

Pizza

	Small 10"	Medium 12"	Large 14"	Family 16"
Cheese	\$10.30	\$14.50	\$19.50	\$22.95
One Ingredient	\$12.20	\$16.75	\$22.30	\$26.10
Each Ingredient	\$ 1.90	\$ 2.25	\$ 2.80	\$ 3.15

Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperoncini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeño Peppers, Extra Cheese or Double Crust

Specialty Pizza

	Small 10"	Medium 12"	Large 14"	Family 16"
Traverso’s Signature	\$16.00	\$21.45	\$27.90	\$32.40
Sausage, Mushrooms, Onions & Green Peppers				
White Pizza	\$14.00	\$18.00	\$23.50	\$27.15
Olive Oil, Fresh Garlic, Red Onions, Ricotta, Diced Tomatoes, Fresh Basil				
Vegetarian	\$16.00	\$21.45	\$27.90	\$32.40
Fresh Garlic, Red Onions, Mushrooms, Diced Tomatoes, Fresh Spinach				

Homemade Desserts

Cheesecake 8 Unlike any we've tried, Mama T's light and fluffy version has been voted #1 in Chicagoland by the renowned Chicago Magazine. (strawberries add .75)	Tiramisu 9
Goosey Cake 8 Our homemade and sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce.	Cannoli 6
	Ice Cream 5 Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate
	Mama Tish’s Lemon Ice 5

Weekday Specials

Monday TBD	Tuesday (dine-in only) Chicken Night 16 Marsala, Piccata, Vesuvio, Parmesan or One-Half Fried Chicken. Includes Soup or Salad.
Wednesday (dine in only) Spaghetti Night 17 Spaghetti with meatballs or sausage, soup or salad, garlic bread, scoop of ice cream.	Thursday Lemon Chicken 17 One Half Char-Broiled Lemon Chicken with lemon potatoes and soup or salad

Gluten Free Menu

Appetizers

Sausage & Peppers 13
Bruschetta 9 Diced tomatoes, red onion, Pecorino Romano, Italian dressing
Boneless Chicken Tenders 12 Ranch or honey mustard
Char-broiled Lemon Wings 12 Olive oil, fresh lemon, oregano
Buffalo Wings 12
Shrimp Scampi 13 5 jumbo Gulf shrimp, garlic, butter, white wine
P.E.I. Mussels 14 White wine & garlic or marinara sauce
Fried Calamari 14
Potato Skins 12 Cheddar, muenster and bacon with a side of sour cream
Baked Garlic Bread 6
Bread Basket 6

Salads

Tossed House Salad 6 Romaine, Iceberg, carrots, red cabbage, tomato
Caesar Salad 8 With grilled chicken 14 With grilled salmon 21
Antipasto Salad 16 House salad with Genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing
Chicken Antipasto Salad 16 House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing
Mixed Field Greens 9 Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette
Classic Wedge 9 Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing. (add to any entrée 3)
Choice of Dressings: House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Blue Cheese, Balsamic Vinaigrette, French, Thousand Island & Caesar (crumbled blue cheese available upon request)

Pastas

Spaghetti all’Amatriciana 23 Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese
Spaghetti Carbonara 22
Spaghetti Parma 22 Prosciutto di Parma, peas, fresh mushrooms, cream sauce
Spaghetti Pomodoro 21 Vegan
Spaghetti or Penne 20 Served with meat sauce. Other sauces available upon request
Sauces: meat, , olive oil & garlic, alfredo, Pomodoro; <i>Add sausage or chicken 5, add Shrimp 10 add salmon 13</i>

Chicken & Pork

Vesuvio 21 Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes
Marsala 21 Boneless Chicken, Fresh mushrooms, sweet red wine sauce, spaghetti
Piccata 21 Boneless Chicken, White wine, lemon, capers, over spaghetti or sauteed spinach
One-Half Bone-In Fried Chicken 19 Hand battered, vegetable, choice of side
Pork Chops Vesuvio 25 (2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes
Pork Chops & Peppers 25 Marinated, grilled, choice of side

Seafood

Shrimp Scampi 28 White wine, garlic, butter, spaghetti, Pecorino Romano
Grilled Atlantic Salmon 28 Herb dill butter, wild rice, vegetable
Parmesan Encrusted Walleye 27 Creamy parmesan crust, vegetable, choice of side
Pan Sautéed Walleye 27 Lightly floured, tartar sauce, lemon wedges, vegetable, choice of side

Side Dishes: Baked Potato • Vesuvio Potatoes • Wild Rice • French Fries •Sautéed Spinach • Spaghetti or Penne Pasta
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Pizza 10.5" only

Cheese	14
Signature	19
Vegetarian	19
White Pizza	17

Each Additional Ingredient 2
Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperoncini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeño Peppers, Extra Cheese

Sandwiches

Italian Beef 15	Italian Grinder 15
Italian Sausage 15	Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Served on
Patty Melt 15	Gluten-Free Hoagie roll with shredded
The Front Street 15	lettuce, diced tomatoes, mayonnaise and
Flattened pizza sausage, pizza sauce	House Italian dressing

Kids Menu Served with a scoop of ice cream

Fried Chicken 9 Chicken leg, French fries, apple sauce
Spaghetti or Mostaccioli 9
Spaghetti Alfredo 9
Chicken Tenders 9 French fries, apple sauce

Desserts

Goosey Cake 8 Our sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce
Gluten-Free / Dairy-Free Brownie 8
Mama Tish’s Lemon Ice 5
Ice Cream 5 Spumoni • Mint Chocolate Chip • Vanilla • Chocolate



Beverage Selections

630.305.7747
Carryout - Delivery - Catering
Private Party Room

Beers

Ask about our selection of Draft Beers

Miller Light 4.2% ABV Draft **\$5.00**
Stella 16oz Draft **\$6.50**
Solemn Oath 16oz Seasonal **\$7.50**
Leinenkugel 12oz Seasonal **\$6.50**
Zombie Dust - **Three Floyds** - APA -6.2% ABV 12oz bottle **\$7.50**
Anti-Hero - **Revolution** - IPA - 6.5% ABV 12 oz can **\$6.50**
Dale's Pale Ale - **Oskar Blues** - APA - 6.5% ABV 12oz can **\$6.50**
Snaggletooth Bandana - **Solemn Oath** IPA - 6.5% ABV 12oz can **\$6.50**
Daisy Cutter - **Half Acre** - APA - 5.2% ABV 12 oz can **\$7.50**
Red Seal - **North Coast** - Red/Amber Ale - 5.8% ABV 12oz bottle **\$6.50**
Gumball Head - **Three Floyds** - Wheat Ale - 5.6 ABV 12 oz bottle **\$7.50**
Little Sumpin' Sumpin' - **Lagunitas** - Wheat Ale 7.5% ABV 12 oz bottle **\$6.50**
312 - **Goose Island** - Wheat Ale - 4.2 % ABV 12 oz bottle **\$6.50**
Weihenstephaner - Hefeweizen - 5.1% ABV 12 oz bottle **\$6.50**
Brown Ale - **New Castle** - Brown Ale - 4.7% ABV 12 oz bottle **\$6.50**
Milk Stout - **Left Hand** - Sweet Stout - 6% ABV 12oz bottle **\$7.50**
Yeti - **Great Divide** - Stout - 9.5% ABV 12 oz bottle **\$7.50**

Extra Stout - **Guinness** - Stout - 6% ABV 12 oz bottle **\$6.50**
Dragon's Milk Stout - **New Holland** - Imperial Stout - 11% ABV 12 oz bottle **\$8.00**
Cidre - **Stella Artois** - Cider - Gluten Free - 5% ABV 12oz bottle **\$6.50**
Zombie Killer - **B. Nektar** - Cider - Gluten Free - 5.5% ABV 18oz bottle **\$16.50**
End All - **Solemn Oath** - IPA - 6% ABV 12 oz can **\$6.50**
Be All - **Solemn Oath** - IPA - 5% ABV 12 oz can **\$6.50**
Moose Drool - **Big Sky Brewing** - Brown Ale - 5.1% ABV 12oz bottle **\$6.50**
Amber -**Alaskan Brewing Co.** Amber Ale - 5.3% ABV - 12oz can **\$6.50**
Caymen Jack - **Margarita** - 5.9% ABV 12 oz Bottle **\$6.50**
Glutenberg Seasonal - Gluten Free - 12 oz can **\$8.50**
Prairie Path - **Two Brothers** - Gluten Free - 5.1% ABV 12 oz bottle **\$6.50**
Red Bridge - **Anheuser Busch** - Gluten Free - 4.8% ABV 12 oz bottle **\$6.50**
Emperor Lemon Saison-**Moody Tongue** Saison - 6.3% ABV 12 oz bottle **\$6.50**
Bell Air - **Brooklyn** - Sour - 5.5% ABV 12 oz bottle **\$6.50**
Porter - **Founders** - Porter - 6.5% ABV 12 oz bottle **\$6.50**
Lu - **Solemn Oath** - Kolsch - 4.7% ABV 12 oz can **\$6.50**
White - **Allagash** - Wit - 5% ABV 12 oz bottle **\$7.50**

Robert The Bruce - **Three Floyds** - Scottish Ale - 6.5% ABV 12 oz bottle **\$7.50**
Golden Monkey - **Victory** - Belgian Tripel - 9.5% ABV 12 oz bottle **\$7.50**
Heineken 5.4% ABV 12 oz bottle **\$6.00**
Peroni 5.1 % ABV 12 oz bottle **\$6.00**
Amstel Light 3.5% ABV 12 oz bottle **\$6.00**
Coors Light 4.2% ABV 12 oz bottle **\$4.75**
Budweiser 5% ABV 12 oz bottle **\$4.75**
Bud Light 4.2% ABV 12 oz bottle **\$4.75**
Harp 5% ABV 12 oz bottle **\$6.00**
M.G.D. 4.7% ABV 12oz bottle **\$4.75**
Michelob 5% ABV 12 oz bottle **\$4.75**
Michelob Ultra 4.2% ABV 12 oz bottle **\$4.75**
Corona Premier 4.0% ABV - 12oz bottle **\$4.75**
Corona 4.5% ABV 12 oz bottle **\$6.00**
O'Doul's 0.5% ABV 12 oz bottle **\$5.50**
Hard Cranberry - **Mikes** - Hard Lemonade - 5% ABV 11.2 oz bottle **\$5.75**

Martinis

Original Cosmo	Premium vodka, Cointreau, cranberry and lime juices served chilled, straight up	\$10.50
The Classic	Gin & vermouth stirred over ice and served up, with an olive	\$10.50
Chocolate Martini	Premium vodka and dark crème de cacao blended with chocolate syrup, served straight up	\$10.50
Dirty Martini	Chilled premium vodka served straight up with olive juice and extra olives	\$10.50
French Martini	Premium vodka, Chambord, served up with a splash of pineapple juice	\$10.50
Lemon Drop	Premium citrus flavored vodka, triple sec and sour mix	\$10.50
Apple Martini	Premium vodka, triple sec and apple liqueur blended and served straight up	\$10.50

Appetizers

Sausage & Peppers 13	Toasted Ravioli 10
Bruschetta 8	Ricotta & spinach filling, marinara sauce
Diced tomatoes, red onion, Pecorino Romano, Italian dressing	Baked Garlic Bread 5
Boneless Chicken Tenders 11	Shrimp Scampi 13
Ranch or honey mustard	5 Large Gulf shrimp, garlic, butter, white wine
Char-broiled Lemon Wings 12	P.E.I. Mussels 12
Olive oil, fresh lemon, oregano	White wine & garlic or marinara sauce
Buffalo Wings 12	Fried Calamari 14
Blue cheese and Celery	Potato Skins 12
Mozzarella Sticks with marinara 11	Cheddar, muenster and bacon with a side of sour cream



Red / Rosé Wines

Pinot Noir	Glass	Bottle
Meiomi , California <i>Blackberry, dark cherry, juicy strawberry and toasty mocha flavors</i>	9.75	38.00
Parducci , California <i>Medium bodied, well balanced berry flavors</i>	9.25	36.00
Merlot		
Mezzacorona , Italy <i>Rich fruit aromas & flavors of black currant</i>	7.25	24.00
Charles Smith , Washington <i>“Velvet Devil” Deep and delicious black fruit, cedar, tobacco and cassis</i>	9.75	37.00
Malbec		
Terrazas , Argentina <i>Aromas of plum, black cherry with a floral hint</i>	8.75	32.00
Cabernet Sauvignon		
Mezzacorona , Trentino, Italy <i>forward with smooth, elegant tannins</i>	7.25	24.00
J Lohr “Seven Oaks” California <i>Full cherry taste, nice oak flavors firm tannins</i>	9.75	38.00
Napa Cellars , Napa, California <i>Ripe blackberry, black currant, hints of black pepper and vanilla notes</i>	----	42.00
Chianti		
Ruffino , Tuscany, Italy <i>Light bodied fruity, with long cherry taste</i>	9.25	36.00
Monsanto , Tuscany, Italy <i>Classico Riserva Full bodied & fruity, great structure & generous tasty finish</i>	----	42.00
Rosé		
Seaglass , California <i>Bright juicy cherry & ripe raspberry</i>	9.25	36.00

Red Blends

	Glass	Bottle
7 Moons <i>Aromas of chocolate covered cherries, baking spices & vanilla beans</i>	8.75	32.00
Antinori Toscano <i>“Super Tuscan” Balanced with black currant & blackberry notes of tobacco & chocolate</i>	9.75	41.00
Righetti, Valpolicella <i>Ripasso “Baby Amarone” Vineto, Italy Full bodied, black cherry and raisin scents, with slight fruity taste of mocha</i>	9.75	41.00
Mottura , Primitivo Puglia, Italy <i>Jammy black cherries, truffles, espresso and dense creamy texture</i>	9.25	36.00
Antinori Santa Christina , <i>“La Maestrelle” Super Tuscan blend of Merlot, Syrah and Sangiovese, plum and pomegranate flavors with spice accents</i>	9.50	37.00
19 Crimes <i>Australia - Medium bodied, with light fruit flavors</i>	9.25	36.00

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Goosey Cake 8 Our homemade and sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce.	Cannoli 6
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Whites

Sparkling	Glass	Bottle
Mionetto , Prosecco <i>Venetto, Italy - Aromas of golden apples, pear & honey</i>	(187ml)	9.95
Mionetto , Sweet Moscato <i>Veneto, Italy - Fresh and crisp with a floral bouquet & fruity finish</i>	(187ml)	9.95
Soave		
Rocca Sveva , Soave Classico <i>Veneto, Italy - Fresh flowers, green apple</i>	9.75	36.00
Pinot Grigio		
Mezzacorona , Trentino, Italy <i>Aromas of tropical fruit such as papaya</i>	7.25	24.00
Sauvignon Blanc / Fumé Blanc		
Ferrari-Carano , Fumé Blanc California <i>100 Sauvignon Blanc with zesty flavors and aromas of tropical fruit, with subtle oak character</i>	9.75	37.00
Oyster Bay , Sauvignon Blanc-New Zealand <i>Aromas of citrus fruits and gooseberry</i>	9.25	36.00
Chardonnay		
Mezzacorona , Trentino, Italy <i>Lively crisp aromas, melon, peach and sorbet</i>	7.25	24.00
Wente “Morning Fog”, California <i>Refreshing honeysuckle, pineapple & fuji apple</i>	9.75	36.00
Riesling		
Chateau St. Michelle , Washington <i>Crisp apple aromas and flavors, with subtle mineral notes</i>	8.75	32.00

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www.traversosrestaurant.com