

HOUSEMADE SANGRIA

red wine, fresh fruit, skyy, moscato float
glass 8 pitcher 28

SIGNATURE COCKTAILS

limoncello mojito - bacardi rum, limoncello, mint	12.00
cosmopolitan - ketel one citroen, cointreau, cranberry	12.00
the clover club - hendrick's, lillet rose, lemon, raspberries	12.00
havana - bacardi, apricot brandy, lime, peach bitters.	12.00
the mediterranean mule - figenza vodka, ginger beer, lime	12.00
bellinitini - peach liqueur, peach puree, moscato d'asti	12.00
daiquiri no. 3 - 10 cane, lime, maraschino liqueur, grapefruit	12.00
whiskey sour - knob creek, orange marmalade, lemon, egg white	12.00
maker's manhattan - maker's mark, sweet vermouth, cherry bitters	12.00

REAL LEMONADE

Our homemade lemonades are made fresh daily. First refill is free.

classic "made-from-scratch" lemonade - sugared rim	3.95
ginger lemonade - fresh mint & ginger	4.95
pomegranate lemonade - pomegranate juice	4.95
blueberry lemonade - fresh blueberries.	4.95

BEER

paulaner weizen-radler n.a. 4.00	heineken 5.50
miller lite 4.00	peroni 5.50
blue moon 5.50	stella artois. 5.50
amstel light. 5.50	lagunitas india pale ale . . 6.00
left hand milk stout 6.00	sweetwater 420 6.00
revolution seasonal 6.00	tank 7 farmhouse ale 6.00
angry orchard hard cider. 6.00	great lakes edmund fitzgerald porter 6.00

TEA, SODA & MOCKTAILS

fresh-brewed iced tea - black or raspberry-hibiscus	3.25
ginger beer	3.50
sprecher root beer (low calorie available).	3.50
italian orchard - raspberry, peach, apple & cranberry juices	4.95
bellini hurricane - peach, orange & pineapple juices	3.95
s.pellegrino sparkling natural mineral water - 500ML 3.95 1LT . .	5.95
panna natural still mineral water - 500ML	3.95

GREAT WINE VALUES

We believe that you don't have to pay a fortune for a great glass of wine. Therefore, in addition to the wine list, we have found specific affordable gems designed to complement each item on our menu. Just ask your server for a recommendation from our A List.

WHITE WINES

6 OZ. 8 OZ. BOTTLE

sparkling light-bodied bubbly	la marca prosecco - italy	9	11	36
	villa sandi il fresco rose prosecco - italy	9	11	36
	moet & chandon "imperial" - france			89
	bollinger - france			150
light whites light-bodied crisp	ca' donini pinot grigio - italy	8	10	32
	primaterra pinot grigio - italy	9	11	36
	twin islands sauvignon blanc - new zealand	10	12	40
	e. guigal côtes du Rhône blanc - france			38
	kim crawford sauvignon blanc - new zealand	13	15	45
sweet whites medium-bodied fruity	copperidge white zinfandel - california	6	8	24
	saracco moscato - piedmont	10	12	40
	covey-run riesling - washington	8	10	32
heavy whites full-bodied buttery	white orchard chardonnay - california	8	10	32
	william hill chardonnay - central coast	11	13	42
	sonoma-cutrer chardonnay - russian river valley			46
	cakebread chardonnay - napa			79

RED WINES

6 OZ. 8 OZ. BOTTLE

light reds light-bodied fruity	jargon pinot noir - california	9	11	36
	hahn pinot noir - monterey	11	13	42
	meiomi pinot noir - california	13	15	45
smooth reds medium-bodied velvety	da vinci chianti - italy	9	11	35
	borgo "m" merlot - italy	11	13	42
	castello di Monsanto chianti - italy			45
	hunt & harvest merlot - california			49
spicy reds full-bodied jammy	mcwilliams hanwood shiraz - australia	9	11	36
	ferrari-carano siena - sonoma	11	13	42
	guigal côtes du Rhône - france			36
	ghost pines red zinfandel - sonoma county	10	12	40
	earthworks shiraz - australia			38
big reds full-bodied textured	louis martini cabernet sauvignon - california	9	11	36
	gascon malbec - mendoza, argentina	10	12	40
	josh cabernet sauvignon - north coast, california	13	15	45
	brancaia super tuscan - italy	12	14	46
	justin cabernet sauvignon - paso robles			65
	chateau montelena cabernet sauvignon - napa			89
cakebread cabernet sauvignon - napa valley			140	

- ask your server about vintages -

..... DON'T FORGET TO ASK ABOUT OUR HOMEMADE GLUTEN-FREE BREAD.

APPETIZERS

- grilled artichoke** - lemon aioli, balsamic glaze 11.95
- crispy shrimp di pescara** - spicy rémoulade 11.95
- grilled calamari giardiniera** - arugula 12.95
- fried calamari marinara** - crispy zucchini, pickled peppers 12.95
- tuna tartare** - soy-ginger vinaigrette, avocado, taro root chips 12.95
- jumbo lump crab cake** - mustard sauce 13.95
- double-dip shrimp cocktail** - cocktail sauce, rémoulade, crunchy vegetables. 13.95

CHILLED SEAFOOD TOWER

6 gulf shrimp, 1/3 lb. king crab bites, tuna tartare, mussels
29.95

SUSHI MENU

Freshly hand-rolled for the highest quality and cleanest flavors.

- sweet potato roll** - avocado, tempura sweet potato. 7.95
- shrimp tempura roll** - cucumber, ginger mayo 10.95
- spicy tuna roll** - ahi tuna, spicy mayo 11.95
- acapulco roll** - ahi tuna, avocado, jalapeño, cilantro 11.95
- crunchy shrimp & crab roll** - avocado, cucumber, soy glaze . 12.95
- california roll** - alaskan king crab, avocado, cucumber 12.95
- rainbow roll** - tuna, salmon, crab stick, avocado 13.95
- angry lobster roll** - tempura lobster, jalapeño, cilantro, avocado 15.95

(Substitute soy paper for any roll for 1.00)

SOUP & SALADS

	small	large
soup of the day	A.Q.	A.Q.
cream of tomato-basil	4.95	6.95
new england clam chowder	4.95	6.95
simple green goddess - tomatoes, parmesan, croutons	5.95	
louie louie - prince edward island mussels, jumbo shrimp, grilled salmon, avocado, asparagus, rémoulade dressing		22.95

TRY ONE OF DI PESCARA'S THREE SIGNATURE SALADS

- our chopped** - blue cheese, wasabi peas, soy nuts, roasted corn, carrot, tomato, jicama, cabbage, blue cheese-lemon vinaigrette
 - orchard** - sunflower seeds, jicama, cucumber, apple, pear, dried cranberries, green goddess dressing • **caesar** - homemade caesar dressing
- starter 5.95 small 10.95 large (feeds 4) 13.95

ADD TO YOUR SALAD

poached chicken 3.95	poached shrimp 5.95	poached salmon 5.95
grilled chicken 4.95	grilled shrimp 5.95	grilled salmon 5.95

dressings: caesar, italian, blue cheese vinaigrette, green goddess, sesame, soy-ginger vinaigrette, ranch, creamy peppercorn, balsamic vinaigrette, rémoulade

SANDWICHES

Served with hand-cut fries.

- special recipe hamburger** - brioche bun, raw or grilled onions 12.95
- aged sharp cheddar, swiss, blue, feta or fresh mozzarella. add 1.00
- thick-sliced applewood-smoked bacon. add 2.00
- grilled turkey burger** - swiss cheese, roasted red pepper mayo, coleslaw, whole wheat bun 11.95
- crispy fish sandwich** - milanese breading, tartar sauce, coleslaw 12.95
- crab cake** - brioche bun, mustard sauce, coleslaw 13.95
- grilled ahi tuna burger** - ginger mayonnaise, coleslaw 14.95

FRESH FISH & SEAFOOD

Di Pescara takes great pride in the freshness of our fish. We work closely with local and national purveyors to procure the best-quality seafood.

broiled lake superior whitefish 22.95 roasted green & white cauliflower	grilled idaho rainbow trout 23.95 tuscan kale, tomatoes, parmesan mashed potatoes
horseradish-crusted whitefish 22.95 sautéed spinach, tomato-white wine sauce	parmesan-crusted norwegian haddock 23.95 asparagus, lemon butter
almond-crusted whitefish 23.95 roasted brussels sprouts, lemon butter	barbecued ginger atlantic salmon 25.95 blistered sesame green beans
tilapia milanese 22.95 sesame-almond crust, arugula salad, lemon butter	miso-glazed chilean sea bass 34.95 sautéed broccolini, shiitake

OVEN-ROASTED FISH

Our high-heat, oven-roasting technique intensifies the natural flavors of the fish, prepared simply with minimal ingredients. Served on a cast iron platter with sautéed green beans, roasted red potatoes and tartar sauce.

norwegian haddock 23.95	atlantic salmon 25.95
chilean sea bass 34.95	

*All fish varieties can be prepared oven roasted. Ask your server for details.

SHELLFISH

shrimp de johngé 19.95 garlic & herb breading, sautéed green beans	
jumbo lump crab cakes 27.95 roasted corn, chilies, lime, mustard sauce	
di pescara seafood trio 29.95 4 oz. lobster tail, BBQ ginger salmon, petite crab cake, sautéed spinach	
1 ¼ lb. steamed live maine lobster AQ corn, red potatoes, drawn butter	
alaskan red king crab legs AQ steamed or chilled; 18 oz., corn, red potatoes, coleslaw, drawn butter or mustard sauce	

INTRODUCING

SUNDAY BRUNCH

Featuring a delicious à la carte menu. Specialities include: Avocado Toast, Warm Maple Pecan Monkey Bread, Breakfast Chicken Tinga Tostada & much more!

9AM - 2PM | DINNER MENU ALSO AVAILABLE AFTER 1PM

PRIVATE PARTIES

Di Pescara is the perfect place to host your next private function. Whether it is a bridal shower, a retirement party, a rehearsal dinner, or your very own birthday party, let our team of experts handle all of the details.

OUR ROOMS

Di Pescara offers three private rooms.

Carol's Room – Maximum 70 people – Private Space

Rita's Room – Maximum 35 people – Private Space

Vanessa's Room – Maximum 20 people – Private Space

These rooms can be divided or combined to accommodate parties from 10 to 150.

OUR MENU

We offer two great styles of dining for you to choose from. Both options include appetizers, side dishes and desserts served family style. For groups of less than 30 people, we offer individually plated entrees, where your guests can choose from three entrees that evening. For groups of more than 30 people, we offer a great family style dining menu. Start planning your event today!

BRIDAL SHOWERS

At Di Pescara, we specialize in hosting showers. Starched white linens, fresh flower centerpieces and votive candles set the mood. We serve a lovely three course meal with many lighter offerings, as well as a complimentary gift for the bride to be!

OFFICE CATERING

At Di Pescara, we specialize in catering a great selection of sandwiches and salads to your home or office. From our signature chopped salad, to a great turkey & swiss, let us do all the work. Delivery available on orders exceeding \$100.00. Earn Frequent Diner Points too!

2124 Northbrook Court
847.498.4321

We offer complimentary valet parking in the evening for our dinner patrons.

SIGNATURE ITEMS

spaghetti marinara	14.95
fresh basil	
rigatoni marsala	15.95
roast chicken, wild mushrooms, marsala cream sauce	
housemade potato gnocchi	17.95
tomato-vodka sauce, imported parmesan	
beer-battered haddock & shrimp	19.95
crispy chips, coleslaw, tartar sauce, malt vinegar (for all shrimp add 3.00)	
atlantic salmon cakes	19.95
tomato & cucumber salad, tartar sauce	
cavatappi pasta w/ shrimp	19.95
tomato vodka sauce, fresh mozzarella, asparagus	

CHICKEN

parmesan-crusted chicken brioni - wild mushrooms	18.95
chicken alla parmigiana - mozzarella & parmesan, marinara sauce	18.95
chicken milanese - crispy parmesan crust, tomato-arugula salad.	18.95
chicken giardiniera - spicy vegetable relish.	18.95
chicken limone - sautéed spinach, capers, lemon butter	18.95
add a side pasta	4.95
pastas - spaghetti, cavatappi or rigatoni	
saucers - marinara, tomato vodka, mushroom marsala cream or pomodoro	

STEAKS

Our beef is USDA Prime or Certified Black Angus — the finest available.
 It's naturally aged to bring out the fullest flavor and ideal tenderness.
 Our broilers seal in all that quality at 1200°F.

chopped steak - peppers & onions	16.95
skirt steak, 10 oz. - balsamic-marinated, au jus, hand-cut fries.	26.95
filet mignon, 7 oz. - crispy thick-cut onion rings, au jus	29.95
bone-in rib eye, 18 oz. - crispy thick-cut onion rings, au jus.	35.95
prime new york strip, 14 oz. - crispy-thick cut onion rings, au jus	39.95

SIDES

sautéed garlic spinach.	4.95	hand-cut fries	4.95
blistered sesame green beans	4.95	baked sweet potato	4.95
roasted green & white cauliflower	5.95	sautéed broccolini	5.95
braised tuscan kale	5.95	w/ garlic butter	
roasted brussels sprouts	5.95	parmesan mashed potatoes	5.95
w/ carrots		sautéed asparagus	6.95
crispy thick-cut onion rings.	5.95	w/ garlic butter	