URANT **ESTA** ERI/ ~ LIAN T

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In the fall of 1927, fifteen year-old Lena (Mama T) Traverso journeyed from the mountain village of Cesuna in Northern Italy to the South Side of Chicago. Although Lena knew no English, her cooking sure could talk, as she had spent countless hours being raised in the kitchen of her parents' small family hotel.

In 1962, Lena helped her sons open their own restaurants in the Pullman and Mt. Greenwood neighborhoods, bringing along her cooking talents and old world recipes. Traverso's opened in

Today, Lena's grandsons are happy to welcome you to the second Traversos'. It has long been our feeling that there are two places where you can dine in a relaxed and comfortable atmosphere - your home and ours. Welcome to ours.

- The Traverso Family

630.305.7747 Carryout - Delivery - Catering Private Party Room

Appetizers

Sausage & Peppers 14

Bruschetta 8

Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 12

Ranch or honey mustard

Char-broiled Lemon Wings 13

Olive oil, fresh lemon, oregano

Buffalo Wings 13

Blue cheese and Celery

Mozzarella Sticks with marinara 12

Ricotta & spinach filling, marinara sauce

Baked Garlic Bread 5

Shrimp Scampi 14

5 Large Gulf shrimp, garlic, butter, white wine

P.E.I. Mussels 13

White wine & garlic or marinara sauce

Fried Calamari 15

Potato Skins 13 Cheddar, muenster and bacon with a side of sour cream

Soups & Salads

Mama T's Minestrone CUP 5, BOWL 8

Soup of the Day CUP 5, BOWL 8

Tossed House Salad 6

Romaine, Iceberg, carrots, red cabbage, tomato

Caesar Salad 8 With grilled chicken 14

With grilled salmon 22

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

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, Thousand Island, French & Caesar (crumbled blue cheese available upon request)

Sandwiches All served with French Fries and homemade coleslaw

Italian Beef 15

Italian Sausage 15

Angus 1/2 pound Hamburger 14 **Angus 1/2 pound Cheeseburger** 15

Homemade Meatball 15

Marinated Chicken Breast 15

The Front Street 15 Flattened pizza sausage, pizza sauce

Italian Grinder 15

Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Served on Vienna bread with shredded lettuce, diced tomatoes, mayonnaise and House Italian dressing

Add garlic bread additional 2; Add cheese additional 2 Substitute a cup of soup, House, Caesar or Mixed Field Greens salad for French fries and coleslaw for no additional charge

Mama T's Handmade Specialties

All entrées served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Meat Ravioli 21 **Mellenzane Rollatini** 22 Eggplant stuffed & rolled with Cheese Ravioli 21

spinach and ricotta, baked with Gnocchi 20 mozzarella and topped with

Lasagna 22 marinara.

Pastas

All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Bucatini all'Amatriciana 22

Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese

Shells & Sausage marinara sauce 21

Spaghetti & Meatballs meat sauce 21

Fettuccini Alfredo 21

Linguini Carbonara 22

Fettuccini Parma 22

Prosciutto di Parma, peas, fresh mushrooms, cream sauce

Chicken Bowtie 21

Broccoli, tomatoes, fresh garlic, crushed red pepper, extra virgin olive oil, Peccorino Romano

Baked Penne 20

Marinara sauce, mozzarella cheese

Spaghetti Pomodoro 20

Spaghetti, Angel Hair, Penne, Bowtie or Linguine 19 Served with meat sauce. Other sauces available upon request

Sauces: meat, marinara, olive oil & garlic, alfredo, tomato cream, pomodoro, vodka cream; Add meatballs, sausage, or chicken 6, add Shrimp 12 add salmon 14

Chicken & Pork All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes

Marsala 21

Boneless Chicken, Fresh mushrooms, sweet red wine sauce, linguine

Piccata 21

Boneless Chicken, White wine, lemon, capers, over angel hair pasta or sauteed spinach

Parmesan 21

Boneless Chicken, mozzarella, marinara sauce, penne pasta, vegetables

One-Half Bone-In Fried Chicken 19

Pork Chops Vesuvio 26 (2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes

Pork Chops & Peppers 26

Seafood

All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Shrimp Scampi 27

White wine, garlic, butter, angel hair pasta, Pecorino Romano

Grilled Atlantic Salmon 27

Parmesan Encrusted Walleye 27 Creamy parmesan crust, vegetable, choice of side

Pan Sautéed Walleye 26 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

Kids Menu

All meals served with a scoop of ice cream

Pizza 9

cheese or one topping

Chicken Tenders 9 French fries, apple sauce

Fried Chicken 9

Fettuccini Alfredo 9

Spaghetti or Mostaccioli 9

Chicken leg, French fries, apple sauce

1/2 Meatball Sandwich 9 French fries, applesauce

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Pizza Small 10" Medium 12" Large 14" Family 16" Cheese \$11.25 \$14.50 \$19.50 \$22.95 One Ingredient \$13.15 \$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

Specially Pizza				
	Small 10"	Medium 12	" Large 14'	' Family 16"
Traverso's Signature Sausage, Mushrooms, Onions & Green Peppers	\$16.95	\$21.45	\$27.90	\$32.40
White Pizza Olive Oil, Fresh Garlic, Red Onions, Ricotta, Diced Tomatoes, Fresh Basil	\$14.95	\$18.00	\$23.50	\$27.15

Vegetarian \$16.95 \$21.45 \$27.90 \$32.40

Fresh Garlic, Red Onions,

Mushrooms, Diced Tomatoes, Fresh Spinach

Homemade Desserts

Cheesecake 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)

Goosev Cake 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

Tiramisu 9

Cannoli 6

Ice Cream 6

Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate

Mama Tish's Lemon Ice 6.5

Weekday Specials

Monday **TBD**

Tuesday (dine-in only)

Chicken Night 18

Marsala, Piccata, Vesuvio, Parmesan or One-Half Fried Chicken. Includes Soup or Salad.

Wednesday (dine in only)

Spaghetti Night 20

Spaghetti with meatballs or sausage, soup or salad, garlic bread, scoop of ice

Thursday

Lemon Chicken 19

One Half Char-Broiled Lemon Chicken with lemon potatoes and soup or salad

Gluten Free Menu

Appetizers

Sausage & Peppers 14

Bruschetta 9

Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 13 Ranch or honey mustard

Char-broiled Lemon Wings 13 Olive oil, fresh lemon, oregano

Buffalo Wings 13

Shrimp Scampi 14

5 jumbo Gulf shrimp, garlic, butter, white wine

P.E.I. Mussels 15

White wine & garlic or marinara sauce

Fried Calamari 15

Potato Skins 13

Cheddar, muenster and bacon with a side of sour cream

Baked Garlic Bread 6

Bread Basket 6

Salads

Tossed House Salad 7

Romaine, Iceberg, carrots, red cabbage, tomato

Caesar Salad 9

With grilled chicken 15 With grilled salmon 23

Antipasto Salad 17

House salad with Genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing

Chicken Antipasto Salad 17

House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing

Mixed Field Greens 10

Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette

Classic Wedge 10

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 25

Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese

Spaghetti Carbonara 24

Spaghetti Parma 24

Prosciutto di Parma, peas, fresh mushrooms, cream sauce

Spaghetti Pomodoro 23

Spaghetti or Penne 22

Served with meat sauce. Other sauces available upon request

Sauces: meat, , olive oil & garlic, alfredo, Pomodoro; Add sausage or chicken 6, add Shrimp 12 add salmon 14

Chicken & Pork

Vesuvio 23

Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes

Marsala 23

Boneless Chicken, Fresh mushrooms, sweet red wine sauce, spaghetti

Piccata 23

Boneless Chicken, White wine, lemon, capers, over spaghetti or sauteed spinach

One-Half Bone-In Fried Chicken 21 Hand battered, vegetable, choice of side

Taria batterea, vegetable, choice of sic

Pork Chops Vesuvio 27 (2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes

Pork Chops & Peppers 27

Seafood

Shrimp Scampi 30

White wine, garlic, butter, spaghetti, Pecorino Romano

Grilled Atlantic Salmon 30

lerb dill butter, wild rice, vegetable

Parmesan Encrusted Walleye 29 Creamy parmesan crust, vegetable, choice of side

Pan Sautéed Walleye 29

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

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 16 Italian Sausage 16 Patty Melt 16

Chicken Breast 16
The Front Street 16
Flattened pizza sausage, pizza sauce

Italian Grinder 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.

$Kids\ Menu$ Served with a scoop of ice cream

Fried Chicken 10

Chicken leg, French fries, apple sauce

Spaghetti or Mostaccioli 10

Spaghetti Alfredo 10

Chicken Tenders 10

French fries, apple sauce

Desserts

Goosev Cake

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 9

Mama Tish's Lemon Ice 6.5

Ice Cream 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' - 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	\$11.50
The Classic	Gin & vermouth stirred over ice and served up, with an olive	\$11.50
Chocolate Martini	Premium vodka and dark crème de cacao blended with chocolate syrup, served straight up	\$11.50
Dirty Martini	Chilled premium vodka served straight up with olive juice and extra olives	\$11.50
French Martini	Premium vodka, Chambord, served up with a splash of pineapple juice	\$11.50
Lemon Drop	Premium citrus flavored vodka, triple sec and sour mix	\$11.50
Apple Martini	Premium vodka, triple sec and apple liqueur blended and served straight up	\$11.50

Appetizers

Sausage & Peppers 14

Bruschetta 8

Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 12

Ranch or honey mustard

Char-broiled Lemon Wings 13 Olive oil, fresh lemon, oregano

Buffalo Wings 13

Blue cheese and Celery

Mozzarella Sticks with marinara 12

Toasted Ravioli 11 Ricotta & spinach filling, marinara sauce

Baked Garlic Bread 5

Shrimp Scampi 14 5 Large Gulf shrimp, garlic, butter, white

P.E.I. Mussels 13

White wine & garlic or marinara sauce

Fried Calamari 15

Potato Skins 13

Cheddar, muenster and bacon with a side of sour cream

Red	/ Rosé Win	nes
11Cu	/ ILOSO VVI	

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

Red Blends

	Glass	Bottle
7 Moons Aromas of chocolate covered cherries, baking spices & van		36
Antinori Toscano "Super Tuscan" Balanced wit black currant & blackberry no of tobacco & chocolate		41
Righetti, Valpolicella Ripasso "Baby Amarone" Vineto, Italy Full bodied, blac and raisin scents, with slight taste of mocha		41
Mottura , Primitivo Puglia, Ita Jammy black cherries, truffles espresso and dense creamy to	s,	39
Antinori Santa Christina, "La Maestrelle" Super Tuscan blend of Merlot, Syrah and So plum and pomegranate flavo spice accents	angiovese,	40
19 Crimes Australia - Medium bodied, with light fruit flavors	9.75	39

Homemade Desserts

Cheesecake 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)	Tiramisu 9 Cannoli 6
Goosey Cake 9 Our homemade and sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer.	Ice Cream 6 Spumoni • Mint Chocolate Chip Chocolate Chip Cookie Dough • Vanilla • Chocolate
Served warm, with vanilla ice cream, whipped cream and chocolate sauce.	Mama Tish's Lemon Io

Whites

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

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