

GINO'S EAST
RIVER NORTH

MENU

Refreshments / Craft Beer / Quality Fare / Pizza

DRAFT BEER

ANTI-HERO

American IPA, Revolution Brewing Company, Chicago, Illinois, 6.5%, 12 oz..... 5

5 RABBIT

American Blonde Ale, 5 Rabbit Cerveceria, Chicago, Illinois, 5.3%, 12 oz..... 5

KRANKSHAFT

Kolsch, Metropolitan Brewing, Chicago, Illinois, 5.0%, 12 oz..... 5

SCHMETTERLING GOSE

Gose, Local Option, Chicago, Illinois, 4.5%, 12 oz..... 6

EBEL'S WEISS

Hefeweizen, Two Brothers Brewing Company, Warrenville, Illinois, 4.9%, 14 oz..... 5

RESTLESS YEARS

Rye Beer, Temperance Brewing Company, Evanston, Illinois, 5.8%, 12 oz..... 6

HITACHINO NEST WHITE ALE

Witbier, Kiuchi Brewery, Ibaraki-ken Naka-gun, Japan, 5.0%, 14 oz..... 7

TEN NINETY IMPERIAL IPA

Imperial IPA, Ten Ninety Brewing Company, Zion, Illinois, 9.9%, 12 oz..... 7



PICK 3

Any 3 Drafts....6

PICK 6

Any 6 Drafts....11

PICK 12

Any 12 Drafts....20

HOP HEAD RED

Red Ale, Green Flash Brewery, San Diego, California, 7.0%, 13 oz..... 6

DIRTY HELEN

English Brown Ale, Barley Island Brewing Company, Noblesville, Indiana, 5.2%, 12 oz..... 6

TRIPLE KARMELIET

Belgian Tripel, Brouweij Bosteels, Buggenhout, Belgium, 8.4%, 13 oz..... 8

SAISON DUPONT

Saison, Brasserie Dupont, Tourpes, Belgium, 6.5%, 13 oz..... 8

ELIOT NESS

Vienna Lager, Great Lakes Brewing Company, Cleveland, Ohio, 6.2%, 12 oz..... 5

GIGANTIC AMERICAN IPA

Gigantic IPA, Gigantic Brewing Company, 7.3%, Portland, Oregon, 12 oz 6

PULLMAN BROWN ALE

American Brown Ale, Flossmoor Station Brewery, Flossmoor, Illinois 6.0%, 12 oz 6

BARNEY FLATS

Oatmeal Stout, Anderson Brewing Company, Boonville, California, 5.8%, 12 oz..... 6

ACE PEAR CIDER

Pear Cider, California Cider Company, Sebastopol, California, 5.0%, 12 oz..... 6

BRICKSTONE PALE ALE

American Pale Ale, BrickStone Brewery, Bourbonnais, Illinois, 6.25%, 12 oz..... 6

BOTTLE BEER

MOOSE DROOL

*American Brown Ale, Big Sky Brewing Company,
Missoula, Montana, 5.3%, 12 oz.....5*

BAAAD BOY BLACK WHEAT

*American Dark Wheat Ale, 3 Sheeps Brewing,
Sheboygan, Wisconsin, 5.5%, 12 oz.....5*

PUNK IPA

*American IPA, BrewDog, Fraserburgh, Scotland,
5.6%, 11.2 oz.....8*

SWEETGRASS

*American Pale Ale, Grand Teton Brewing Company,
Victor, Idaho, 6% 12 oz.....6*

GERMANIAC (Kotbusser Style)

*American Pale Ale, Berghoff Brewery,
Chicago, IL, 6.3%, 12 oz.....6*

SUPPER CLUB

*American Pale Lager, Capital Brewery,
Middleton, Wisconsin, 5%, 12 oz.....6*

VANILLA PORTER

*American Porter, Breckenridge Brewery,
Breckenridge, Colorado, 4.7%, 12 oz.....6*

DE RANKE XX BITTER

*Belgian IPA, Brouwerij De Ranke,
Wevelgem, Belgium, 6.2%, 750 mL.....19*

ORO DE CALABAZA

*Biere de Garde, Jolly Pumpkin Artisan Ales,
Dexter, Michigan, 8%, 750 mL.....15*

EVIL TWIN YIN

*American Double/Imperial Stout, Evil Twin Brewing,
Kobenhavn, Denmark, 10%, 12 oz.....10*

EVIL TWIN YANG

*Black & Tan, Evil Twin Brewing,
Kobenhavn, Denmark, 11.1%, 12 oz.....10*

ORGANIC APPLE CIDER

*Cider, Samuel Smith Old Brewery,
Tadcaster, England, 5%, 12 oz.....6*

MAREDSOUS 8 BRUNE

*Dubbel, Brouweij Duvel Moortgat,
Brendonk-Puurs, Belgium, 11.2 oz.....11*

WHALE'S TALE

*English Pale Ale, Cisco Brewers Incorporated,
Nantucket, Massachusetts, 5.6%, 12 oz.....6*

STIEGL RADLER (Grapefruit)

*Fruit Beer, Stieglbrauerei zu Salzburg GmbH,
Salzburg, Austria, 2.5%, 11.2 oz7*

EINBECKER PILSENER

*German Pilsener, Einbecker Brauhaus AG,
Einbeck, Germany, 4.8%, 11.2 oz.....9*

AYINGER BRAU WEISSE

*Hefeweizen, Brauerei Aying, Aying, Germany,
5.10%, 11.2 oz.....7*

TALLGRASS ETHOS

*American IPA, Tallgrass Brewing Company,
Manhattan, Kansas, 6.8%, 16 oz.....9*

REISSDORF KOLSCH

*Kolsch, Brauerei Heinrich Reissdorf,
Koln Germany, 4.8%, 11.2 oz.....6*

LEFT HAND MILK STOUT

*Milk Stout, Left Hand Brewing Company,
Longmont, Colorado, 6%, 12 oz.....6*

FOUR (#4)

*Saison, Upright Brewing Company,
Portland, Oregon, 4.5%, 750 mL.....14*

BOONT ESB

*Extra Special Bitter, Anderson Valley
Brewing Company, Boonville, California,
6.8%, 12 oz.....8*

FURIOUS

*American IPA, Surly Brewing Company,
Brooklyn Center, Minnesota, 6.2%, 16 oz.....8*

ROCKY'S REVENGE

*Bourbon Brown American Brown Ale,
Tyrannena Brewing Company, Lake Mills,
Wisconsin, 6%, 12 oz.....6*

WINE

SPARKLING WINE

GL/BTL

PROSECCO <i>Zardetto 'Private Cuvee', NV, Veneto, Italy</i>	32
MOSCATO <i>Borgo Maragliano 'La Caliera', 2012, Piedmont, Italy</i>	10/40
SPARKLING <i>Rose Graham Beck, Brut Rose, NV, Western Cape, South Africa</i>	10/40
CHAMPAGNE <i>Duval-Leroy Brut Premier Cru, NV, Champagne, France</i>	95

WHITE WINE

GL/BTL

RIESLING <i>Dr. F Weins-Prum 2012, Mosel, Germany</i>	12/48
VERNACCIA <i>Le Rote, 2007, San Gimignano, Italy</i>	11/44
GRECO DI TUFO <i>Mastroberardino 'Mastro', 2012, Campania, Italy</i>	35
INZOLIA <i>Valle dell'Acate 'Case Ibidini', 2012, Sicily, Italy</i>	10/40
ARNEIS <i>Ceretto 'Blanghe', 2012, Piedmont, Italy</i>	49
SAUVIGNON BLANC <i>Sean Minor 'Four Bears', 2012, Central Coast, California</i>	9/36
SAUVIGNON BLANC <i>Frog's Leap, 2012, Napa Valley, California</i>	49
CHARDONNAY <i>Saintsbury, 2011, Carneros, California</i>	51
CHARDONNAY <i>Bogle, 2012, Monterey, California</i>	9/36
CHARDONNAY <i>Taft Street, 2012, Russian River Valley, California</i>	49
PINOT GRIGIO <i>Zenato, 2012, Veneto, Italy</i>	9/36
PINOT GRIGIO <i>Bolzano, 2012, Alto Adige, Italy</i>	39
ROSE <i>Castello di Ama Rosato, 2010, Tuscany, Italy</i>	12/48

RED WINE

GL/BTL

VALPOLICELLA <i>Allegrini 'Palazzo della Torre', 2012, Veneto, Italy</i>	47
PINOT NOIR <i>Kris, 2011, Trentino, Italy</i>	10/40
PINOT NOIR <i>Cristom Mt Jefferson, 2001, Willamette Valley, Oregon</i>	59
TEMPRANILLO <i>Ercavio, 2001, Castilla-La Mancha, Spain</i>	43
BARBERA <i>Castello di Nieve, 2012, Piedmont, Italy</i>	14/56
CHIANTI <i>Poggio Vigno so, 2008, Tuscany, Italy</i>	9/36
CHIANTI <i>Classico Villa di Zano Riserva, 2011, Tuscany, Italy</i>	49
SANGIOVESE <i>Rosso di Altesino, 2010, Tuscany, Italy</i>	12/48
SUPER TUSCAN <i>Antonio Sanguineti 'Maestro', 2010, Tuscany, Italy</i>	12/48
MALBEC <i>Renancer 'Punto Final', 2012, Mendoza, Argentina</i>	9/36
NEBBIOLO <i>Giovanni Rosso Langhe Nebbiolo, 2011, Piedmont, Italy</i>	55
BARBARESCO <i>Cascina delle Rose 'Tre Stelle', 2010, Piedmont, Italy</i>	135
MERLOT <i>Rombauer, 2009, Central Coast, California</i>	66
CABERNET SAUVIGNON <i>Stephen Vincent, 2011, Central Coast, California</i>	9/36
CABERNET SAUVIGNON <i>Caravan Dariuosh, 2011, Piedmont, Italy</i>	70
RED BLEND <i>Troublemaker, 2010, N.V., Central Coast, California</i>	11/44
CLARET <i>Ramey, NV, Carneros, California</i>	79
AGLIANICO <i>Montevetrano 'Core', 2011, Napa Valley, California</i>	64
SYRAH <i>Corvidae 'Lenore', 2011, Central Coast, California</i>	48
PETITE SIRAH <i>Hybrid, 2011, Napa Valley, California</i>	9/36
ZINFANDEL <i>Wine Guerilla, 2011, Sonoma County, California</i>	45
NERO D'AVOLA <i>Tasca d'Almerita, 2010, Sicily, Italy</i>	9/36

APPETIZERS

BAVARIAN SOFT PRETZEL BITES

Served with Spicy Mustard 3

BEER CURED BEEF JERKY

House Dried & Cured with Beer and Spices 3

DEEP DISH NACHOS

Tortilla Chips, Refried Beans, Cheddar Cheese, Black Olives, Jalapenos, Pico de Gallo
Add Pulled Chicken +3, Chili +2, Bacon +2, BBQ Brisket +3 8

MEDITERRANEAN ANTIPASTI TRIO

Lemon and Kalamata Olive Hummus, Cannellini Bean Mint Tabbouleh,
Beet Israeli Couscous Salad with Honey Goat Cheese 8

BBQ BRISKET SLIDERS

Chopped BBQ Brisket, Brioche Bun, Homemade Pickles 8

JUMBO CHICKEN WINGS

Buffalo / BBQ / Sticky Honey Orange / Asian Sesame Glaze / Spicy Mustard 8

LIME SHRIMP CEVICHE

Shrimp, Fresh Lime, Tomatoes, Sweet Peppers, Cucumber, Cilantro, Avocado, Tortilla Chips 6

ARTISAN CHEESE AND CHARCUTERIE BOARD

PICK 3 ... 11 PICK 4 ... 14 PICK 5 ... 16

FROMAGGI

Irish Cheddar, Blue Stilton, Brie, Aged Asiago,
Honey Goat

SALUMI

Hot Casalingo, Sopressata, Cacciatore,
Prosciutto, Coppa

SMOKED SALMON CROSTINI

Grilled bread, Smoked Salmon, Beer Caramelized Onion Dip, Scallions 5

SMOKED TROUT DIP WITH CRUDITÉ

Light Smoked Trout Dip with Crudité & Toasts 8

BACON MARINARA MINI MEATBALLS

Meatballs in Smoky Bacon Marinara Sauce 6

HOMEMADE MOZZARELLA STICKS

Aged Mozzarella or Spinach & Mozzarella, Served with Roma Tomato Sauce 6

HAND-CUT FRENCH FRIES

Salt & Vinegar / Garlic Rosemary / Sea Salt, Served with White Truffle Aioli. Add Easy Fried Egg +1 4

PUB CHIPS

Sweet & Spicy Potato Chips 4

SOUPS

SMOKED MEAT CHILI *Smoked Sausage, Black & Kidney Beans, Vegetables & Cheddar* 5

MINISTRONE SOUP *Fresh Vegetable Soup, Pesto*..... 5

ROASTED TOMATO SOUP *Roasted Tomato Soup, Herb Croutons & Fresh Basil*..... 5

SALADS

ANTIPASTI

Field Greens, Pepperoncini, Basil, Red Onions, Bufala Mozzarella, Salami, Red & Yellow Peppers, Fresh Oregano Vinaigrette **10**

NAPOLI SALAD WITH TUNA

Imported Italian Canned Tuna, Mixed Greens, Cucumbers, Red Onions, Tomatoes, Cannellini Beans, Capers, Sweet Peppers, Lemon Vinaigrette **9**

RANCHO PULLED CHICKEN SALAD

Slow Cooked Pulled Chicken, Tortilla Chips, Romaine, Tomatoes, Olives, Red Onions, Rancho de Gallo Dressing **9**

GREEK SALAD

Tomatoes, Cucumbers, Red Onions, Romaine, Pepperoncini, Kalamata Olives, Goat Cheese & Red Wine Vinaigrette **8**

ARUGULA CAPRESE

Bufala Mozzarella, Cherry Tomatoes, Arugula, Fresh Basil, Aged Balsamic Vinaigrette, Croutons **9**

LEMON CAESAR

Romaine, Parmesan Cheese, Croutons, Light Lemon Caesar Dressing **8**

BLACK KALE HARVEST SALAD

Black Kale, Field Greens, Figs, Blue Stilton, Pickled Apples, Candied Walnuts, Aged Balsamic Vinaigrette **10**

“ALL-IN” CHOPPED

Romaine, Field Greens, Bacon, Grilled Chicken, Tomatoes, Carrots, Cucumbers, Red & Yellow Peppers, Red Onions, Olives, Blue Stilton, Fresh Oregano Vinaigrette **10**

FIELD GREENS SALAD

Field Greens, Tomato, Cucumber, Carrots, Red Onion, Black Olives, Aged Balsamic Vinaigrette, Croutons..... **7**

SANDWICHES

DOUBLE BACON GRILLED CHEESE

Applewood Smoked Bacon, Cheddar, Brie & Bacon Aioli..... **8**

CHICKEN PARMESAN MONSTER *(Feeds 2 People)*

Crispy Chicken, Cheddar, Mozzarella, Parmesan, Marinara & Spices. “Buffalo Style It” + 1..... **16**

HOT ITALIAN

Spicy Hot Salami, Tomato, Fresh Mozzarella, Arugula & Hot Mustard..... **8**

BLUE & BEEF

Roast Beef, Blue Cheese, Caramelized Onions, Arugula..... **8**

PESTO MEATBALL

Meatballs, Pesto, Roma Tomato Sauce & Parmesan..... **8**

HERB CHICKEN PANINI

Fresh Bufala Mozzarella, Tomato, Kale Aioli & Arugula..... **8**

PLATES

BUFFALO CHICKEN MAC & CHEESE

Hot Buffalo Chicken, Cheddar Mac..... **14**

MOULES FRITES

Prince Edward Island Mussels, White Wine Herbs and Light Cream Broth, Hand Cut Fries **14**

SKIRT STEAK BISTECA

Crusted with Fine Italian Herbs, Rock Salt & Black Pepper with Fries..... **16**

SPECIALITY DEEP DISH PIZZA

	SM. <i>4 Slices</i>	MED. <i>6 Slices</i>	LG. <i>8 Slices</i>
MEATY LEGEND <i>Pepperoni, Italian Sausage, Canadian Bacon & Bacon.....</i>	22	28	32
CHICAGO FIRE <i>Hot & Spicy Patty-Style Sausage, Fire Roasted Red Peppers & Red Onions.....</i>	21	25	28
BBQ BRISKET ZA <i>BBQ Beef Brisket, Caramelized Onions, Red & Yellow Peppers.....</i>	22	28	32
JALAPEÑO BLUE <i>Bacon, Blue Cheese, Sausage, Blue Cheese & Bacon Stuffed Jalapeños</i>	22	28	32
SPINACH MARGHERITA <i>Spinach, Tomatoes, Basil</i>	21	25	28
GINO'S SUPREME <i>Sausage or Pepperoni with Fresh Onions, Green Peppers & Mushrooms.....</i>	22	28	32
BUILD YOUR OWN.....	15	20	24
Additional Toppings	2	2.5	3

THIN CRUST PIZZA

	MED. <i>12"</i>	LG. <i>14"</i>	XL. <i>16"</i>
MARGHERITA <i>Fresh Bufala Mozzarella, Plum Tomato Sauce, Basil</i>	13	17	21
DIAVOLA <i>Spicy Pepperoni, Plum Tomato Sauce, Mozzarella, Basil, White Truffle Oil.....</i>	14	18	22
ZIO GINO <i>Italian Sausage, Marinated Sweet Peppers, Caramelized Onions, Mozzarella, Plum Tomato Sauce.....</i>	15	19	23
ARTICHOKE <i>Parmesan, Mozzarella, Shaved Artichoke, Garlic, Lemon.....</i>	14	18	22
BUILD YOUR OWN.....	13	17	21
Additional Toppings	2	2.5	3

ADDITIONAL PIZZA TOPPINGS

CHEESE
blue cheese
cheddar,
bufala mozzarella
parmesan

VEGGIES
artichoke, black olives, green olives,
fresh garlic, fresh basil,
jalapeno slices, green peppers, sweet peppers,
red onion, yellow onion,
caramelized onions, mushrooms,
sliced tomatoes, pineapple, kale

MEAT
anchovies, bacon,
canadian bacon, meatballs
grilled chicken, pulled chicken,
pepperoni, spicy hot pepperoni,
prosciutto, sausage patty,
crumbled sausage, spicy hot sausage

*Sweet
Mandy B's*



OLD FASHIONED
~ DESSERTS ~

DESSERTS

SWEET MANDY B'S CUPCAKES

Assorted Cupcakes from Chicago's Famous Sweet Mandy B's Bakery3

SWEET MANDY B'S PEANUT BUTTER FUDGE

RICE CRISPY TREATS Peanut Butter & Chocolate Ganache Rice Crispy Treats4

DEEP DISH ICE CREAM COOKIE

Mitchell's Chocolate Chip Ice Cream & Chocolate Chip Cookie5



Corporate Events / Catering
Private Parties / Ship a Pizza

GINO'S EAST RIVER NORTH
500 N. Lasalle, Chicago
☎ **312.988.4200**

WWW.GINOSEAST.COM    

LUNCH
MENU

SOUPS

SMOKED MEAT CHILI <i>Smoked Sausage, Black & Kidney Beans, Vegetables & Cheddar</i>	5
MINISTRONE SOUP <i>Fresh Vegetable Soup, Pesto.....</i>	5
ROASTED TOMATO SOUP <i>Roasted Tomato Soup, Herb Croutons & Fresh Basil.....</i>	5

SALADS

ANTIPASTI

<i>Field Greens, Pepperoncini, Basil, Red Onions, Bufala Mozzarella, Salami, Red & Yellow Peppers, Fresh Oregano Vinaigrette</i>	10
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NAPOLI SALAD WITH TUNA

<i>Imported Italian Canned Tuna, Mixed Greens, Cucumbers, Red Onions, Tomatoes, Cannellini Beans, Capers, Sweet Peppers, Lemon Vinaigrette</i>	9
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RANCHO PULLED CHICKEN SALAD

<i>Slow Cooked Pulled Chicken, Tortilla Chips, Romaine, Tomatoes, Olives, Red Onions, Rancho de Gallo Dressing</i>	9
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GREEK SALAD

<i>Tomatoes, Cucumbers, Red Onions, Romaine, Pepperoncini, Kalamata Olives, Goat Cheese & Red Wine Vinaigrette</i>	8
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ARUGULA CAPRESE

<i>Bufala Mozzarella, Cherry Tomatoes, Arugula, Fresh Basil, Aged Balsamic Vinaigrette, Croutons</i>	9
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LEMON CAESAR

<i>Romaine, Parmesan Cheese, Croutons, Light Lemon Caesar Dressing</i>	8
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BLACK KALE HARVEST SALAD

<i>Black Kale, Field Greens, Figs, Blue Stilton, Pickled Apples, Candied Walnuts, Aged Balsamic Vinaigrette</i>	10
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“ALL-IN” CHOPPED

<i>Romaine, Field Greens, Bacon, Grilled Chicken, Tomatoes, Carrots, Cucumbers, Red & Yellow Peppers, Red Onions, Olives, Blue Stilton, Fresh Oregano Vinaigrette</i>	10
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FIELD GREENS SALAD

<i>Field Greens, Tomato, Cucumber, Carrots, Red Onion, Black Olives, Aged Balsamic Vinaigrette, Croutons.....</i>	7
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SANDWICHES

- Includes side field greens salad & a soft drink -

DOUBLE BACON GRILLED CHEESE

<i>Applewood Smoked Bacon, Cheddar, Brie & Bacon Aioli.....</i>	8
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HOT ITALIAN

<i>Spicy Hot Salami, Tomato, Fresh Mozzarella, Arugula & Hot Mustard.....</i>	8
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BLUE & BEEF

<i>Roast Beef, Blue Cheese, Caramelized Onions, Arugula.....</i>	8
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PESTO MEATBALL

<i>Meatballs, Pesto, Roma Tomato Sauce & Parmesan.....</i>	8
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HERB CHICKEN PANINI

<i>Fresh Bufala Mozzarella, Tomato, Kale Aioli & Arugula.....</i>	8
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LUNCH MENU

DAILY SELECTION OF DEEP DISH MINI 6" PIZZAS 8

- Includes side field greens salad & a soft drink -

SIDES

BEER CURED BEEF JERKY

House Dried & Cured with Beer and Spices 3

MEDITERRANEAN ANTIPASTI TRIO

Lemon and Kalamata Olive Hummus, Cannellini Bean Mint Tabbouleh,
Beet Israeli Couscous Salad with Honey Goat Cheese 8

JUMBO CHICKEN WINGS

Buffalo / BBQ / Sticky Honey Orange / Asian Sesame Glaze / Spicy Mustard 8

LIME SHRIMP CEVICHE

Shrimp, Fresh Lime, Tomatoes, Sweet Peppers, Cucumber, Cilantro, Avocado, Tortilla Chips 6

HOMEMADE MOZZARELLA STICKS

Aged Mozzarella or Spinach & Mozzarella, Served with Roma Tomato Sauce 6

PUB CHIPS Sweet & Spicy Potato Chips 4

Sweet
Mandy B's



OLD FASHIONED
~ DESSERTS ~

SWEET MANDY B'S DESSERTS

Cupcakes 3

Assorted Cupcakes

Peanut Butter Fudge Rice Crispy Treats 4

Peanut Butter & Chocolate Ganache Rice Crispy Treats

— APPETIZERS —

BAVARIAN SOFT PRETZEL BITES..... 3

Served with Spicy Mustard

BEER CURED BEEF JERKY.....3

House Dried & Cured with Beer and Spices

DEEP DISH NACHOS.....8

*Tortilla Chips, Refried Beans, Cheddar Cheese, Black Olives, Jalapenos, Pico de Gallo
Add Pulled Chicken +3, Chili +2, Bacon +2, BBQ Brisket +3*

MEDITERRANEAN ANTIPASTI TRIO.....8

*Lemon and Kalamata Olive Hummus, Cannellini Bean Mint
Tabbouleh, Beet Israeli Couscous Salad with Honey Goat Cheese*

BBQ BRISKET SLIDERS.....8

Chopped BBQ Brisket, Brioche Bun, Homemade Pickles

JUMBO CHICKEN WINGS.....8

*Buffalo / BBQ / Sticky Honey Orange
Asian Sesame Glaze / Spicy Mustard*

LIME SHRIMP CEVICHE.....6

*Shrimp, Fresh Lime, Tomatoes, Sweet Peppers,
Cucumber, Cilantro, Avocado, Tortilla Chips*

**SMOKED TROUT DIP WITH..... 8
CRUDITÉ**

Light Smoked Trout Dip with Crudité & Toasts

**BACON MARINARA MINI.....6
MEATBALLS**

Meatballs in Smoky Bacon Marinara Sauce

HOMEMADE MOZZARELLA..... 6

STICKS

*Aged Mozzarella or Spinach & Mozzarella, Served
with Roma Tomato Sauce*

PUB CHIPS.....4

Sweet & Spicy Potato Chips

SOUPS

SMOKED MEAT CHILI..... 5

Smoked Sausage, Black & Kidney Beans, Vegetables & Cheddar

MINISTRONE SOUP.....5

Fresh Vegetable Soup, Pesto

— SALADS —

ANTIPASTI.....10

*Field Greens, Pepperoncini, Basil, Red Onions, Bufala Mozzarella, Salami,
Tuscan Peppers, Fresh Oregano Vinaigrette*

NAPOLI SALAD WITH TUNA.....9

*Imported Italian Canned Tuna, Mixed Greens, Cucumbers, Red Onions,
Tomatoes, Cannellini Beans, Capers, Sweet Peppers, Lemon Vinaigrette*

RANCHO PULLED CHICKEN SALAD.....9

*Slow Cooked Pulled Chicken, Tortilla Chips, Romaine, Tomatoes, Olives, Red
Onions, Rancho de Gallo Dressing*

GREEK SALAD..... 8

*Tomatoes, Cucumbers, Red Onions, Romaine, Pepperoncini, Kalamata Olives,
Goat Cheese & Red Wine Vinaigrette*

ARUGULA CAPRESE.....9

*Bufala Mozzarella, Cherry Tomatoes, Arugula, Fresh Basil, Aged Balsamic
Vinaigrette, Croutons*

LEMON CAESAR..... 8

Romaine, Parmesan Cheese, Croutons, Light Lemon Caesar Dressing

BLACK KALE HARVEST SALAD.....10

*Black Kale, Field Greens, Figs, Blue Stilton, Pickled Apples,
Candied Walnuts, Aged Balsamic Vinaigrette*

“ALL-IN” CHOPPED.....10

*Romaine, Field Greens, Bacon, Grilled Chicken, Tomatoes, Carrots,
Cucumbers, Red & Yellow Peppers, Red Onions, Olives, Blue Stilton,
Fresh Oregano Vinaigrette*

FIELD GREENS SALAD.....7

*Field Greens, Tomato, Cucumber, Carrots, Red Onion, Black Olives, Aged
Balsamic Vinaigrette, Croutons*

SANDWICHES

All sandwiches served with pub chips.

DOUBLE BACON GRILLED CHEESE..... 8

Applewood Smoked Bacon, Cheddar, Brie & Bacon Aioli

**CHICKEN PARMESAN MONSTER..... 16
(Feeds 2 People)**

*Crispy Chicken, Cheddar, Mozzarella, Parmesan, Marinara & Spices.
“Buffalo Style It” + 1*

HOT ITALIAN..... 8

Spicy Hot Salami, Tomato, Fresh Mozzarella, Arugula & Hot Mustard

BLUE & BEEF..... 8

Roast Beef, Blue Cheese, Caramelized Onions, Arugula

HERB CHICKEN PANINI..... 8

Fresh Bufala Mozzarella, Tomato, Kale Aioli & Arugula

— PLATE —

BUFFALO CHICKEN MAC & CHEESE...14

Hot Buffalo Chicken, Cheddar Mac

SPECIALITY DEEP DISH PIZZA

	SM. 4 Slices	MED. 6 Slices	LG. 8 Slices
MEATY LEGEND <i>Pepperoni, Italian Sausage, Canadian Bacon & Bacon.....</i>	22	28	32
CHICAGO FIRE <i>Hot & Spicy Patty-Style Sausage, Fire Roasted Red Peppers & Red Onions.....</i>	21	25	28
BBQ BRISKET ZA <i>BBQ Beef Brisket, Caramelized Onions, Red & Yellow Peppers.....</i>	22	28	32
JALAPEÑO BLUE <i>Bacon, Blue Cheese, Sausage, Blue Cheese & Bacon Stuffed Jalapeños</i>	22	28	32
SPINACH MARGHERITA <i>Spinach, Tomatoes, Basil</i>	21	25	28
GINO'S SUPREME <i>Sausage or Pepperoni with Fresh Onions, Green Peppers & Mushrooms.....</i>	22	28	32
BUILD YOUR OWN	15	20	24
Additional Toppings	2	2.5	3

THIN CRUST PIZZA

	MED. 12"	LG. 14"	XL. 16"
MARGHERITA <i>Fresh Bufala Mozzarella, Plum Tomato Sauce, Basil</i>	13	17	21
DIAVOLA <i>Spicy Pepperoni, Plum Tomato Sauce, Mozzarella, Basil, White Truffle Oil.....</i>	14	18	22
ZIO GINO <i>Italian Sausage, Marinated Sweet Peppers, Caramelized Onions, Mozzarella, Plum Tomato Sauce.....</i>	15	19	23
ARTICHOKE <i>Parmesan, Mozzarella, Shaved Artichoke, Garlic, Lemon.....</i>	14	18	22
BUILD YOUR OWN	13	17	21
Additional Toppings	2	2.5	3

ADDITIONAL PIZZA TOPPINGS

CHEESE

blue cheese
cheddar,
bufala mozzarella
parmesan

VEGGIES

artichoke, black olives, green olives,
fresh garlic, fresh basil,
jalapeno slices, green peppers, sweet peppers,
red onion, yellow onion,
caramelized onions, mushrooms,
sliced tomatoes, pineapple, kale

MEAT

anchovies, bacon,
canadian bacon, meatballs
grilled chicken, pulled chicken,
pepperoni, spicy hot pepperoni,
prosciutto, sausage patty,
crumbled sausage, spicy hot sausage

DESSERTS

*Sweet
Mandy B's*



OLD FASHIONED
~ DESSERTS ~

SWEET MANDY B'S CUPCAKES

*Assorted Cupcakes from Chicago's Famous
Sweet Mandy B's Bakery3*

SWEET MANDY B'S PEANUT BUTTER FUDGE RICE CRISPY TREATS

*Peanut Butter & Chocolate Ganache
Rice Crispy Treats4*

*Corporate Events / Catering
Private Parties*

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MENU

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SPECIALTY
Cocktails

ALL COCKTAILS ARE \$12

SURF & TURF BLOODY

*Ketel One Vodka, Homemade Bloody Mary Mix,
Celery, Celery Salt Rim, Stuffed Bluecheese Olive,
Casalingo, Shrimp, Bacon, 4 oz Sidecar of Krankshaft*

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Lime Juice, Lime Garnish

PEACH OLD FASHIONED

*Bulleit Bourbon, Bitters, Peach Schnapps,
Cherry & Orange Garnish*

UNTOUCHABLE TINI

*Domaine de Canton, Bulleit Bourbon,
Fresh Lemon Juice, Orange Twist Garnish*

BLACKBERRY ROYAL

*Blackberry Purée, Zardetto Prosecco,
Blackberry Garnish*

ZIA MIA MARGARITA

*Hornitos Silver Tequila, Grand Marnier, Sour Mix,
Salt Rim, Lime & Orange Garnish*