

— OFFICE/FAMILY-STYLE CATERING —

Di Pescara is excited to introduce our new office catering service. Let us do all the work in making your next group lunch or dinner at work a hit!

THE “DI” LUXE

The “Di” Luxe has something for everyone! Enjoy a bountiful array of all of our favorite sandwiches along with two side salads and a sweet treat to end your meal.

11.95 PER PERSON (10 person minimum)
(24-hour notice is required.)



SANDWICHES

- roast chicken sandwich**
peperonata relish, cheddar
- roast turkey sandwich**
tarragon mayonnaise, roma tomatoes, swiss
- roast sirloin of beef sandwich**
creamy horseradish sauce, arugula, parmesan
- caprese sandwich**
fresh mozzarella, roma tomatoes,
pesto spread, balsamic

SIDE SALADS

- orchard • traditional caesar
- our chopped • pasta salad



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leye.com

— OFFICE/FAMILY-STYLE CATERING —

	lunch	dinner
roman.....	13.95	20.95
it takes two.....	14.95	23.95
trifecta.....	15.95	25.95

ROMAN

- YOUR CHOICE OF SALAD
our chopped • traditional caesar • orchard
- YOUR CHOICE OF PASTA
spaghetti - marinara
rigatoni pasta - mushroom marsala sauce
penne pasta - vodka sauce
- OUR DI SIGNATURE FROSTED CUPCAKES OR COOKIES

IT TAKES TWO

- YOUR CHOICE OF SALAD
our chopped • traditional caesar • orchard
- YOUR CHOICE OF PASTA
spaghetti - marinara
rigatoni pasta - mushroom marsala sauce
penne pasta - vodka sauce
- YOUR CHOICE OF CHICKEN
chicken limone • chicken giardiniera
chicken parmigiana • chicken milanese • chicken brioni
- OUR DI SIGNATURE FROSTED CUPCAKES OR COOKIES

TRIFECTA

- YOUR CHOICE OF SALAD
our chopped • traditional caesar • orchard
- YOUR CHOICE OF PASTA
spaghetti - marinara
rigatoni pasta - mushroom marsala sauce
penne pasta - vodka sauce
- YOUR CHOICE OF CHICKEN
chicken limone • chicken giardiniera • chicken milanese
chicken parmigiana • chicken brioni
- YOUR CHOICE OF FISH
almond-crusted whitefish
barbecued ginger atlantic salmon
- OUR DI SIGNATURE FROSTED CUPCAKES OR COOKIES

À LA CARTE CATERING PACKAGE

PORTION SIZES

	half	full
salads.....	10 ppl	15-20 ppl
appetizers.....	5-10	10-20
pasta.....	10-15	15-25

SALADS & DRESSING

	half	full
traditional caesar.....	23.00	35.00
chopped.....	27.00	40.00
orchard.....	27.00	40.00
balsamic.....	7.00	
italian.....	7.00	
blue cheese.....	7.00	
ranch.....	7.00	
caesar.....	7.00	
green goddess.....	7.00	

ADD TO YOUR SALAD

grilled chicken	5.00	grilled shrimp	7.00
grilled spicy chicken .	5.00	grilled salmon	7.00

APPETIZERS

	half	full
grilled artichoke.....	26.00	46.00
crispy shrimp di pescara.....	26.00	46.00
grilled calamari giardiniera.....	26.00	46.00
fried calamari marinara.....	26.00	46.00
jumbo lump crab cake.....	36.00	75.00
tuna tartare.....	40.00	80.00
classic shrimp cocktail.....	40.00	80.00

PASTA

	half	full
fresh spaghetti marinara.....	36.00	70.00
penne.....	40.00	76.00
gnocchi.....	43.00	80.00

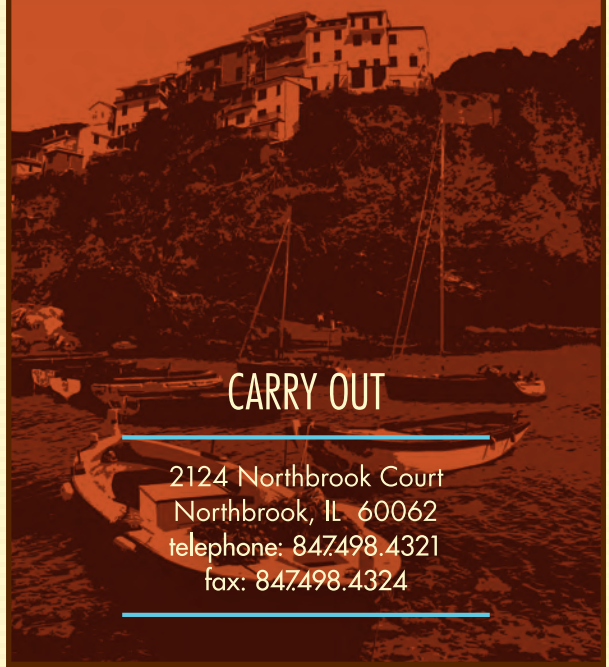
SUSHI

10 assorted rolls.....	100.00
20 assorted rolls.....	190.00

lobster add 3.00 per roll

DI PESCARA[®]
CURBSIDE CARRY OUT

Picking up your carry out order is convenient at Di Pescara. No need to park your car - just pull up to our valet and we'll bring your order out to you curbside.



CARRY OUT

2124 Northbrook Court
Northbrook, IL 60062
telephone: 847.498.4321
fax: 847.498.4324

APPETIZERS

grilled artichoke - lemon aioli, balsamic glaze.....	11.00
spicy shrimp nori tacos - avocado, green cabbage	11.00
grilled calamari giardiniera - arugula	13.00
fried calamari marinara	13.00
crispy zucchini, pickled peppers	
tuna tartare	14.00
soy-ginger vinaigrette, avocado, wonton chips	
jumbo lump crab cake - mustard sauce	14.00
shrimp cocktail - cocktail sauce, rémoulade	14.00

SUSHI & POKÉ

Freshly hand-rolled for high quality and the cleanest flavors.	
sweet potato roll - avocado, tempura sweet potato..	8.00
spicy tuna roll - ahi tuna, spicy mayo	12.00
crunchy shrimp & crab roll	13.00
avocado, cucumber, soy glaze	
california roll - crab, avocado, cucumber	14.00
rainbow roll - tuna, salmon, crab stick, avocado...	14.00
ocean roll - spicy tuna, crab stick, salmon,	14.00
crunchy seaweed, sriracha	
angry lobster roll.....	15.00
tempura lobster, jalapeño, cilantro, avocado	
aquachile	17.00
seared ahi tuna, seaweed salad, cucumber, avocado, crispy shallots, soy-yuzu	
tuna & salmon poké bowl.....	20.00
sticky rice, avocado, crunchy asian slaw, soy-ginger-sesame vinaigrette	

SOUPS

	small	large
soup of the day.....	A.Q.	A.Q.
cream of tomato basil	5.00	7.00
new england clam chowder	5.00	7.00

SANDWICHES

Served with hand-cut fries, or choice of vegetable (vegetables may have a small upcharge).		
	lunch	dinner
special recipe hamburger	13.00	14.00
brioche bun, raw or grilled onions		
add cheddar, american, swiss or blue		1.00
add thick-sliced applewood-smoked bacon		2.00
grilled turkey burger	14.00	14.00
swiss cheese, roasted red pepper mayo, coleslaw, whole wheat bun		
crab cake sandwich	14.00	-
brioche bun, mustard sauce, coleslaw		
new england lobster roll	23.00	-
coleslaw, hand-cut fries, toasted butter bun		

SALADS

	starter	full
traditional caesar	7.00	12.00
romaine, parmesan, croutons		
our chopped.....	7.00	12.00
blue cheese, wasabi peas, soy nuts, roasted corn, carrot, tomato, jicama, cabbage, blue cheese lemon vinaigrette		
orchard	7.00	12.00
sunflower seeds, jicama, cucumber, apple, pear, dried cranberries, green goddess		
classic seafood chopped.....	25.00	
jumbo lump crab, jumbo shrimp, grilled salmon, avocado, asparagus, rémoulade dressing		

ADD TO YOUR SALAD

grilled chicken	5.00	grilled shrimp.....	7.00
grilled spicy chicken	5.00	grilled salmon	7.00

	lunch	dinner
dressings: caesar, italian, blue-cheese vinaigrette, green goddess, soy-ginger vinaigrette, ranch, citrus vinaigrette, balsamic vinaigrette, rémoulade		
southwestern chopped	12.00	-
avocado, tomato, queso fresco, roasted corn, crispy tortilla, black beans, citrus vinaigrette		
crispy chicken cobb.....	15.00	-
celery, tomato, bacon, pickled red onion, roasted corn, avocado, hard boiled egg, blue cheese, buttermilk ranch		

PASTA

	lunch	dinner
fresh spaghetti marinara - basil	13.00	15.00
housemade potato gnocchi	14.00	18.00
tomato-vodka sauce, imported parmesan		

DI PESCARA PARTIES & SPECIAL EVENTS

Di Pescara is the perfect place to host your next private function. Whether it is a bridal shower, a retirement party, a rehearsal dinner, or your very own birthday party, let our team of experts handle all of the details.
Our parties & special events coordinators are here to assist you in planning your special occasion from beginning to end. From custom menus to centerpieces, these are just some of the many services available.
We offer three private rooms that can be divided or combined to accommodate parties from 10-150.
We look forward to taking care of your catering needs.
DI-PESCARA.COM/PRIVATE-PARTIES • 847.498.4321

FRESH FISH & SEAFOOD

Di Pescara takes great pride in the freshness of our fish. We work closely with local and national purveyors to procure the best-quality seafood.			
	lunch	dinner	
horseradish-crusted whitefish	18.00	24.00	
sautéed spinach, tomato-white wine sauce			
almond-crusted whitefish	18.00	24.00	
roasted brussels sprouts, carrots, lemon butter			
barbecued ginger atlantic salmon.....	19.00	27.00	
blistered sesame green beans			
parmesan-crusted east coast haddock..	19.00	24.00	
grilled asparagus, lemon-butter sauce			
pistachio-crusted wild alaskan halibut ..	20.00	35.00	
herb risotto			
fresh-caught fish of the day	A.Q.	A.Q.	
ask about today's selection			

OVEN-ROASTED FISH

Our high-heat, oven-roasting technique intensifies the natural flavors of the fish, prepared simply with minimal ingredients. Served on a cast iron platter with sautéed green beans, roasted red potatoes and tartar sauce.

	lunch	dinner
idaho rainbow trout	18.00	25.00
atlantic salmon	19.00	27.00

*All fish varieties can be prepared oven roasted.

SHELLFISH

	lunch	dinner
jumbo lump crab cakes	28.00	28.00
roasted corn, chilies, lime, mustard sauce		
lobster & steak combo	-	33.00
broiled 4 oz. lobster tail, (2) 3 oz. filet medallions, drawn butter, crispy potatoes, avocado, chimichurri sauce		
di pescara seafood trio.....	-	33.00
parmesan shrimp, lobster tail, crab cake, served with crispy potatoes		

THURSDAY SPECIAL

miso-glazed chilean sea bass
broccoli, shiitake mushrooms

39.00

- prices and availability are subject to change -

DI FAVORITES

	lunch	dinner
fresh spaghetti marinara	12.00	15.00
housemade potato gnocchi	14.00	18.00
tomato-vodka sauce, parmesan		
chicken alla parmigiana	15.00	20.00
mozzarella & parmesan, marinara sauce		
chicken milanese.....	15.00	20.00
roasted red peppers, fresh mozzarella, arugula		
chicken giardiniera	15.00	20.00
spicy vegetable relish		
add a side pasta.....	5.00	
pastas - spaghetti, penne		
saucers - marinara, tomato vodka, mushroom-marsala cream or pomodoro		

STEAKS

Our beef is USDA Prime or Certified Black Angus — the finest available. It's naturally aged to bring out the fullest flavor and ideal tenderness. Our broilers seal in all that quality at 1200°F.

	lunch	dinner
chopped steak	15.00	19.00
parmesan mashed, sautéed peppers & onions		
skirt steak, 12 oz.	32.00	32.00
balsamic marinated, au jus, hand-cut fries		
parmesan-crusted filet medallions	20.00	30.00
mashed potatoes, crispy onions		
filet mignon, 8 oz.....	34.00	34.00
beer-battered onion rings, au jus		

add to your steak	
horseradish crust.....	2.00
parmesan crust	2.00
blue cheese crust.....	2.00
4 oz. lobster tail	8.00

SIDES

roasted cauliflower.....	6.00
sesame green beans.....	6.00
roasted brussels sprouts & carrots.....	6.00
roasted sweet corn w/ chilies & lime	6.00
sautéed asparagus	6.00
hand-cut fries	6.00
baked sweet potato	6.00
parmesan-mashed potatoes	6.00