Direct From the North Side!
Chicago’s Sandwich Favorites

Gyro Plate
Some assembly required. Delicious spit-roasted gyro meat, onions, lettuce, tomatoes and creamy cucumber sauce served with two large pitas 7.75

Chicago-Style Dogs
The legendary dogs that originated on Maxwell Street in 1929. Two 100% beef hot dogs on poppy seed buns with mustard, bright green relish, onions, pickle spears, tomatoes and sport peppers all sprinkled with celery salt. Served with hand-cut fries 6.50

Chili Dogs
Our classic beef hot dogs smothered with our Chicago-style chili (cheese and onions upon request). Served with hand-cut fries 6.50

Jumbo Italian Beef
The real Chicago beef stand sandwich loaded with oven-roasted, slow-cooked, thinly sliced, perfectly seasoned Italian beef on an 7" French loaf. Served juicy with extra napkins 6.75

Windy City
A twist on a Pasquale’s favorite. Our jumbo Italian beef with mozzarella cheese, mushrooms and red onions 7.50

Combination
Our Italian beef and spicy sausage brought together on an 7" French loaf 7.50

Festa Italiana Spicy Italian Sausage
So good we had to give the originator all the credit! Famous Melrose Park Festa Italiana sausage with red sauce on an 7" French loaf 4.95 Make it a Double! 7.50

The Big Bombers
Fresh cold sandwiches served on giant 7" Italian Bakery French loaves. Oil, mayo, horseradish, yellow mustard and brown mustard are all available upon request. For only 2.75, add chips or fries to complement your sandwich.

The American
Freshly sliced ham, lean turkey and flavorful roast beef layered with American and Swiss cheeses, onions, mushrooms, tomatoes and crisp lettuce 6.50

The Italian
Capocollo, mortadella and Genoa salami crowned with Provolone and mozzarella cheeses, green peppers, onions, lettuce and tomatoes 6.50

The Garden Veggie
Fresh mixed greens with tomatoes, onions, green peppers, black olives, mushrooms and broccoli. Topped with cheese upon request 5.95

The B-52 - Served Hot & Delicious!
The crowd favorite. Served hot on a French loaf with Italian beef, Genoa salami, melted American cheese, sautéed onions, mushrooms and green peppers 6.95

New York & Specialty Delis
Our deli sandwiches are served with a kosher pickle and your choice of creamy coleslaw, baked beans, hand-cut French fries, sweet potato fries, garlic mashed potatoes or hand-cut potato chips.

New Orleans Muffaletta
(A Sicilian Favorite) provolone, geneoa and mortadella layered inside a 5" ciabatta topped with our homemade olive relish. MAN, IS IT GOOD! 7.25

Hot Ham & Cheese
Thinly sliced ham topped with melted American cheese on a toasted onion roll with yellow mustard 6.75

Spicy Pastrami
A spicy version of our corned beef sliced thin and topped with Swiss cheese. Served warm on marble rye with brown mustard 6.75

Time Square
The best of both worlds. Corned beef and spicy pastrami sliced thin, topped with Swiss cheese and brown mustard and served on marble rye. Horseradish available upon request 6.75

The Dagwood Double Decker
Ham, mortadella, salami, American cheese, tomato, turkey & Swiss with lettuce, tomato, mayo and mustard 7.45

Philly Cheese Steak
Juicy beef steak smothered in roasted peppers and onions, topped with Swiss cheese and served on a hoagie roll. The real thing 6.95

Turkey
Slow-roasted, lean smoked turkey breast piled high on lettuce with tomato slices and onions, topped with American and Swiss cheeses and served on an onion roll with mustard 6.75

Reuben
Thinly sliced corned beef covered with Swiss cheese, tangy sauerkraut and Thousand Island dressing on toasted marble rye 6.75

Corned Beef
Thin-sliced, lean corned beef piled high on marble rye. Served warm with Swiss cheese and yellow mustard 6.75

Manhattan Club
Ham and turkey crowned with Swiss and American cheeses, crispy lettuce and tomato slices on a buttered and toasted onion roll 6.75

Tender Pot Roast
Like Grandma used to make. Succulent, juicy pot roast on a fresh onion roll, served with fries, beans, coleslaw or hand-cut chips. Horseradish and onions are available upon request 6.75

Cubano (A Miami Favorite)
Ham, shredded pork, Swiss cheese, pickle slices with yellow mustard 6.75

Grilled Chicken Breast
A grilled chicken breast sandwich served on an onion roll with lettuce, tomato and mayo 6.75

Buffalo Chicken Breast
A breaded juicy breast dipped in our Buffalo sauce, topped with lettuce, tomato and bleu cheese on a toasted onion roll 6.75

Breaded Chicken Breast
A succulent breaded chicken breast topped with tomato and lettuce on a toasted onion roll 6.75

Please add 50¢ to all carryouts.
Seafood Features

**Perch Dinner**
Served with Coleslaw, hand-cut fries and marble rye 10.95

**Shrimp Dinner**
Lightly tempura battered and served with hand-cut French fries, coleslaw, rye bread, cocktail sauce and lemon slices 10.95

**Combo Dinner - Shrimp & Perch**
11.95

Garden Bounty Salads

Our large salads are prepared with only the finest, freshest seasonal ingredients. They are bigger and better than you'll find anywhere! Served with garlic bread.

**The Chef**
Ham, turkey and roast beef, freshly sliced in our kitchen, with a blend of cheeses on a bed of fresh garden goodies 7.50

**The Italian**
Fresh greens with our delicious Genoa salami, mortadella, capocollo and mozzarella and Provolone cheeses 7.50

**Spinach, Artichoke & Mushroom Salad**
Topped with red onion with raspberry vinaigrette and fontina cheese 7.50*

**Chicken Caesar Salad**
Fresh romaine lettuce, sprinkled with Parmesan cheese, black olives, tomatoes, tender grilled chicken and croutons. Topped with our wonderful creamy Caesar dressing 7.50

**The Greek**
Greek olives, tomatoes, onions, cucumbers, green peppers and Feta cheese on a bed of romaine lettuce with our Greek oil dressing 7.50*

**The Mediterranean**
Fresh tomatoes, Mandarin orange slices and apple slices. Greek olives, carrots, raisins and red onions on a bed of romaine lettuce tossed with an amazing raspberry vinaigrette 7.50*

**Dressings:**

* Add Chicken or Gyro meat for only $2.50 extra

NEW!

**Garden Bounty Salads**
Our large salads are prepared with only the finest, freshest seasonal ingredients. They are bigger and better than you'll find anywhere! Served with garlic bread.

**Coffee**
Free refills 1.50

**Fresh-Brewed Iced Tea**
Free refills 1.55

**Milk** 1.55

**Snapple**
Regular kiwi strawberry, regular or diet raspberry iced tea, pink lemonade, peach iced tea, classic lemonade or fruit punch 1.65

**Juice**
Orange, cranberry or grapefruit 1.50

**Specialty Bottled Sodas**
Baumeister cherry or cream 1.55

**Soda**
RC Cola, Diet Rite, Dr Pepper, 7-UP, Sun Drop, orange or rootbeer (free refills) 1.50

Please add 50¢ to all carryouts.
WELCOME! Our Chicago Italian dishes are made from precious family recipes carried over from the Old Country. This creates unique texture, flavor and aroma found nowhere else. So our Italian dishes are Italian, yes, but more specifically, they are the best of the best of the north side Chicago Italian food. If you have ever eaten an Italian beef sandwich near Cub’s park, ravioli at Papa Malianos or Alfredo at Armand’s, you will surely be in for a treat. But, if you have never had the pleasure, we invite you to experience it here at Pasquale’s. Every item on our menu is special.

Our corned beef on rye is addictive, and the antipasto is a treasure of classic Italian delicacies. Like the gone and missed PIG PEN BAR B.Q. at 69th and Racine, we smoke, slow cook and serve “Daddy’s Favorite Ribs.”

No item on our menu is ever considered for price. Only the highest quality ingredients, freshest produce and the finest homemade recipes are chosen. Like Pasquale’s grandma’s kitchen, you will find no artificial flavors, colors, chemicals or liquid smoke. We pick and choose our ingredients like we are feeding family, because to us you are a member of Pasquale’s family. So enjoy your meal and if you have any requests, we will do our best to accommodate them.

Thank You for choosing Pasquale’s!

WHERE THE CHEFS EAT!
Soup du Jour
A daily selection from our classic, gourmet recipes prepared with only the finest ingredients
Bowl 3.45  Cup 2.75

Minestrone
The traditional seasonal vegetable soup served with shredded Parmesan and Romano cheeses and French bread
Bowl 3.45  Cup 2.75

Baked French Onion Soup
Sweet and tender onions in a savory beef broth, topped with toasted bread and melted mozzarella cheese. Crock 3.25
Cup 2.65

Beanless Chili
Topped with shredded Cheddar cheese and sweet onions. Bowl 4.25  Cup 3.50

Colorado Green Chili
Spicy Colorado green chili with roasted Anaheim peppers, seasoned pork, onions, tomatillos and garlic. Delicious! Bowl 4.25  Cup 3.50

Delicious Potato Salad
2.55

Creamy Garlic Mashed Potatoes
With melted butter. Yum!  2.55

Creamy Coleslaw
A complement to any sandwich  1.50

Secret Recipe Baked Beans
Beans slow cooked in Pasquale’s secret BBQ sauce with rib meat. Great side to a sandwich!  1.50

Mediterranean Broccoli
Steamed and chilled fresh broccoli seasoned with olive oil, garlic, lemon slices and herbs. Served with garlic bread  5.95

Tomatoes Formaggio
Fresh-sliced tomatoes and creamy Fontina cheese slices with house dressing and spices over a bed of lettuce, served with garlic bread  5.95

Tossed Garden Salad
A variety of fresh greens tossed with garlic bread and served with garlic bread. Served with fresh greens tossed with garlic bread  3.95

Tasty Teasers

Breaded Pickle Chips
Served with ranch. Yum!  4.25

Breaded Portabella Mushrooms
For mushroom lovers only! Served golden brown with marinara sauce  5.95

Tamale Boat
Straight out of Chicago! A pair of authentic tamales filled with shredded beef and served with red sauce  5.95

Chicken Strips
A hearty portion of juicy, golden-breaded chicken strips served with BBQ sauce  5.95

Gourmet Breads

Nonna’s Garlic Bread
Real Italian kitchen garlic loaf  2.55

Pasquale’s Bread
Garlic bread topped with tomatoes, mozzarella and Provolone cheeses and Italian spices, then broiled to perfection  4.50

Stella’s Bread
Nonna’s garlic bread topped with spicy Italian sausage, red sauce and mozzarella and Provolone cheeses  5.25

Desserts

3-D Chocolate Cake
A rich, chocolate fudge frosting covering three layers of fudge-filled chocolate cake. Decorated with finely chopped walnuts and enhanced with chocolate fans. Deep, Dark and Delicious.  4.50

Tiramisu
Espresso infused cake, layered with dessert mascarpone cheese and whipped cream. Dusted with imported cocoa.  4.50

Cannoli
A crisp, Sicilian pastry shell, cream-filled with chocolate chips and topped with pistachios.  3.25

*Ask about our Cheesecake Special of the day!  4.50
Here's What People Are Talking About!

Golden Fork award-winning ribs and hickory-smoked chicken right here in our own kitchen. Served with your choice of any two of the following: hand-cut French fries, sweet potato fries, garlic mashed potatoes, creamy coleslaw, baked beans, garlic bread or chips. For only 2.00 extra, substitute pasta or a salad in place of one of your sides.

**Pasquale’s Original Baby Back Ribs**
We’ve hickory-smoked and slowly cooked these fabulous ribs just for you! A whole rack of falling-off-the-bone baby back pork ribs basted in our tangy BBQ sauce

*Whole rack 17.95 / Half rack 13.95*

**Pasquale’s Rib Combo**
A rib lover’s dream come true! A half rack of our original baby back ribs teamed with a half rack of our St. Louis-style pork ribs

*17.95*

**St. Louis-Style Pork Ribs**
Just a little larger and spicier than our original ribs. We have captured the spirit of St. Louis in these meaty ribs drenched in our spicy BBQ sauce

*Whole rack 17.95 / Half rack 13.95*

**Hickory-Smoked BBQ Chicken**
Two large and tender hickory-smoked chicken breasts generously basted with our BBQ sauce

*9.95*

**Ribs & Chicken Combo**
Your choice of a half rack of our original or St. Louis-style ribs and two tender and juicy hickory-smoked chicken breasts

*15.95*

Pasquale’s Signature Pasta Dishes

Served with Pasquale’s garlic loaf bread. **P.S.** For just 2.00 extra, have your pasta Pasquale Style with a cup of soup or a tossed salad.

**Mediterranean Chicken**
A delicious blend of fresh garlic, sweet onions, green peppers, Greek olives, juicy tomatoes and grilled chicken, topped with crumbled Feta cheese and served over our pasta of the day

*9.45*

**Spicy Sicilian Chicken**
A spicy blend of hot giardinera peppers and our delicious marinara sauce tossed with grilled chicken and served over pasta

*9.45*

**Chicken Parmesan**
A golden brown breaded chicken breast topped with marinara sauce and mozzarella and Romano cheeses, then broiled. Served with our house pasta and marinara sauce

*9.45*

**A Pasquale’s Favorite**

**Poncho’s Pasta**
Mmm good! Beanless Chicago-style chili served over our pasta of the day. Sided by an authentic Chicago tamale, sour cream, Cheddar cheese and black olives

*8.25*

Choose Sauces with any pasta dish on next page

**Little Italy Pasta**
A generous portion of real Italian pasta smothered with your favorite sauce. Served with Pasquale’s garlic loaf bread. **P.S.** For just 2.00 extra, have your pasta Pasquale Style with a cup of soup or a tossed salad.

**Pasta Roma Meatballs**
Our daily house pasta served with Roman meatballs

*9.45*

**Gnocchi**
A generous portion of old-world, hearty Italian dumplings

*8.95*

**Ask about our new stuffed Gnocchi**

*9.95*

**Sausage & Peppers**
Char-grilled spicy Italian sausage smothered in sweet, green bell peppers and served with house pasta

*9.45*

**Pasquale’s House Pasta of the Day**
A daily selection of premium imported pasta with sauce

*7.95*

Please add 50¢ to all carryouts.
Gourmet Ravioli
A generous portion of stuffed pasta pillows smothered with your favorite sauce and served with garlic bread.
P.S. For just 2.00 extra, have your pasta Pasquale Style with a cup of soup or a tossed salad.

- Jumbo Seafood Ravioli
  A delicate and hearty blend of shrimp and crabmeat seasoned with lemon, garlic and dill 9.45
- Shrimp Scampi Ravioli
  Chunks of shrimp with garlic, cheese and spices 9.45
- Chicken & Portabella Mushroom Ravioli
  A crowd favorite! Flavorful portabella mushrooms, chicken and ricotta and Parmesan cheeses 9.45
- Butternut Squash Ravioli
  Filled with wonderful golden, creamy squash 9.45
- Asiago Cheese Ravioli
  A new twist on a classic favorite. Asiago cheese and garlic stuffed into tender pasta pillows 9.45
- Sausage & Cheese Ravioli
  Cheese and sausage ravioli with hints of red bell pepper, carrots, celery and onions 9.45
- Sun-Dried Tomato Ravioli
  Gourmet cheeses mixed with parsley and sun-dried tomatoes in our ravioli pasta 9.45

A Pasquale’s Favorite

- Jumbo Cheese Ravioli
  Delicate cheese-stuffed pasta pillows prepared to order 8.95
- Classic Beef Ravioli
  Tantalizing beef-stuffed pillows prepared to order 8.95
- Jumbo Seafood Ravioli
  A delicate and hearty blend of shrimp and crabmeat seasoned with lemon, garlic and dill 9.45
- Shrimp Scampi Ravioli
  Chunks of shrimp with garlic, cheese and spices 9.45

North Chicago-Style Pastas
A generous portion of pasta smothered with your favorite sauce.
P.S. For just 2.00 extra, have your pasta Pasquale Style with a cup of soup or a tossed salad.

- Manicotti
  Three ricotta-stuffed pasta rolls covered with your choice of homemade sauce 9.95 Please allow 20 minutes for preparation.
- Stuffed Shells
  Three jumbo shells stuffed with a blend of three Italian cheeses 9.95 Please allow 20 minutes for preparation.
- Cannelloni
  It’s worth the 20-minute wait! Three meat-stuffed pasta rolls served with your choice of sauce 9.95

Pasquale’s Classic Homemade Sauces
All of our sauces are prepared right here in our kitchen. Don’t be afraid to try something new. Each one is as good as the other!

- Marinara
  A delicate red sauce made with only the best tomato products available. Tomato filets, sauce and Italian spices
- Spicy Sicilian
  Our own spicy red sauce with tomatoes, assorted peppers and Italian spices
- Alfredo
  Excellent choice. Guests tell us it’s the best Alfredo sauce ever! A northern Italian creamy white sauce seasoned just right with basil, heavy cream and five Italian cheeses 1.65
- Tossed Fretta
  White wine, olive oil, Italian cheeses, chopped tomatoes, mushrooms and broccoli. Anchovies added upon request 1.45
- Bianco Rosso
  Mama Mia! A blend of our homemade five-cheese Alfredo sauce combined with our delicious marinara sauce on top 1.65

Please add 50¢ to all carryouts.