

## Ranalli's Specialty Thin Crust Pizza

SMALL 10" MEDIUM 12" LARGE 14" EX LARGE 16"

Ranalli's Special Italian sausage, mushrooms, onions and green peppers.
\$12.95\$15.95\$19.95\$24.95
Prosciutto & Arugula Olive oil, mozzarella, prosciutto, dressed arugula and shaved Parmesan.
\$12.95\$15.95\$19.95\$24.95
Spicy Spicy calabrese, habañero chicken, fresh jalapeño, spicy pickled Hungarian peppers, gartic, mozerella and Pepper Jack cheese.
\$12.95\$15.95\$19.95\$24.95
Meat Lover Italian sausage, pepperoni and bacon.
\$12.95\$15.95\$19.95\$24.95

Hawaiian Habañero bbq sauce, honey smoked ham, smoked gruyere cheese, grilled pineapple and fresh Thai basil.

\$12.95.....\$15.95.....\$19.95.....\$24.95

BBQ Chicken Grilled chicken, red onions, cilantro and BBQ sauce.

\$12.95.....\$15.95.....\$19.95.....\$24.95

 Margherita
 Fresh mozzarella, basil and tomatoes.

 \$10.95
 \$14.95

 \$17.95
 \$21.95

Vegetarian Fresh tomatoes, spinach, mushrooms and roasted eggplant. \$12.95......\$15.95.....\$19.95.....\$24.95

# Ranalli's Famous Pizza

SMALL 10" MEDIUM 12" LARGE 14" EX LARGE 16"

## Thin Crust

All Cheese......\$7.95.....\$10.95.....\$13.95.....\$16.95 Ingredients....\$1.50....\$1.95....\$2.25....\$2.50

Gluten Free \*Small Size Only \$9.95

## Pan Style or Ranalli's Original Double Decker

A famous thin crust pizza cooked inside of a pan pizza.

All Cheese......\$10.95.....\$14.95.....\$17.95 Ingredients.....\$1.50.....\$1.95.....\$2.25

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# Chicago Style Stuffed Pizza

The pizza that Chicago claims as its very own, a stuffed pizza that legends are made of.

All Cheese......\$11.95.....\$14.95.....\$17.95 Ingredients.....\$1.50.....\$1.95.....\$2.25



Gluten Free \* Ranalli's gluten-free pizza crust is prepared in a sterile environment, but is finished in our kitchen where wheat and wheat products are present.

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#### Ranalli's Chicken Tenders \$795

Five giant tenders, marinated overnight and cooked to a crisp perfection. Choice of ranch, BBQ or honey mustard.

#### Jumbo Chicken Wings \$895

Tossed in your choice of buffalo, BBQ or habefiero BBQ, celery sticks and your choice of ranch, blue cheese or creamy garlic dressing for dipping.

#### Parmesan Wings \$895

Breaded Parmesan wings tossed with a housemade Parmesan sauce and served with a creamy garlic dressing.

#### Breadsticks \$525

Four of the softest breadsticks around. Served with our marinara or ranch dressing.

#### Toasted Ravioli \$795

Ten cheese ravioli, served with our marinara sauce.

#### Crispy Cheese Curds \$695

Hand breaded fresh cheese curds fried and served with a side of marinara.

#### Mini Burgers (3 for \$9 - 6 for \$15)

Freshly ground burger with Merkt's cheddar.

#### Bruschetta \$825

Diced tomato, Parmesan, basil, mozzarella cheese tossed in a vinaigrette served on a garlic crostini and finished with reduced balsamic and pesto sauce.

#### Fried Calamari \$895

Tossed with Mama Lil's pickled spicy Hungarian peppers and served with spicy aioli.

#### Onion Rings \$695

Housemade crispy onion rings served with a chipotle aioli.

#### Meatballs (3 for \$9 - 6 for \$15)

Pick one style or mix & match. Served with marinara.

# Turkey Meatball

Housemade all natural turkey meatballs braised in white wine. Served with chipotle aioli.

#### Ranalli's Meatball Bison meatball made with

Our housemade meatball made with veal, beef and pork. Served with marinara.

## Fresh Salads

Any salad may be chopped & tossed upon request. Top off any salad with grilled chicken or blackened chicken for \$2.95. Extra salad dressing for 75 ¢.

Bison Meatball

YOUR CHOICE OF DRESSING: Vinaigrette, Blue Cheese, Caesar, Ranch, Honey Dijon, Creamy Garlic, Mustard Vinaigrette, White Balsamic Vinaigrette, Low Calorie Creamy Italian or Italian

ricotta and Parmesan. Served with habañero BBQ.

#### Salad Bowl \$795

Mixed greens, tomatoes, onions, black olives, pepperoncinis, mozzarella cheese, garbanzo beans and housemade croutons. Your choice of dressing served on the side.

#### The Ultimate Caesar Salad \$795

Romaine lettuce, tomatoes, hard-boiled egg and croutons, sprinkled with Parmesan and served with our housemade Caesar dressing.

#### Greek Salad \$895

Mixed greens, tomatoes, onions, cucumbers, Greek olives and feta cheese.

#### Antipasto Salad (Half Order \$755 - Full Order \$1155)

Salami, pepperoni, mortadella, calabrese, provolone, fresh mozzarella, cucumbers, roasted red peppers, tomatoes, red onions, olives, pepperocinni and marinated artichokes with Romaine lettuce, tossed in a white balsamic vinaigrette.

#### Caprese Salad Seasonal \$895

Farmers Market heirloom tomatoes, buffalo mozzarella, fresh basil and aged balsamic.

#### Super Suzy Salad \$995

Mixed greens topped with chicken, blue cheese, bacon, Kalamata olives, tomatoes, red onions and a mustard vinaigrette on the side.

## Wraps

All wraps are served with Waffle Fries and a pickle. Substitute Sweet Potato Waffle Fries for \$1 or Mac 'N Cheese for \$2.50.

#### Chicken Caesar Wrap \$895

Grilled or crispy chicken tossed in Caesar dressing with Romaine, cheese, croutons, grape tomatoes, marinated anchovies and Parmesan crisp.

#### Buffalo Chicken Wrap \$895

Grilled or crispy chicken tossed in buffalo sauce with Romaine & leaf lettuce, tomatoes, crumbled blue cheese and ranch dressing. Order it as a salad or in a garden herb wrap.

## Sides

Waffle Fries \$395 Sweet Potato Waffle Fries \$495 Fresh Vegetables \$395

Dinner Salad \$395 Small Caesar Salad \$395 Garlic Bread \$295

Minestrone Soun \$475 Dipping Cheese \$100



Coca Cola Proudly serving Red Bull & Red Bull Sugarfree













## for \$1 or Mac 'N Cheese for \$2.50. The Hipster \$1095

Sharp cheddar cheese with frizzled onions, topped with our hickory BBQ sauce, served on a pretzel bun.

#### Grand Avenue \$1095

Smoked gouda cheese, crisp hickory smoked bacon and chipotle mayo, served on a pretzel bun.

Our signature burgers have been hand crafted by our Executive Chef. Choose from the following:

Angus Burger, Turkey Burger, Veggie Burger or you can choose a Grilled Chicken Breast or Crispy Chicken Tenders. Sandwiches served with Waffle Fries. Substitute Sweet Potato Waffle Fries

#### The Lincoln Park \$1095

Hickory smoked bacon, sharp cheddar cheese and a fried egg, served on a pretzel bun.

#### The 22 \$1095

**Burgers** 

Pepper Jack cheese, roasted poblano peppers, red onion and fresh avocado, served on a pretzel bun.

#### The Blue Demon \$1095

Swiss cheese, sautéed mushrooms, hickory bacon and caramelized onions, served on a pretzel bun.

#### All American Cheese Burger \$895

Half pound of freshly ground, cooked to order with your choice of cheese. Served on a toasted bun.

#### Turkey Burger \$995

A juicy, half pound of lean ground turkey on a whole wheat bun.

#### Veggie Burger \$925

A large garden burger served on a whole wheat bun.

#### Sandwiches

All sandwiches are served with Waffle Fries and a pickle. Substitute Sweet Potato Waffle Fries for \$1 or Mac 'N Cheese for \$2.50.

Chicken Parmesan Sandwich \$9<sup>95</sup>
Breaded or grilled chicken breast topped with housemade marinara and mozzarella served on toasted garlic bread.

#### Italian Beef Sandwich \$995

In-house slow roasted beef sliced thin heated in au jus, topped with roasted peppers and/or giardiniera.

#### Italian Grinder \$895

Salami, calabrese, mortadella on a toasted hoagie with provolone cheese, topped with vinaigrette dressed arugula, red onion and spicy Hungarian peppers.

#### Buffalo Chicken Sandwich \$995

Crispy or grilled chicken breast tossed in our buffalo sauce, topped with lettuce, tomato and red onions with blue cheese or ranch dressing, on a toasted roll.

#### Meatball Sandwich \$895

Three housemade meatballs smothered in marinara sauce, topped with melted mozzarella cheese. Your choice of Turkey, Bison or Ranalli's meatballs.

#### Grilled Chicken Sandwich \$895

Char-broiled chicken breast, lettuce and tomato,

#### Ranalli's Mac 'N Cheese \$895

Cavatappi pasta tossed in our housemade four cheese sauce and topped with Parmesan bread crumbs. Add bacon, jalapeños or green onions for \$1. Add chicken or Italian sausage for \$2.

## Pastas

All pastas are served with a side of garlic bread. Add a small dinner salad, Caesar salad or cup of soup for \$1.95.

(Half Order \$695 - Full Order \$1195)

CHOOSE YOUR NOODLE	CHOOSE YOUR SAUCE	
Spaghetti	Marinara	
Penne	Bolognese	
Fettuccine	Alfredo	
Cavatappi	White Wine & Garlic Olive Oil	

### ADDITIONS

Meatball \$3 Sausage Link \$3 Grilled Chicken \$3 Chicken Parmesan \$3

## Desserts

#### Skillet Cookie \$895

8oz of chocolate cookie baked in a cast iron skillet, topped with vanilla bean ice cream, chocolate sauce and caramel sauce.

#### Tiramisu \$695

Two layers of moist sponge cake filled with mascarpone and coffee. Then piped with chocolate butter cream. An Italian favorite!

#### Lemon Mascarpone Cake \$695

Sweet and tart lemon drizzled cake with mascarpone & lemon curd filling, finished with white chocolate shavings.





# **COCKTAILS \$9**

## Negroni

Bombay Sapphire, Campari, Carpano Antica

Coupe - served up - orange peel

## **Loretto Mule**

Maker's 46, Barritts Ginger Beer, lemon juice

Mug - ice - lemons

## **Cold Front**

Death's Door gin, St. Germain Elderflower, simple syrup, lemon juice, sparkling water
Collins glass - ice - lemon peel

## **Northsider**

Koval Rye vodka, fresh lemon juice, simple syrup, mint sprigs

Coupe - served up - mint sprig

## Scofflaw #2

High West Double Rye, Dolin dry vermouth, lemon juice, tangerine lavender honey syrup, Angostura bitters

Coupe - served up - orange peel

# **BEER** ON TAP

4 Hands Oatmeal Brown

**Allagash White** 

**Angry Orchard Cider (GF)** 

**Blue Moon** 

**Coors Light** 

**Dogfish Head 60 Minute IPA** 

**Goose Island Green Line** 

Guinness

**Half Acre Daisy Cutter** 

**Lagunitas (Rotating)** 

Lagunitas IPA

**Miller Lite** 

**New Belgium (Rotating)** 

Peroni

**Revolution (Rotating)** 

# **BOTTLES & CANS**

CRAFT

4 Hands (Rotating)

4 Hands Divided Sky Rye IPA

**Ale Asylum Ambergeddon** 

**Founders Centenial IPA can** 

Fox Barrel Pear Cider (GF)

Goose Island 312 can

**Goose Island Sofie** 

**Great Lakes Edmund Fitzgerald Porter** 

**Greenbush Anger Black IPA** 

**Half Acre (Rotating)** 

**Hopothesis IPA** 

**Lagunitas Day Time IPA** 

**Lagunitas Pils** 

**Lakefront New Grist (GF)** 

**Lefthand Milk Stout** 

**New Belgium Fat Tire** 

**Omission Pale Ale (GF)** 

Original Sin Cider (GF)

**Revolution Anti-Hero IPA can** 

Sierra Nevada Pale Ale

Sixpoint Resin Double IPA (9.1% abv)

**Two Brothers Domaine Dupage** 

Two Brothers Sidekick APA can

Tyranena Rocky's Revenge Brown

Vandermill Totally Roasted Cider (GF)

Wyder's Raspberry Cider (GF)

## **IMPORTS**

## **DOMESTICS**

**Amstel Light** 

Corona

**Corona Light** 

Delirium Tremens (8.5% abv)

Heineken

La Fin Du Monde (9% abv)

**Pacifico** 

Stella Cidre (GF)

**Bosteels Tripel Karmeliet (8.4% abv)** 

**Bud Light** 

**Budweiser** 

**Coors Light** 

Michelob Ultra

**Miller Lite** 

**PBR** can

Sharp's (N/A)

ON TAP		Glass / 1/2 Carafe / Carafe	
Smith & Hook Cabernet Sauvignon 20 Richly textured with dark fruit aromas and sub	D12 tle tannins		8/16/32
10 Span Pinot Noir 2011 Aromas of red berries and flowers are complen		e that adds complexity.	8/16/32
Rickshaw Pinot Noir 2012 Well balanced mix of raspberry, pomegranate a			9/18/36
El Rede Malbec 2013 Ripe fruit flavors with hints of licorice, smoke a	-		8/16/32
NxNW Red Blend 2011 Well structured Syrah/Cabernet blend with dar			8/16/32
De La Costa Sangria The classic Spanish libation.			7/14/28
Luna Pinot Grigio 2012 Hints of green apple with a refreshing and bala	anced finish.		8/16/32
Qupé Y Block Chardonnay 2011 Crisp apple and Asian pear flavors with a sligh			9/18/36
Tangent Sauvignon Blanc 2012 Flavors of passion fruit, pear, lemon and grape			8/16/32
<b>Girls in the Vineyard Sauvignon Bland</b> Tastes of citrus and crisp fresh cut pineapple a	c 2012	nit of lemongrass and fig	9/18/36
Tangent Albariño 2012 Crisp and refreshing with tropical fruit notes.	and missies with a l	nt of follongrass and fig.	9/18/36
Truth or Consenquences Riesling 20 Medium-bodied with a sharp snap of acidity at	<b>11</b> t the finish that mak	es you want another sip.	8/16/32
BY THE BOTTLE			
Rocca Fiore Prove d'Autore 2010 Richly textured with subtle fruit and firm tanni	ns.		48
Solena Pinot Noir 2011 Aromas of red berry preserves, cherry-cola and			48
<b>Duckhorn "Decoy" Cabernet Sauvign</b> Black cherry and raspberry jam aromas with si		σ spice and chocolate	48
Sexual Chocolate Zinfandel 2012 Zinfandel/Syrah/Petit Sirah blend with tastes of			48
Rocca Fiore Bianco 2011 Aromas of pineapple, golden apple and flowers	•		48
Schiopetto Sauvignon Blanc 2011 Sage and white peach with hints of elderflower			48
J Chardonnay 2011 Fresh aromas of lemon, hazelnut and vanilla with crisp balanced flavors of honeysuckle and tangerine.		48	
SPARKLING			
Coppola "Sofia" Blanc de Blancs	9	Ca'Montanari Lambrusco	8/32
Adami Prosecco Segura Viudas Pinot Noir Rosé	9/36 8/32	Freixenet Brut Veuve Clicquot	8/32 75

