'OEUVRES** 16

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<b>Sweet potato or cucumber maki roll</b>	<b>\$26.00</b>
<b>tuna maki roll</b>	<b>\$29.00</b>
<b>california maki roll</b>	<b>\$29.00</b>
<b>jumbo gulf shrimp cocktail</b>	<b>\$36.00</b>
<b>crab &amp; cucumber salad bites</b>	<b>\$29.00</b>
<b>seared tuna-avocado crostini</b>	<b>\$29.00</b>
<b>tomato caprese</b>	<b>\$26.00</b>
<b>garlic-crusteD shrimp</b>	<b>\$36.00</b>
<b>warm tomato &amp; mozzarella pizette</b>	<b>\$26.00</b>
<b>chicken meatballs with marinara</b>	<b>\$29.00</b>
<b>signature hamburger sliders with crispy onions</b>	<b>\$29.00</b>
<b>crispy ravioli with marinara sauce</b>	<b>\$29.00</b>
<b>chicken parmesan lollipops</b>	<b>\$29.00</b>
<b>stuffed mushrooms</b>	<b>\$26.00</b>
<b>zucchini fritters</b>	<b>\$26.00</b>
<b>asparagus milanese</b>	<b>\$26.00</b>

## **APPETIZERS & SALADS 11**

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<b>spinach-stuffed mushrooms</b>
<b>chicken meatballs with marinara</b>
<b>zucchini fritters with lemon aioli</b>
<b>classic tomato bruschetta with balsamic reduction</b>
<b>asparagus milanese</b>
<b>4-cheese ravioli with tomato-vodka sauce</b>
<b>cream of tomato-basil soup</b>
<b>traditional caesar salad</b>
<b>our chopped salad</b>
<b>orchard salad</b>
<b>quinoa &amp; arugula salad</b>

## MAIN COURSE 11

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housemade potato gnocchi

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almond-crusted whitefish

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horseradish-crusted whitefish

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oven-roasted whitefish

---

chicken parmesan

---

chicken milanese

---

chicken limone

---

oven-roasted salmon

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barbequed ginger salmon

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penne tomato vodka with shrimp

---

braised beef short rib

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## DESSERTS 5

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apple crostata

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peppermint ice cream w/ hot fudge

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vanilla ice cream w/ hot fudge

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valrhona chocolate mousse cake

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key lime pie

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## FOOD 4

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### The Di Double

two 2 oz smash burger patties, American cheese, pickles, onions, remoulade, brioche bun

#### AVAILABLE OPTIONS

\$8.00

fries: \$11.00

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### Yellow Fin Tuna Tostadas

Avocado, Crispy Tortilla

**\$7.00**

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### Braised Chicken Meatball

Pomodoro Sauce, Garlic Ciabatta

**\$5.00**

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### Crispy Sushi Rice

Spicy Tuna (3 pieces)

**\$6.00**

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## DRINKS 5

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<b>All Beer</b>	<b>\$4.00</b>
<b>Glass of Silvergate Chardonnay or Cabernet</b>	<b>\$5.00</b>
<b>Red Wine Sangria</b>	<b>\$6.00</b>
<b>House Old Fashioneds or Margaritas</b>	<b>\$7.00</b>
<b>House Martinis or Manhattans</b>	<b>\$8.00</b>

## ROMAN 3

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### Choice of Salad

traditional caesar • our chopped • orchard • simple

### Choice of Pasta

spaghetti • penne • fettuccine • angel hair

### Choice of Sauce

marinara • tomato vodka • pomodoro (vegan) • asiago cream

## IT TAKES TWO 4

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### Choice of Salad

traditional caesar • our chopped • orchard • simple

### Choice of Pasta

spaghetti • penne • fettuccine • angel hair

### Choice of Sauce

marinara • tomato vodka • pomodoro (vegan) • asiago cream

### Choice of Chicken

chicken limone • chicken giardiniera • chicken marsala • chicken parmesan • grilled chicken & peppers • blackened chicken • grilled chicken romano • grilled greek-style chicken • crispy chicken tenders • chicken teriyaki

## TRIFECTA 5

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### Choice of Salad

traditional caesar • our chopped • orchard • simple

### Choice of Pasta

spaghetti • penne • fettuccine • angel hair

### Choice of Sauce

marinara • tomato vodka • pomodoro (vegan) • asiago cream

### Choice of Chicken

chicken limone • chicken giardiniera • chicken marsala • chicken parmesan • grilled chicken & peppers • blackened chicken • grilled chicken romano • grilled greek-style chicken • crispy chicken tenders • chicken teriyaki

## Choice of Fish

almond-crusted whitefish • bbq ginger salmon • roasted whitefish • roasted salmon • grilled shrimp • blackened shrimp

## DI LUX SANDWICHES 1

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### Soup or salad with half sandwich (full sandwiches available for +\$5 per person)

Choice of tomato-basil soup or salad: chopped • caesar • orchard

## HALF SANDWICHES (MINIMUM TWO OF ANY TYPE) 8

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### grilled chicken club

### bacon, lettuce & tomato

### tuna salad

### roasted turkey

swiss, bibb lettuce, tomato, green goddess dressing

### roast beef

cheddar, arugula, tomato, horseradish cream sauce

### crispy chicken

spicy or mild) cheddar, iceberg, tomato, mustard sauce

### buffalo chicken

(crispy or grilled) blue cheese dressing, iceberg, tomato

### Beverages to-go

#### AVAILABLE OPTIONS

Bottled Water: \$1.50

Coca-Cola: \$1.75

Diet Coke: \$1.75

Sprite: \$1.75

## ENTREES 10

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### chicken limone

#### AVAILABLE OPTIONS

Half: \$75.00

Full: \$140.00

### chicken marsala

#### AVAILABLE OPTIONS

Half: \$75.00

Full: \$140.00

### chicken milanese

#### AVAILABLE OPTIONS

Half: \$80.00

Full: \$155.00

### chicken parmesan

#### AVAILABLE OPTIONS

Half: \$85.00

Full: \$165.00

**chicken giardiniera**

**AVAILABLE OPTIONS**

Half: \$80.00

Full: \$155.00

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**grilled chicken & peppers**

**AVAILABLE OPTIONS**

Half: \$75.00

Full: \$140.00

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**almond-crusted whitefish**

**AVAILABLE OPTIONS**

Half: \$95.00

Full: \$185.00

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**roasted whitefish**

**AVAILABLE OPTIONS**

Half: \$95.00

Full: \$185.00

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**barbecued ginger salmon**

**AVAILABLE OPTIONS**

Half: \$110.00

Full: \$205.00

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**roasted salmon**

**AVAILABLE OPTIONS**

Half: \$110.00

Full: \$205.00

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**SUSHI** 2

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**sushi sampler platter**

**\$80.00**

crispy sushi rice with spicy tuna • sweet potato roll • shrimp tempura roll • california roll • spicy tuna roll • cucumber & avocado roll

(no substitutions)

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**build-your-own sushi platter**

crispy sushi rice w/ spicy tuna • crispy sushi rice w/ avocado • california roll • sweet potato roll • tempura shrimp roll • spicy tuna roll • spicy salmon roll • philly roll • aculpoco roll • cucumber roll • avocado roll

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