



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

APPETIZERS

OYSTERS ON THE HALF SHELL (GF)

1/2 DOZEN 21 • DOZEN 39
COCKTAIL SAUCE, MIGNONETTE

SHRIMP COCKTAIL (GF)

1/2 DOZEN 21 • DOZEN 39
COCKTAIL SAUCE

OCTOPUS (GF) 25

BRAISED IN DUCK FAT, WOOD GRILLED,
CHERRY TOMATOES, POTATOES, ARUGULA,
BALSAMIC VINAIGRETTE

AHI TUNA CRUDO (GF/N) 20

BLOOD ORANGE VINAIGRETTE, FRESH
CITRUS, PISTACHIO, CHILI OIL

PATATAS BRAVAS (GF/V) 12

LEMON &
GARLIC YOGURT

PIRI PIRI CHICKEN SKEWERS (GF) 17

CUCUMBER NOODLES, ROASTED TOMATOES,
FRIED CHICK PEAS, HERB VINAIGRETTE

BAKED GOAT CHEESE (V) 17

WOOD GRILLED FRUIT, SABA, OLIVE OIL,
COUNTRY TOAST

CHARCUTERIE (GF) 18

CHEF'S SELECTION OF CURED MEATS AND
CHEESES, CHARDONNAY FRUIT CHUTNEY,
DIJON MUSTARD

RED PEPPER HUMMUS & PITA (V) 14

CHICKPEAS, ROASTED RED PEPPER,
HERB OIL

OLIVE FOCACCIA (V) 12

HANDCRAFTED RICOTTA SPREAD,
MARINATED OLIVES

MEZZE PLATTER (V) 28

CHICKPEA HUMMUS, BABA GHANOUSH, CRUDITÉ, TZATZIKI, OLIVES, PITA BREAD

SALADS

SPINACH 16

CRISPY SHALLOTS, PICKLED RED ONION, BLUE CHEESE, WARM BACON DRESSING

MACEDONIAN SHOPSKA (GF/V) 17

TOMATO, OLIVES, FETA CHEESE, CUCUMBER, AVOCADO, BASIL, OLIVE OIL, BALSAMIC
TRADITIONAL PAIRING: CHILLED RAKIJA 10 (ASK YOUR SERVER FOR AVAILABLE FLAVORS)

TRUFFLE BURRATA (V) 20

TOMATO, ARUGULA, BALSAMIC

GRILLED CAESAR SALAD (V) 14

GRILLED ROMAINE, PARMESAN, PITA CROUTONS, CRUNCHY CHICKPEAS

HOUSE SALAD (GF/V) 14

ROMAINE, FRISÉE, GRAPE TOMATO, CUCUMBER, RED ONION, FETA, GREEK VINAIGRETTE

OPTIONAL ADD-ONS:

GRILLED CHICKEN 7, GRILLED SHRIMP 10, AHI TUNA 12

FLATBREADS

MARGHERITA (V) 16

TOMATO, MOZZARELLA, BASIL,
OLIVE OIL

SAUSAGE 18

LOUKANIKO SAUSAGE, SWEET & SPICY
PEPPERS, PROVOLONE, TOMATO, GARLIC,
TOMATO SAUCE, MOZZARELLA CHEESE

BIANCA (V) 18

MOZZARELLA, PARMESAN, MORNING SUN
CHEESE, PROSCIUTTO, SAGE

FUNGHI (V) 24

WOOD-ROASTED MUSHROOMS, TOMATO
SAUCE, ALPHA MORNING SUN CHEESE,
THYME, TRUFFLES

GF: GLUTEN FRIENDLY • N: NUT ALLERGY • PB: PLANT BASED • V: VEGETARIAN (EATS EGGS & DAIRY)
RAW/UNDERCOOKED: COOK COUNTY HEALTH DEPARTMENT WOULD LIKE TO INFORM YOU THAT CONSUMING
RAW OR UNDERCOOKED FOODS MAY CONTRIBUTE TO YOUR RISK OF FOOD BORNE ILLNESS.



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

PASTA

SEAFOOD PERCIATELLI 28

LOBSTER, MUSSELS AND CALAMARI, GARLIC, TOMATO,
ARTICHOKE, CHILI FLAKE

TROFIE CACIO PEPE (V) 23

PECORINO, PARMESAN, BLACK PEPPER, BUTTER

MUSHROOM LUMACHE (V) 32

MUSHROOM INFUSED PASTA, ASPARAGUS, ROASTED MUSHROOMS, LEMON,
TRUFFLES, PARMESAN

WOOD FIRED SPECIALS

AHI TUNA STEAK (GF) 48

DRUNKEN PEPPERS, GRILLED GREENS,

BONE IN LAMB CHOPS (GF) 42

GREMOLATA, GARLIC, LEMON, OLIVE OIL,
ARUGULA, OREGANO, PARSLEY, PINE NUTS

DRY-AGED RIBEYE (GF) 65

55-DAY, 20oz
CHOICE OF SIDE

POMEGRANATE GLAZED CHICKEN (GF) 23

BASMATI RICE, ROASTED TOMATOES

ROASTED SPANISH BRANZINO (GF) 55

LEMON, CAPER BUTTER,

PESTO CRUSTED SALMON (GF) 25

HAZELNUTS, ALMONDS, TOMATOES,
ASPARAGUS

FILET MIGNON (GF) 60

DELICATE CUT TENDERLOIN 8oz
CHOICE OF SIDE

SEAWATER BRINED 1/2 CHICKEN (GF) 28

MOSTARDA GLAZE, GRILLED FRUIT, THYME,
SMOKED OLIVE OIL

ENTRÉES

WAGYU SHORT RIB RISOTTO (GF) 28

AQUERELLO RISOTTO, ROASTED BONE MARROW, PARMESAN CHEESE, PORT

VEGETABLE TAGINE (PB/V) 22

POTATOES, BEETS, BRUSSELS SPROUTS, HEARTY GREENS,
HOUSE MADE GIARDINIERA, FRIED CHICK PEAS, DUKKA, BROWN RICE

LAMB SHANK TAGINE 52

POTATOES, PEPPERS, CARROTS, SMOKED ALMONDS, SUMAC, DATES, FIG AND
APRICOT COMPOTE, COUSCOUS

SEAFOOD CAULDRON 27

MUSSELS, SCALLOPS, LOBSTER, CALAMARI, SAFFRON, TOMATOES, COUNTRY TOAST

SIDES

CRISPY BRUSSELS SPROUTS (GF/V) 10

LEMON & GARLIC YOGURT, PARMESAN

SMASH FRIES (GF/V) 10

LEMON & GARLIC YOGURT

BASMATI RICE (GF/PB/V) 10

GARAM MASALA, CUMIN

LEMON & THYME MUSHROOMS (GF/PB) 10

ROSEMARY, AGED BALSAMIC

WOOD FIRED BROCCOLINI (GF/PB/V) 10

CHARRED LEMON

COUSCOUS (GF/PB/V) 10

LEEKs, RED PEPPER, GARLIC

GF: GLUTEN FRIENDLY • N: NUT ALLERGY • PB: PLANT BASED • V: VEGETARIAN (EATS EGGS & DAIRY)
RAW/UNDERCOOKED: COOK COUNTY HEALTH DEPARTMENT WOULD LIKE TO INFORM YOU THAT CONSUMING
RAW OR UNDERCOOKED FOODS MAY CONTRIBUTE TO YOUR RISK OF FOOD BORNE ILLNESS.