



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

APPETIZERS

OLIVE FOCACCIA (V) 12

HANDCRAFTED RICOTTA SPREAD,
MARINATED OLIVES

RED PEPPER HUMMUS & PITA (V) 14

CHICKPEAS, ROASTED RED PEPPER, HERB OIL

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

MEZZE PLATTER (V) 28

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

SOUPS & SALADS

LEMONY CHICKEN SOUP 12

VEGETABLES, PICKLED GARLIC, LEMON, CHILIES

LOBSTER BISQUE 14

CREME FRAICHE, CHIVES

HOUSE SALAD (V) 14

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

GRILLED CAESAR SALAD (V) 14

GRILLED ROMAINE, PARMESAN, PITA CROUTONS, CRUNCHY CHICKPEAS

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)

OPTIONAL ADD-ONS:

GRILLED CHICKEN 7, GRILLED SHRIMP 10, AHI TUNA 12

GREENS & GRAINS

COUSCOUS BOWL (V/PB) 16

LEBANESE TABBOULEH, AVOCADO, ROASTED PEPPERS,
ARUGULA, CARROTS, GREEK VINAIGRETTE, PITA

RED QUINOA BOWL (V) 16

BROCCOLINI, LEBANESE TABBOULEH, CAULIFLOWER,
RED ONION, YOGURT TAHINI SAUCE, PITA

HUMMUS BOWL (V/PB) 18

LEBANESE TABBOULEH, FALAFEL, TOMATO,
PICKLED RED ONION, TZATZIKI, PITA

OPTIONAL ADD-ONS:

GRILLED CHICKEN 7, GRILLED SHRIMP 10, AHI TUNA 12



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

PASTA & FLATBREADS

SEAFOOD PERCIATELLI 28

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

TROFIE CACIO PEPE (V) 23

PECORINO, PARMESAN, BLACK PEPPER, BUTTER

MARGHERITA (V) 16

TOMATO, MOZZARELLA, BASIL, OLIVE OIL

FUNGHI (V) 24

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

WOOD FIRED SPECIALS

GRILLED AVOCADO TOAST 19

SOURDOUGH, RICOTTA, OLIVE OIL, CAULIFLOWER TABBOULEH

AHI TUNA STEAK (GF) 48

DRUNKEN PEPPERS, GRILLED GREENS

PESTO CRUSTED SALMON (GF) 25

HAZELNUTS, ALMONDS, TOMATOES, ASPARAGUS

FILET MIGNON (GF) 60

DELICATE CUT TENDERLOIN 8OZ
CHOICE OF SIDE

DRY-AGED RIBEYE (GF) 65

55-DAY, 20OZ
CHOICE OF SIDE

POMEGRANATE GLAZED CHICKEN (GF) 23

BASMATI RICE, ROASTED TOMATOES

SANDWICHES

VANDER FARMS WAGYU BURGER 20

LETTUCE, TOMATO, PESTO GRILLED ONION, BRIOCHE BUN, SMASH FRIES

PIRI PIRI CHICKEN SANDWICH 15

CUCUMBER, TOMATO, HERBS, HUMMUS, BRIOCHE BUN, SMASH FRIES

HAM & CHEESE 19

OLIVE FOCACCIA, PROSCIUTTO, BURRATA, BASIL, BALSAMIC, SMASH FRIES

SHORT RIB GRILLED CHEESE 18

SHORT RIB MARMALADE, ALPHA MORNING SUN CHEESE, COUNTRY BREAD, SMASH FRIES

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.