



## Pizza

	Small 10"	Medium 12"	Large 14"	Family 16"
<b>Cheese</b>	\$11.25	\$14.50	\$19.50	\$22.95
<b>One Ingredient</b>	\$13.15	\$16.75	\$22.30	\$26.10
<b>Each Ingredient</b>	\$ 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"
<b>Traverso’s Signature</b>	\$16.95	\$21.45	\$27.90	\$32.40
Sausage, Mushrooms, Onions & Green Peppers				
<b>White Pizza</b>	\$14.95	\$18.00	\$23.50	\$27.15
Olive Oil, Fresh Garlic, Red Onions, Ricotta, Diced Tomatoes, Fresh Basil				
<b>Vegetarian</b>	\$16.95	\$21.45	\$27.90	\$32.40
Fresh Garlic, Red Onions, Mushrooms, Diced Tomatoes, Fresh Spinach				

## Homemade Desserts

<b>Cheesecake</b> 9 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)	<b>Tiramisu</b> 9
<b>Goosey Cake</b> 9 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.	<b>Cannoli</b> 6
	<b>Ice Cream</b> 6 Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate
	<b>Mama Tish’s Lemon Ice</b> 6.5

## Weekday Specials

<b>Monday</b> <b>TBD</b>	<b>Tuesday</b> (dine-in only) <b>Chicken Night</b> 18 Marsala, Piccata, Vesuvio, Parmesan or One-Half Fried Chicken. Includes Soup or Salad.
<b>Wednesday</b> (dine in only) <b>Spaghetti Night</b> 20 Spaghetti with meatballs or sausage, soup or salad, garlic bread, scoop of ice cream.	<b>Thursday</b> <b>Lemon Chicken</b> 19 One Half Char-Broiled Lemon Chicken with lemon potatoes and soup or salad

# Gluten Free Menu

## Appetizers

<b>Sausage &amp; Peppers</b> 14
<b>Bruschetta</b> 9 Diced tomatoes, red onion, Pecorino Romano, Italian dressing
<b>Boneless Chicken Tenders</b> 13 Ranch or honey mustard
<b>Char-broiled Lemon Wings</b> 13 Olive oil, fresh lemon, oregano
<b>Buffalo Wings</b> 13
<b>Shrimp Scampi</b> 14 5 jumbo Gulf shrimp, garlic, butter, white wine
<b>P.E.I. Mussels</b> 15 White wine & garlic or marinara sauce
<b>Fried Calamari</b> 15
<b>Potato Skins</b> 13 Cheddar, muenster and bacon with a side of sour cream
<b>Baked Garlic Bread</b> 6
<b>Bread Basket</b> 6

## Salads

<b>Tossed House Salad</b> 7 Romaine, Iceberg, carrots, red cabbage, tomato
<b>Caesar Salad</b> 9 With grilled chicken 15 With grilled salmon 23
<b>Antipasto Salad</b> 17 House salad with Genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing
<b>Chicken Antipasto Salad</b> 17 House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing
<b>Mixed Field Greens</b> 10 Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette
<b>Classic Wedge</b> 10 Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing. (add to any entrée 3)
<b>Choice of Dressings:</b> House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Blue Cheese, Balsamic Vinaigrette, French, Thousand Island & Caesar (crumbled blue cheese available upon request)

## Pastas

<b>Spaghetti all’Amatriciana</b> 25 Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese
<b>Spaghetti Carbonara</b> 24
<b>Spaghetti Parma</b> 24 Prosciutto di Parma, peas, fresh mushrooms, cream sauce
<b>Spaghetti Pomodoro</b> 23 Vegan
<b>Spaghetti or Penne</b> 22 Served with meat sauce. Other sauces available upon request
<b>Sauces:</b> meat, , olive oil & garlic, alfredo, Pomodoro; <i>Add sausage or chicken 6, add Shrimp 12 add salmon 14</i>

## Chicken & Pork

<b>Vesuvio</b> 23 Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes
<b>Marsala</b> 23 Boneless Chicken, Fresh mushrooms, sweet red wine sauce, spaghetti
<b>Piccata</b> 23 Boneless Chicken, White wine, lemon, capers, over spaghetti or sauteed spinach
<b>One-Half Bone-In Fried Chicken</b> 21 Hand battered, vegetable, choice of side
<b>Pork Chops Vesuvio</b> 27 (2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes
<b>Pork Chops &amp; Peppers</b> 27 Marinated, grilled, choice of side

## Seafood

<b>Shrimp Scampi</b> 30 White wine, garlic, butter, spaghetti, Pecorino Romano
<b>Grilled Atlantic Salmon</b> 30 Herb dill butter, wild rice, vegetable
<b>Parmesan Encrusted Walleye</b> 29 Creamy parmesan crust, vegetable, choice of side
<b>Pan Sautéed Walleye</b> 29 Lightly floured, tartar sauce, lemon wedges, vegetable, choice of side

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

<b>Cheese</b>	14
<b>Signature</b>	19
<b>Vegetarian</b>	19
<b>White Pizza</b>	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

<b>Italian Beef</b> 16 <b>Italian Sausage</b> 16 <b>Patty Melt</b> 16 <b>Chicken Breast</b> 16 <b>The Front Street</b> 16 Flattened pizza sausage, pizza sauce	<b>Italian Grinder</b> 16 Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Served on Gluten-Free Hoagie roll with shredded lettuce, diced tomatoes, mayonnaise and House Italian dressing
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## Kids Menu Served with a scoop of ice cream

<b>Fried Chicken</b> 10 Chicken leg, French fries, apple sauce
<b>Spaghetti or Mostaccioli</b> 10
<b>Spaghetti Alfredo</b> 10
<b>Chicken Tenders</b> 10 French fries, apple sauce

## Desserts

<b>Goosey Cake</b> 9 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
<b>Gluten-Free / Dairy-Free Brownie</b> 9
<b>Mama Tish’s Lemon Ice</b> 6.5
<b>Ice Cream</b> 6 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 **\$7.95**  
Zombie Dust - **Three Floyds** - APA -6.2% ABV 12oz bottle **\$7.95**  
Anti-Hero - **Revolution** - IPA - 6.5% ABV 12 oz can **\$6.95**  
Dale's Pale Ale - **Oskar Blues** - APA - 6.5% ABV 12oz can **\$6.95**  
Snaggletooth Bandana - **Solemn Oath** IPA - 6.5% ABV 12oz can **\$6.95**  
Daisy Cutter - **Half Acre** - APA - 5.2% ABV 12 oz can **\$7.95**  
Red Seal - **North Coast** - Red/Amber Ale - 5.8% ABV 12oz bottle **\$6.95**  
Gumball Head - **Three Floyds** - Wheat Ale - 5.6 ABV 12 oz bottle **\$7.95**  
Little Sumpin' Sumpin' - **Lagunitas** - Wheat Ale 7.5% ABV 12 oz bottle **\$6.95**  
312 - **Goose Island** - Wheat Ale - 4.2 % ABV 12 oz bottle **\$6.95**  
Weihenstephaner - Hefeweizen - 5.1% ABV 12 oz bottle **\$6.95**  
Brown Ale - **New Castle** - Brown Ale - 4.7% ABV 12 oz bottle **\$6.95**  
Milk Stout - **Left Hand** - Sweet Stout - 6% ABV 12oz bottle **\$7.95**  
Extra Stout - **Guinness** - Stout - 6% ABV 12 oz bottle **\$6.95**  
Dragon's Milk Stout - **New Holland** - Imperial Stout - 11% ABV 12 oz bottle **\$8.50**

Cidre - **Stella Artois** - Cider - Gluten Free - 5% ABV 12oz bottle **\$6.95**  
Zombie Killer - **B. Nektar** - Cider - Gluten Free - 5.5% ABV 18oz bottle **\$16.95**  
End All - **Solemn Oath - IPA** - 6% ABV 12 oz can **\$6.95**  
Be All - **Solemn Oath - IPA** - 5% ABV 12 oz can **\$6.95**  
Moose Drool - **Big Sky Brewing** - Brown Ale - 5.1% ABV 12oz bottle **\$6.95**  
Amber -**Alaskan Brewing Co.** Amber Ale - 5.3% ABV 12oz can **\$6.95**  
Caymen Jack - **Margarita** - 5.9% ABV 12 oz Bottle **\$6.95**  
**Glutenberg** Seasonal - Gluten Free - 12 oz can **\$8.95**  
Prairie Path - **Two Brothers** - Gluten Free - 5.1% ABV 12 oz bottle **\$6.95**  
Red Bridge - **Anheuser Busch** - Gluten Free - 4.8% ABV 12 oz bottle **\$6.95**  
Bell Air - **Brooklyn** - Sour - 5.5% ABV 12 oz bottle **\$6.95**  
Porter - **Founders** - Porter - 6.5% ABV 12 oz bottle **\$6.95**  
Lu - **Solemn Oath** - Kolsch - 4.7% ABV 12 oz can **\$6.95**  
White - **Allagash** - Wit - 5% ABV 12 oz bottle **\$7.95**  
Robert The Bruce - **Three Floyds** - Scottish Ale - 6.5% ABV 12 oz bottle **\$7.95**  
Golden Monkey - **Victory** - Belgian Tripel - 9.5% ABV 12 oz bottle **\$7.95**  
Heineken 5.4% ABV 12 oz bottle **\$6.50**

Peroni 5.1 % ABV 12 oz bottle **\$6.50**  
Amstel Light 3.5% ABV 12 oz bottle **\$6.50**  
Coors Light 4.2% ABV 12 oz bottle **\$5.00**  
Budweiser 5% ABV 12 oz bottle **\$5.00**  
Bud Light 4.2% ABV 12 oz bottle **\$5.00**  
Harp 5% ABV 12 oz bottle **\$6.50**  
M.G.D. 4.7% ABV 12oz bottle **\$5.00**  
Michelob 5% ABV 12 oz bottle **\$5.00**  
Michelob Ultra 4.2% ABV 12 oz bottle **\$5.00**  
Corona Premier 4.0% ABV 12oz bottle **\$5.00**  
Corona 4.5% ABV 12 oz bottle **\$6.50**  
O'Doul's 0.5% ABV 12 oz bottle **\$5.50**  
Hard Cranberry - **Mikes** - Hard Lemonade - 5% ABV 11.2 oz bottle **\$6.00**

## Martinis

Original Cosmo	Premium vodka, Cointreau, cranberry and lime juices served chilled, straight up	<b>\$11.50</b>
The Classic	Gin & vermouth stirred over ice and served up, with an olive	<b>\$11.50</b>
Chocolate Martini	Premium vodka and dark crème de cacao blended with chocolate syrup, served straight up	<b>\$11.50</b>
Dirty Martini	Chilled premium vodka served straight up with olive juice and extra olives	<b>\$11.50</b>
French Martini	Premium vodka, Chambord, served up with a splash of pineapple juice	<b>\$11.50</b>
Lemon Drop	Premium citrus flavored vodka, triple sec and sour mix	<b>\$11.50</b>
Apple Martini	Premium vodka, triple sec and apple liqueur blended and served straight up	<b>\$11.50</b>

## Appetizers

<b>Sausage &amp; Peppers</b> 14	<b>Toasted Ravioli</b> 11
<b>Bruschetta</b> 8	Ricotta & spinach filling, marinara sauce
Diced tomatoes, red onion, Pecorino Romano, Italian dressing	<b>Baked Garlic Bread</b> 5
<b>Boneless Chicken Tenders</b> 12	<b>Shrimp Scampi</b> 14
Ranch or honey mustard	5 Large Gulf shrimp, garlic, butter, white wine
<b>Char-broiled Lemon Wings</b> 13	<b>P.E.I. Mussels</b> 13
Olive oil, fresh lemon, oregano	White wine & garlic or marinara sauce
<b>Buffalo Wings</b> 13	<b>Fried Calamari</b> 15
Blue cheese and Celery	<b>Potato Skins</b> 13
<b>Mozzarella Sticks</b> with marinara 12	Cheddar, muenster and bacon with a side of sour cream





## Red / Rosé Wines

Pinot Noir	Glass	Bottle
<b>Meiomi</b> , California <i>Blackberry, dark cherry, juicy strawberry and toasty mocha flavors</i>	10.50	41
<b>Parducci</b> , California <i>Medium bodied, well balanced berry flavors</i>	9.75	39
Merlot		
<b>Mezzacorona</b> , Italy <i>Rich fruit aromas &amp; flavors of black currant</i>	8.00	26
<b>Charles Smith</b> , Washington <i>“Velvet Devil” Deep and delicious black fruit, cedar, tobacco and cassis</i>	10.50	40
Malbec		
<b>Terrazas</b> , Argentina <i>Aromas of plum, black cherry with a floral hint</i>	9.50	36
Cabernet Sauvignon		
<b>Mezzacorona</b> , Trentino, Italy <i>forward with smooth, elegant tannins</i>	8.00	26
<b>J Lohr</b> “Seven Oaks” California <i>Full cherry taste, nice oak flavors firm tannins</i>	10.50	41
<b>Napa Cellars</b> , Napa, California <i>Ripe blackberry, black currant, hints of black pepper and vanilla notes</i>	----	45
Chianti		
<b>Ruffino</b> , Tuscany, Italy <i>Light bodied fruity, with long cherry taste</i>	9.75	39
<b>Monsanto</b> , Tuscany, Italy <i>Classico Riserva Full bodied &amp; fruity, great structure &amp; generous tasty finish</i>	----	45
Rosé		
<b>Seaglass</b> , California <i>Bright juicy cherry &amp; ripe raspberry</i>	9.75	39

## Red Blends

	Glass	Bottle
<b>7 Moons</b> <i>Aromas of chocolate covered cherries, baking spices &amp; vanilla beans</i>	9.50	36
<b>Antinori Toscano</b> <i>“Super Tuscan” Balanced with black currant &amp; blackberry notes of tobacco &amp; chocolate</i>	10.50	41
<b>Righetti, Valpolicella</b> <i>Ripasso “Baby Amarone” Vineto, Italy Full bodied, black cherry and raisin scents, with slight fruity taste of mocha</i>	10.50	41
<b>Mottura</b> , Primitivo Puglia, Italy <i>Jammy black cherries, truffles, espresso and dense creamy texture</i>	9.75	39
<b>Antinori Santa Christina</b> , <i>“La Maestrelle” Super Tuscan blend of Merlot, Syrah and Sangiovese, plum and pomegranate flavors with spice accents</i>	10.25	40
<b>19 Crimes</b> <i>Australia - Medium bodied, with light fruit flavors</i>	9.75	39

## Homemade Desserts

<b>Cheesecake</b> 9 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 1.50)	<b>Tiramisu</b> 9
<b>Goosey Cake</b> 9 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.	<b>Cannoli</b> 6
	<b>Ice Cream</b> 6 Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate
	<b>Mama Tish’s Lemon Ice</b> 6

## Whites

Sparkling	Glass	Bottle
<b>Mionetto</b> , Prosecco <i>Venetto, Italy - Aromas of golden apples, pear &amp; honey</i>	(187ml)	10.50
<b>Mionetto</b> , Sweet Moscato <i>Veneto, Italy - Fresh and crisp with a floral bouquet &amp; fruity finish</i>	(187ml)	10.50
Soave		
<b>Rocca Sveva</b> , Soave Classico <i>Veneto, Italy - Fresh flowers, green apple</i>	10.50	39
Pinot Grigio		
<b>Mezzacorona</b> , Trentino, Italy <i>Aromas of tropical fruit such as papaya</i>	8.00	26
Sauvignon Blanc / Fumé Blanc		
<b>Ferrari-Carano</b> , Fumé Blanc California <i>100 Sauvignon Blanc with zesty flavors and aromas of tropical fruit, with subtle oak character</i>	10.50	40
<b>Oyster Bay</b> , Sauvignon Blanc-New Zealand <i>Aromas of citrus fruits and gooseberry</i>	10.50	40
Chardonnay		
<b>Mezzacorona</b> , Trentino, Italy <i>Lively crisp aromas, melon, peach and sorbet</i>	8.00	26
<b>Wente</b> “Morning Fog”, California <i>Refreshing honeysuckle, pineapple &amp; fuji apple</i>	10.50	39
Riesling		
<b>Chateau St. Michelle</b> , Washington <i>Crisp apple aromas and flavors, with subtle mineral notes</i>	9.50	36

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