

Soup of the Day MP

*Italian Wedding Soup 5 * Cheese Tortellini 5*

- APPETIZERS -

STEAMED MUSSELS 13
STEAMED VONGOLE 15
FRIED CALAMARI 14
GRILLED CALAMARI 14

STUFFED ARTICHOKE 10
BARESE SAUSAGE & PEPPERS 11
PROSCIUTTO/MELON 11

- SALADS -

DELLA CASA | *crispy romaine hearts with extra virgin, olive oil & lemon 6*

INSALATA SPINACI | *baby spinach, mushrooms, pine nuts, goat cheese 7*

ASPARAGI SALAD | *grilled asparagus, sundried tomatoes, zucchini, & eggplant marinated with vinegar, extra virgin olive oil, & fresh spearmint leaves 9*

INSALATA PUGLIESE | *cucumber, cherry tomato, red onion, crostini, lemon, oil, & water 8*

CAPRESE | *fresh mozzarella, sliced tomatoes, fresh basil extra virgin olive oil, & oregano 12*

{add chicken 5.00, add shrimp 4.00 (each)}

- PANINI -

[served with house salad]

MACELLO SUB | *prosciutto, mortadella, parmacotta and shaved provolone (lettuce, tomatoes and oil vinaigrette) served on house-made Puccia bread 11*

COTTO HAM & CHEESE | *parmacotto, mozzarella, provolone & tomato with extra virgin olive oil served on house-made Puccia bread 10*

PANINO DI POLLO | *grilled chicken breast, shaved provolone, cerignola olive pate served on house-made Puccia bread 11*

TONNATO | *Italian tuna with capers, onions, cherry tomatoes and cerignola olive pate served on house-made Puccia bread 10*

PANINO FRESCO | *fresh mozzarella, tomatoes & fresh basil with extra virgin olive oil served on house-made Puccia bread 10*

- La PIZZA -

Pizza Margherita | *fresh mozzarella, tomato, basil 15*

Pizza Macello | *burrata, cerignola olives, & barese sausage 18*

Pizza Pugliese | *burrata, & thinly sliced mortadella 18*

Pizza Americana | *fresh mozzarella, sopressata, mushrooms, roasted peppers 16*

Pizza Barese | *mozzarella, artichoke, & black olives 16*

Pizza Bianca | *fresh cherry tomato, mozzarella, E.V.O.O & arugula 16*

Pizza Molese | *E.V.O.O, cherry tomato, capers, olives, Italian tuna & shaved pecorino cheese 16*

Pizza Vegetariana | *grilled vegetables, E.V.O.O., basil & shaved ricotta salata 15*

Panzerotto/Calzone | *baked or fried Italian turnover stuffed with mozzarella, basil & tomato 13*

PASTA - RISOTTO - FARRO

- LAGANELLE -

SALENTINE | *shitake mushrooms, asparagus, sundried tomatoes 14*

TARTUFATA (with sausage) | *truffle pesto, barese sausage, shiitake & porcini mushrooms, finished with a touch of goat cheese, & truffle oil 18*

CONTADINA | *sautéed chicken, cherry tomatoes, asparagus, white wine gorgonzola cream sauce 15*

- ORECCHIETTE -

CIME DI RAPA | *extra virgin olive oil, red pepper flake, garlic 15*

CON VONGOLE | *light spicy white wine sauce with fresh cherry tomatoes, & little neck clams 19*

- PENNE -

CON PESTO | *basil, extra virgin olive oil, pine nuts, parmigiano & chicken 14*

ARRABBIATA | *spicy tomato sauce 12*

AI FORNO | *baked with Bolognese sauce 16*

- CAPELLINI -

COZZE RIPIENE | *stuffed mussels 14*

CALAMARI RIPIENI | *stuffed calamari 14*

- BUCATINI -

ALLA BOSCAIOLA | *mushroom, sausage, red wine & a touch of cream 16*

CARBONARA | *pancetta, egg, E.V.O.O 15*

- SPAGHETTINI -

MELANZANA AL FORNO | *stuffed eggplant, baked in the oven 14*

PUTTANESCA PUGLIESE | *spicy tomato sauce, cerignola olive pate 13*

- RISOTTO -

ZAFFERANO GAMBERI | *shrimp in a saffron risotto 21*

AI FORNO | *radicchio, prosciutto, eggs 15*

CON PISELLI | *peas, parmacotta, taleggio cheese 17*

- FARRO -

SAUSAGE & FARRO 16

VEGETALI | *mixed vegetables 14*

PORCINI 16

- CARNE -

POLLO PAILLARD | *(6oz) pounded chicken breast then grilled served with arugula, cherry tomatoes, E.V.O.O. & lemon 16*

POLLO ESTIVO | *wood-burning oven summer roasted chicken, cime di rape & olive pate 20*

PORK CHOP (14oz) | *pounded pork chop, pan-fried, lightly breaded, topped with arugula salad 26*

- FISH -

CATCH OF THE DAY MP

LUNCH HOURS

TUESDAY – FRIDAY: 11:30am

DINNER HOURS

TUESDAY – THURSDAY: 5pm- 10pm

FRIDAY & SATURDAY: 5pm-11pm

SUNDAY: 3pm-8pm

Private Parties

Macello Ristorante – Pizzeria is the perfect place to host your next **Private party!**

Our “L” shaped dining area can hold **100** people for a sit down family style dinner or buffet!

Enjoy the beautiful décor as well as being cozy with our 2 wood burning ovens.

For further questions about party packages please call Angie @ 312.850.9870!

Socialize



*****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions*****

Gift Certificates Available * Catering for ALL Occasions * Private Parties up to 100 Guests Gratuity of 18% will be added to parties of six or more * No personal Checks Please * Minimum Credit Card Charge: \$15.00 * Max Bill Split is 3 Credit Cards

MACCELLO



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