

(847) 261-6017

APPETIZERS

Ike's wife made a vegetarian soup too good to just be called veggie, so we named it after her. CHEESY GARLIC BREAD	FLORENCE'S SOUP	5.00/7.00
CHICAGO STYLE (with cheese & giardiniera)		60
WITH PESTO	CHEESY GARLIC BREAD	10.00
BUFFALO WINGS	CHICAGO STYLE (with cheese & giardiniera)	11.00
Served with celery sticks and a tasty dip. BONELESS BITES	WITH PESTO	11.00
Served with celery sticks and a tasty dip. CHESE STICKS		17.00
CHESE STICKS	BONELESS BITES	16.00
FRIED CALAMARI 16.00 With cocktail and marinara sauces. SHRIMP AND CRAB DIP 16.00 A creamy blend of shrimp, crab and parmesan topped with diced fresh tomatoes. Served hot with toasted garlic baguette slices. HOUSEMADE MEATBALLS 14.00 Two of our housemade, quarter-pound meatballs with our own marinara and dipping bread. PIZZA SKINS 12.00 Deep dish pizza crust filled with mashed potatoes, bacon and cheddar.	Served with celery sticks and a tasty dip.	
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SALADS

Family Style serves 4-6
Add chicken to any salad - Ind. 4.00, Family Style 8.00

	ina.	Family
SALAD BOWL	10.00	20.00
Our famous Italian salad deliciously dressed with our own w vinegar and olive oil blend and topped with tomatoes and or		
SPECIAL SALAD BOWL		24.00
Our famous Italian salad topped with salami, Swiss cheese, giardiniera, tomatoes and onions. <i>Anchovies add .99</i>		
CAESAR SALAD	12.00	24.00
Romaine lettuce, grated cheese and croutons. Tossed in our		
housemade dressing.		
GREEK SALAD		26.00
Crisp romaine, chopped tomatoes, cucumbers, kalamata o roasted red peppers, red onion rings, feta, and creamy Gree		
papers, real miles, real miles, real, and erealing		

DRESSINGS: Ike's, Ranch, Greek, Bleu Cheese, Caesar and Honey Mustard

GLUTEN-FREE CRUST

Made with gluten-free ingredients, but cooked in a shared oven.

PEPPERONI	15.00
CHEESE & TOMATO	14.00
VEGGIE	15.00
Mushrooms, onions, peppers, mozzarella, romano and tomato sauce.	

18% GRATUITY AND 1 $^{1}\!\!\!/_{2}$ HOUR LIMIT FOR GROUPS OF 6 OR MORE

DEEP DISH PIZZA

Ind. 6" Small. 9" Large. 14"

CHEESE

Ind. 13.00 Small 22.00 Large 30.00

PEPPERONI

Ind. 16.00 Small 25.00 Large 35.00

SAUSAGE

Ind. 16.00 Small 25.00 Large 35.00

DEEP DISH SPECIALTY PIZZA

Ind. 6" Small. 9" Large. 14"

NUMERO UNO®

Our first choice for the most delectable pizza! Extra cheese, an abundance of fresh sausage, just the right amount of pepperoni and fresh mushrooms, onions and green peppers.

Ind. 17.00

Small 28.00

Large 38.00

FOUR CHEESE & PESTO

A blend of cheeses with a pesto base; topped with fresh tomatoes

Ind. 15.00

Small 25.00

Large 35.00

SPINACH

A blend of three cheeses and an abundance of delicately seasoned fresh spinach. Try it with mushrooms, you'll love it! (Additional charge)

Ind. 15.00

Small 25.00

Large 35.00

VEGGIE

Lots of cheese and the freshest mushrooms, onions and green peppers. A vegetarian delight.

Ind. 15.00

Small 25.00

Large 35.00

SPINOCCOLI®

Spinach, fresh broccoli, a blend of cheeses, a little garlic and chunky tomato.

Ind. 15.00

Small 25.00

Large 35.00

BBO CHICKEN

Sliced chicken, red onions, BBQ sauce and a blend of cheeses.

Ind. 18.00 Small 28.00

Large 38.00

ADDITIONAL INGREDIENTS

Deep Dish - Ind. 2.00 Sm. 3.00 Lg. 4.00 Thin Crust - 10" 2.00 16" 4.00

Broccoli, Cheese, Garlic, Green Peppers, Sliced Tomatoes, Banana Peppers, Spicy Giardiniera, Spinach, Roasted Red Peppers, Jalapeños, Mushrooms, Black Olives, Kalamata Olives, Onions, Pineapple, Pepperoni, Sausage, Chicken, Anchovies, Bacon, Italian Beef, Tomato Sauce

On ½ and ½ orders, add full portion ingredient price.



THIN CRUST SPECIALTY PIZZA

	10"	16"
WINDY CITY WORKS	18.00	35.00
Fresh onions, peppers, and mushrooms with bacon, p	epperoni,	
crumbled sausage, and our three-cheese blend.		
SUPER RONI	17.00	32.00

A crazy amount of pepperoni (seriously, count them	!).	
SOUTHSIDE SAUSAGE	17.00	32.00
UNO's three-cheese blend with smooth pizza sauce	& sausage.	

35.00

VEGGIE EXTRAVAGANZA	18.00
House-roasted peppers, red onions, zucchini, and ve	llow squash with seasoned

cherry tomatoes, fresh baby spinach, mushrooms, and out	r three-cheese ble	end.
NORTHSIDE CHEESE	16.00	26.00
IINO's three-cheese blend and housemade nizza sauce		

BBQ CHICKEN	18.00	30.00
Grilled chicken, our three-cheese blend, and red on	nions atop a layer of	
BBQ sauce. With a drizzle of even more BBQ.		

BYO CTC - Includes three toppings	20.00	30.00
Extra toppings - 10" 2.00 16" 4.00		

PASTA

Served with House Salad & Garlic Bread Add a Side of Meatballs - \$6.00

POMODORO	15.00
Pasta served with our special meatless marinara sauce.	
SPACHETTI	17.00

STAGRETIT 14	.00
With housemade meatballs.	

RATTLESNAKE PASTA	18.00
Sautéed and diced chicken breast over penne in spicy asiago cream sauce,	
topped with cheddar and fresh jalapeño. It may just bite back.	

CHICKEN PARM 18.	.00
Chicken breasts, hand-breaded with panko bread crumbs and romano, topped	
with moltad mazzarella, carvad over nanna taccad in our housemade marinara	

SANDWICHES

Served with fries

ITALIAN BEEF	16.00
Thin slices of roast beef in a spicy au jus with green peppers.	
MEATRAII	16 00

MEATBALL16	.00
Our housemade meatballs on Italian bread with marinara sauce.	

HOT AND COLD DRINKS

ALL SOFT DRINKS, COFFEE AND TEA...FREE CHICAGO REFILLS We are proud to serve Pepsi® products.

HOT COFFEE / TEA / HOT CHOCOLATE/ MILK - Reduced Fat 2%

BOTTLED WATER

BEER

DRAFT

Miller Light Bud Light Guinness Nitro

Goose Island 312
Goose Island IPA
Revolution Anti Hero

Ask about our rotating craft beer options.

BOTTLES/CANS

Miller Light
Blue Moon
Bud Light
Coors Light
Corona
Corona Light
Dos XX Amber
Dos XX Lager

Heineken
Goose Island 312
Goose Island IPA
Guinness
Lagunitas
Miller Lite
Miller Genuine Draft
Michelob Ultra

Modelo
Bells Two Hearted
Stella
Sharps N/A
Stella Cidre
Zywiec
Roots Ginger Beer
High Noon
White Claw

WINE

WHITE		RED	
Mezzacorona Pinot Grigio	11/42	Trinity Oaks Merlot	10 / 40
Mondavi Pinot Grigio	8/28	J. Lohr Cabernet	18 / 72
Oyster Bay Sauvignon Blanc	16 / 64	Joel Gott 815 Cabernet	18 / 72
Mondavi Sauvignon Blanc	8/28	Canyon Road Cabernet	8/28
Simi Sonoma Chardonnay	18 / 72	Mondavi Cabernet	8/28
Mondavi Chardonnay	8/28	Mark West Pinot Noir	17 / 68
Chloe Rose	12 / 45	Mondavi Red Blend	8/28

SPARKLING

La Marca Prosecco 16 / 64 Val d'oca Rose Prosecco 11 / 42

COCKTAILS

POMEGRANATE MARGARITA

Pomegranate splashed into a tequila connoisseur's favorite, Patrón Silver, mixed with the sweetness of Cointreau and the tartness of lime.

MAGNIFICENT MARGARITA

Desert Pear mix shaken with Sauza Gold Tequila, Cointreau and lime juice.

MARGARITA DE SU CASA

Inspired by Su Casa, our one-of-a-kind Mexican restaurant. Made with Sauza Gold, Cointreau and fresh lemon sour.

CHICAGO MULE

Northshore Vodka, lime juice and ginger beer served in a copper mug.

TOWERING ICED TEA

Tanqueray Gin, Absolut Vodka, Sauza Gold Tequila, Bacardi Limón and cola.

WINDY CITY HURRICANE

Southern Comfort, Bacardi Superior Rum and Myers's Dark Rum with a stormy blend of orange and pineapple juices.

SOUTHSIDE LEMONADE

Made with Hendrick's Gin, lemonade, fresh cucumber, fresh mint leaves and a spritz of sweet soda.

THE UNO BLOODY MARY

Grey Goose and a proprietary blend of spices mixed with V8 juice. Garnished with a lime and an olive.

SANGRIA

A unique wine punch with red wine, Bacardi Limón, cranberry and orange juices poured over ice.

MALÖRT

A shot of Chicago's finest liqueur made by the Jeppson family. Why the face?



In Chicago, eating pizza is a dining experience. not just a snack. But it wasn't always that way. Ike Sewell changed things back in 1943 when he invented Deep Dish Pizza. Some folks call it Chicago Pizza. Ike figured that if you combined some of Italy's old, authentic recipes with impressive quantities of the finest meats, spices, vegetables and cheeses, pizza would become a hearty meal. So he opened Pizzeria Uno as a fine restaurant specializing in his new Deep Dish Pizza, and it wasn't long before the restaurant had more customers than it could handle. Because Uno didn't have enough room to expand. Ike did another wonderful thing. He opened Pizzeria

Due on the opposite street corner in the lower

level of a beautiful Victorian mansion.

The rest is legend. Pizzeria Uno and Due have become the most celebrated Pizzerias in the world.

They've been mentioned in gourmet cookbooks, magazines and major newspapers, and featured on television and radio shows.

Ike's original Deep Dish Pizza has been imitated many times, but never quite duplicated. But the story doesn't end there. You see, Ike was born in Texas and grew up on hearty Mexican cooking and the local variations called Tex-Mex. He thrived on this flavorful food but couldn't find it in Chicago, So. in 1963, Ike opened Su Casa in the carriage house of the mansion that houses Pizzeria Due and brought his own special style of Mexican dining to the windy city. Su Casa quickly became the gathering place for Mexican food aficionados, and has remained so now for over 50 years!

WELCOME TO THE BIRTHPLACE OF DEEP DISH PIZZA



DESSERTS

UNO DEEP DISH SUNDAE®........ 8.00 Vanilla ice cream, chocolate sauce and whipped cream atop a giant chocolate chip cookie freshly baked in a deep dish pan.