

## HOUSE-MADE FOCCACIA / 3

ADD:

+herb butter & giardiniera / 5

+burrata & pesto / 7

## CHARCUTERIE

accompanied by bread, jam & almonds

3 cheeses for 16 / meats & cheese for 25

### CHEESE

parmigiano reggiano

honey goat

camembert

### MEAT

prosciutto di parma

spicy salami

soppressata

## HAPPY HOUR SPECIALS

### MONDAY - FRIDAY

3PM - 6PM • Dine-In Only

1/2 OFF CHARCUTERIE  
AND GLASSES OF WINE

### MONDAY

Starting at 4PM

25% OFF  
BOTTLES OF WINE



## LUNCH SANDWICH

served with arugula avocado, lemon caesar or fries

### GRILLED CHICKEN

prosciutto, swiss, dijonnaise / 15

### BLTA

applewood bacon, lettuce, tomato, avocado, dijonnaise / 15

### CAPRESE

bufala mozzarella, pesto, tomato, balsamic / 12

### ITALIAN COMBO

spicy salami, soppressata, prosciutto, lettuce, tomato, mozzarella, white balsamic vinaigrette / 15

## APPETIZERS

### CITRUS MARINATED OLIVES / 5

### FRIED CHICKPEAS / 8

### ARANCINI / 15

parmesan risotto balls served with warm marinara / 19

### CHARRED BRUSSELS SPROUTS

pancetta, garlic, brown sugared olive oil / 11

### TOMATO BASIL BISQUE

crouton, parmesan, parsley / 8

### MEATBALLS

pancetta marinara, parmesan, toasted baguette / 13

## SALADS

add chicken, spicy sausage, prosciutto, pancetta, shrimp \$4

### SPICY KALE CAESAR SALAD

croutons, parmesan, lemon, pickled chili / 13

### GREEN GODDESS

kale, spinach, shredded carrot, avocado, honey goat cheese, quinoa, dried currant, slivered almond, sunflower seeds, avocado herb dressing / 14

### ARUGULA AVOCADO

parmesan, white balsamic vinaigrette / 12

## PASTA

add chicken, spicy sausage, prosciutto, pancetta, shrimp \$4

### LEMON PARSLEY SPAGHETTI

garlic, parmesan, butter, black pepper / 14

### PAPPARDELLE BOLOGNESE

8hr ragu of tomato, pork & veal, parmesan, parsley / 17

### GNOCCHI

sage butter, butternut squash, kale, dried currant, parmesan / 16

### SPICY BAKED SHRIMP CAPELLINI

tomato, garlic, ginger, scallion / 18

## ENTREES

### ROASTED CAULIFLOWER

roasted red pepper, almond, dried currants, herbs / 19

### CHARGRILLED CHICKEN

blackened marinade, fried potatoes, arugula salad / 22

### LEMON SALMON

grilled thinly sliced zucchini, fresh spinach / 25

### STEAK FRITES

red wine gorgonzola butter, parmesan truffle fries, arugula salad / 26

## BOOK YOUR NEXT EVENT WITH US!

### CATERING & EVENT PACKAGES AVAILABLE!

contact us at (312) 623-3532

## PIZZA

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### MARGHERITA

tomato sauce, bufala mozzarella, basil / 14

### VODKA PESTO

vodka sauce, herb pesto, mozzarella / 15

### DIAVOLA

tomato sauce, spicy pepperoni, mozzarella, white truffle oil / 17

### ARTICHOKE

parmesan, garlic, mozzarella, lemon / 15

### GORGONZOLA

spinach, garlic cream, thin potato & rosemary / 16

### PROSCIUTTO ARUGULA

tomato sauce, mozzarella / 17

### CACIO E PEPE

parmesan cream sauce, mozzarella, parmesan, black pepper / 14

## SPECIALS

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### MUSHROOM DUMPLING SOUP

Wild mushroom dumplings, green onion, truffle oil / 8

*\*vegan\**

### BURRATA BOWL

Roasted heirloom cherry tomato, garlic confit, basil, focaccia / 10

### ITALIAN CHOPPED SALAD

Romaine, radicchio, pancetta, kalamata olives, garbanzo, cucumber, red onion, pepperoncini, heirloom cherry tomato, parmesan, red wine vinaigrette / 15

### SEAFOOD TORTELLINI

cLobster, shrimp, cheese tortellini, shallot, white wine cream sauce, thyme, parmesan cheese / 22

### HOT HONEY PIZZA

Vodka sauce, spicy pepperoni, mozzarella, parmesan, cayenne infused honey, scallions / 17

### LAVA CAKE

Blackberry whipped cream / 10

## DESSERTS

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TIRAMISU SQUARE / 9

GF CHOCOLATE MOUSSE / 9

CAPPUCCINO CHEESECAKE / 7

SEASONAL SPECIAL / inquire for details

## BEERS

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### PERONI

NON-ALCOHOLIC HEINEKEN *Buckler / 6*

KRANKSHAFT KOLSCH *Metropolitan / 6*

SON OF JUICE IPA *Maplewood / 8*

BRIGHTCIDER *Two Towns / 6*

BEL-AIR SOUR *Brooklyn / 6*

FAT PUG MILK STOUT *Maplewood / 8*

## WINES

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### SPARKLING

PROSECCO *Terre Gaie, Veneto / 42*

MOSCATO *Elio Perrone, Piedmont / 54*

### WHITE

RIESLING *Selbach, Mosel / 42*

CHARDONNAY *Boen, Santa Barbara / 48*

PINOT GRIGIO *Bolzano, Alto Adige / 46*

VERDICCHIO *Marchetti, Marche / 39*

VERNACCIA *Le Rote, Tuscany / 42*

INZOLIA *Valle dell'Acate, Sicily / 42*

### RED

PINOT NOIR *Planet Oregon, Willamette / 48*

VALPOLICELLA RIPASSO *Cantina di Negrar, Veneto / 56*

CABERNET SAUVIGNON *Eagle Glen, Napa / 56*

MALBEC *La Posta, Uco Valley / 46*

ZINFANDEL *Rombauer, Sierra Foothills / 80*

SUPER TUSCAN *Antonio Sanguinetti, Tuscany / 57*

BARBERA *Castello di Nieve, Piedmont / 61*

TOURGIA NACIONAL *Touriga Via Nua, Alentejo / 62*

CARRY OUT MENU

# eduardos

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