



# PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

## APPETIZERS

### FRIED OR GRILLED CALAMARI 21

LIGHT SPRING SALAD,  
HERB VINAIGRETTE

### OCTOPUS (GF) 25

WOOD GRILLED, CHERRY TOMATOES, POTATOES,  
ARUGULA, BALSAMIC VINAIGRETTE

### AHI TUNA CRUDO (GF/N) 20

BLOOD ORANGE VINAIGRETTE, FRESH  
CITRUS, PISTACHIO, CHILI OIL

### COLD SEAFOOD MIX (GF/N) 30

OCTOPUS, CALAMARI & SHRIMP MARINATED IN  
EVOO AND RED WINE VINEGAR

### OLIVE FOCACCIA (V) 12

HANDCRAFTED RICOTTA SPREAD,  
MARINATED OLIVES

### MEDITERRANEAN WAGYU MEATBALLS 19

SPICY TOMATO SAUCE,  
YOGURT & FETA MOUSSE

### RED PEPPER HUMMUS (V) 12

PITA BREAD OR CRUDITÉ

### BABA GHANOUSH (V) 12

PITA BREAD OR CRUDITÉ

### MEZZE PLATTER (V) 28

RED PEPPER HUMMUS, BABA GHANOUSH, SPICY  
FETA, TZATZIKI, CRUDITÉ, OLIVES, PITA BREAD

### 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

### SHRIMP KADAIFI (V) 20

SHRIMP WRAPPED IN SHREDDED FILO,  
SPICY AVOCADO MOUSSE

### GRILLED SEAFOOD MIX (GF/N) 36

OCTOPUS, CALAMARI  
& SHRIMP

### BAKED GOAT CHEESE (V) 18

WOOD GRILLED FRUIT, OLIVE OIL,  
COUNTRY TOAST

### SAGANAKI (V) 14

PAN FRIED KEFALOGRAVIERA CHEESE,  
APPLE & FIG COMPOTE, LEMON

### SPICY FETA (V) 12

PITA BREAD OR CRUDITÉ

### TZATZIKI (V) 12

PITA BREAD OR CRUDITÉ

### CHARCUTERIE (GF) 19

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

## SOUPS & SALADS

### LOBSTER BISQUE 14

### CAESAR SALAD (V) 14

ROMAINE, PARMESAN, CROUTONS, CRUNCHY  
CHICKPEAS

### SHOPSKA SALAD (GF/V) 17

TOMATO, OLIVES, FETA CHEESE, CUCUMBER,  
AVOCADO, OLIVE OIL, BALSAMIC

### WATERMELON & FETA (V/GF) 13

WATERMELON, RED ONION, FRESH MINT, FETA  
CRUMBLES, HERB VINAIGRETTE

### LEMONY CHICKEN SOUP 12

### TRUFFLE BURRATA (V) 20

TOMATO, ARUGULA, BALSAMIC

### BEETS & GOAT CHEESE (GF/V) 16

BABY ARUGULA, ROASTED BEETS, CRANBERRIES,  
CANDIED WALNUTS, WHIPPED GOAT CHEESE,  
HONEY CIDER VINAIGRETTE

### HOUSE SALAD (V) 14

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

#### OPTIONAL ADD-ONS:

GRILLED CHICKEN 7, GRILLED SHRIMP 10, AHI TUNA 12

## EARLY DINING

(AVAILABLE UNTIL 3 PM)

### COUSCOUS BOWL (V/PB) 16

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

### RED QUINOA BOWL (V) 16

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

### HUMMUS BOWL (V/PB) 18

TABBOULEH, FALAFEL, TOMATO,  
RED ONION, PITA

### GRILLED AVOCADO TOAST 19

SOURDOUGH, RICOTTA, OLIVE OIL,  
CAULIFLOWER TABBOULEH

### SPANAKOPITA (V) 16

PHYLLO STUFFED WITH FETA CHEESE,  
SPINACH, SPRING ONION, DILL

### BEEF & LAMB SHAWARMA 24

HANDCRAFTED PITA BREAD, VERTICALLY ROASTED  
HALAL MEAT, TZATZIKI, ONION, TOMATOES, FRIES

### CHICKEN SHAWARMA 22

HANDCRAFTED PITA BREAD, VERTICALLY ROASTED  
CHICKEN, ROMANE, TOMATOES, GARLIC AIOLI, FRIES.

### SHORT RIB GRILLED CHEESE 18

SHORT RIB, WHITE CHEDDAR  
CHEESE, COUNTRY BREAD, SMASH FRIES

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

## ENTRÉES

### FILET MIGNON (GF) 60

DELICATE CUT TENDERLOIN 8OZ  
(CHOICE OF SIDE)

### 20 oz RIBEYE (GF) 65

(CHOICE OF SIDE)

### WAGYU BURGER 20

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

### WAGYU SHORT RIB RISOTTO (GF) 32

AQUERELLO RISOTTO, ROASTED BONE  
MALLOW, PARMESAN CHEESE

### BONE IN LAMB CHOPS (GF) 42

CHIMICHURRI, GARLIC, LEMON, OLIVE OIL,  
ARUGULA, OREGANO, PARSLEY

### OVEN-ROASTED LAMB SHANK (GF) 48

6-HOUR SLOW OVEN-ROASTED MARINATED LAMB  
SHANK, BAKED LEMONS & THYME POTATOES

### CHICKEN KEBAB (GF) 26

LIGHTLY MARINATED CHICKEN SKEWERS,  
RED QUINOA, CAULIFLOWER TABBOULEH

### POMEGRANATE GLAZED CHICKEN (GF) 23

LONG GRAIN RICE,  
ARUGULA

### SAKURA PORK CHOPS (GF) 38

GRILLED SAKURA PORK MARINATED  
WITH OREGANO, EVOO & LEMON

### SEAFOOD CAULDRON 30

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

### GRILLED SPANISH BRANZINO (GF) 55

LEMON, EVOO, OREGANO

### AHI TUNA STEAK (GF) 48

DRUNKEN PEPPERS,  
GRILLED GREENS

### BASIL PESTO SALMON (GF) 30

BASIL PESTO MASH POTATO, TOMATOES,  
YOGURT MOUSSE

### BEEF MEDALLIONS KEBAB (GF) 38

MARINATED 6OZ BEEF FILLET MEDALLIONS, CRISPY  
BRUSSELS SPROUTS & LEMON THYME MUSHROOMS

### BEEF KEBAB (GF) 23

TRADITIONAL BALKAN GROUND  
BEEF KEBAB

### SHRIMP KEBAB (GF) 32

MARINATED SHRIMP SKEWERS, LEMONY COUSCOUS  
PEARLS, CHIVES, MARINATED CHERRY TOMATOES

### VEGGIE MOUSSAKA (V) 22

POTATO, EGGPLANT, ZUCCHINI,  
BÉCHAMEL SAUCE

### MUSHROOM RISOTTO (V) 24

ARBORIO RICE, SAUTÉED MUSHROOMS,  
AROMATIC HERBS, PARMESAN CHEESE

## PASTA & PIDE

### SEAFOOD ORZO 28

LOBSTER, MUSSELS, CALAMARI, GARLIC,  
RED PEPPER, CHERRY TOMATOES

### LOBSTER PASTA 48

LINGUINE PASTA, WHOLE LOBSTER, CREAMY  
LOBSTER BISQUE, BASIL, OUZO

### TROFIE CACIO PEPE (V) 23

PECORINO, PARMESAN, BLACK PEPPER,  
BUTTER

### CASARECCE PESTO (V/N) 25

FRESH BASIL, GARLIC,  
WALNUTS, PINE NUTS

### BRAISED BEEF BUCATINI 32

6-HOUR BRAISED BEEF IN RICH TOMATO  
SAUCE, PARMESAN

### MARGHERITA (V) 16

TOMATO, MOZZARELLA, BASIL,  
OLIVE OIL

### SAUSAGE 18

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

### FUNGHI (V) 24

WOOD-ROASTED MUSHROOMS, TOMATO SAUCE,  
MOZZARELLA CHEESE, THYME, TRUFFLES

## SIDES

### CRISPY BRUSSELS SPROUTS (GF/V) 10

LEMON & GARLIC YOGURT, PARMESAN

### SMASH FRIES (GF/V) 10

LEMON & GARLIC YOGURT

### GRILLED VEGGIES (PB/GF/V) 10

CONFIT SEASONAL VEGGIES

### LEMON & THYME MUSHROOMS (GF/PB/V) 10

ROSEMARY, AGED BALSAMIC

### WOOD FIRED BROCCOLINI (GF/PB/V) 10

CHARRED LEMON

### SAUTED SPINACH (GF/PB/V) 10

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.