

MENU

Deep Dish Pizza Refreshments / Craft Beer / Quality Fare

9501 W. Devon Rosemont, IL 60018 847.825.3333

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DRAFT BEER

GINO'S BREWING CO.	16 OZ.	PITCHER
LASALLE ST. LAGER German Helles, River North, Chicago, IL, 5.2%	5.75	19.00
WITTE CHICKS DIG ME Belgian Witbier, River North, Chicago, IL, 4.8%	5.75	19.00
CRAFT & POPULAR	16 OZ.	PITCHER
ROTATING HANDLE A craft beer from a local microbrewery. Ask your server for this month's selection.	5.75	19.00
GREEN LINE American Pale Ale, Goose Island Beer Co., Chicago, Illinois, 5.0%	5.75	19.00
ANTI HERO India Pale Ale, Revolution Brewing Co., Chicago, Illinois, 6.5%	5.75	19.00
OBERON American Pale Wheat Ale, Bell's Brewery, Kalamazoo, Michigan, 5.8%	5.75	19.00
MISFIT IPA, Wild Onion Brewery, Barrington, Illinois, 6.5%	5.75	19.00
312 Urban Wheat Ale, Goose Island Brewing Co., Chicago, Illinois, 4.2%	5.75	19.00
STELLA ARTOIS Euro Pale Lager, Stella Artois, Belgium, 5.0%	5.75	19.00
DOMAINE DUPAGE French Country Ale, Two Brothers Artisan Brewing, Warrenville, Illinois 5.9%	5.75	19.00
BLUE MOON Witbier, Coors Brewing Company,Golden, Colorado, 5.4%	5.75	19.00
MILLER LITE Light Lager, Miller Brewing Company, Milwaukee, Wisconsin, 4.17%	4.75	15.00

 BEER FLIGHT

 Four Goz samples. Your choice of any draft beer

 9.00

BOTTLE BEER

AMSTEL LIGHT Light Lager, Amstel Brouwerji B.V., Netherlands, 3.5%, 12 oz.	5.50
CORONA American Adjunct Lager, Grupo Modelo S.A. de C.V., Mexico, 4.6% 12 oz.	5.50
GUINNESS Irish Dry Stout, Guinness Ltd, Dublin, Ireland, 4.2%, 12 oz.	5.50
HEINEKEN Euro Pale Ale, Heineken Nederland B.V., Netherlands, 5.0%, 12 oz.	5.50
KALIBER Low Alcohol Beer, Guinness Ltd, Dublin, Ireland, 0.5%, 12 oz.	5.50
BUDWEISER American Style Lager, Anheuser-Busch, St. Louis, Missouri, 5.0%, 12 oz.	4.50
BUD LIGHT Light Lager, Anheuser-Busch, St. Louis, Missouri, 4.2%, 12 oz.	4.50
COORS LIGHT Pale Lager, Coors Brewing Co., Golden, Colorado, 4.2%, 12 oz.	4.50
MICHELOB ULTRA Light Lager, Anheuser-Busch, St. Louis, Missouri, 4.2%, 12 oz.	4.50
MGD American Adjunct Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.66%, 12 oz.	4.50
MILLER LITE Light Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.17%, 12 oz.	4.50
OLD STYLE American Adjunct Lager,, Old Style, La Crosse, Wisconsin, 4.7%, 12 oz.	4.50
SAM ADAMS Vienna Lager, Boston Beer Company, Boston, Massachuesetts, 4.9%, 12 oz.	4.50
NOT YOUR FATHER'S ROOT BEER Spiced Beer, Small Town Brewery, LaCrosse, Wisconsin 5.9%, 12 oz.	4.50
MIKE'S HARD LEMONADE Malt Liquor, Mike's Hard Lemonade Company, Chicago, Illinois, 5.0%, 12 oz.	4.50
MAGNER'S Cider, Clonmel, Ireland, 4.5%, 12 oz.	5.50



WHITE	GLASS/ HALF CARAFE/ CARAFE
ZINFANDEL C.K. Mondavi, N.V., St. Helena, California	7/17/30
CHARDONNAY C.K. Mondavi, N.V., St. Helena, California	7/17/30
PINOT GRIGIO Mezzacorona, 2015, Italy	8/18/32
	GLASS/ BOTTLE
CHARDONNAY Josh Cellars, Paso Robles, California	9.50/37
PINOT GRIGIO Santa Margherita, N.V., Italy	12.50/49
SAUVIGNON BLANC Nobilo, New Zealand	9.50/37
RED	GLA55/ HALF CARAFE/ CARAFE
CABERNET C.K. Mondavi, N.V., St. Helena, California	7/17/30
MERLOT C.K. Mondavi, N.V., St. Helena, California	7/17/30
CHIANTI Querceto, 2011, Tuscany, Italy	8/18/32
	glass/ Bottle
PINOT NOIR Small Lot, Parducci Wine Cellars, 2015, Mendocino County, California	8/30
CABERNET Josh Cellars, Paso Robles, California.	9.50/37
MERLOT Seven Falls, Columbia River, Washington	9.50/37
CHIANTI Ruffino "Chianti Superiore", 2013, Tuscany, Italy	9.50/37
ZINFANDEL Federalist, Sonoma, California	10/39
PINOT NOIR Meiomi, Meiomi, Coastal California	10/39
SPARKLING	SPLIT
PROSECCO Mionetto Brut, Gold Label, Italy	10

PROPRIETOR'S CELLAR

RED BLEND The Prisoner, Napa Valley, California

"One of the most glorified red wines on the American scene, The Prisoner is packed with plenty of power; loaded with ripe berries, sweet oak, subtle dust and earth. A little bit of leather sneaks in as well, this remarkable wine has captured so many American wine drinkers. (Wine.com) 60

BOTTLE

APPETIZERS	
DEEP DISH NACHOS Tortilla chips, refried beans, cheddar cheese, black olives, jalapeños, pico de gallo Add roasted chicken breast, or spicy sausage for 3 each	HALF 6.00 Full 10.00
HUMMUS Homemade hummus, kalamata olives, carrot sticks, cucumber slices, warm pita	8.00
SPINACH ARTICHOKE DIP	9.00
GARLIC BREAD STICKS Served with ranch and marinara, add hot cheesy dip for 1.50	6.00
HOMEMADE MOZZARELLA STICKS Hand-rolled mozzarella sticks, marinara sauce	7.50
HOMEMADE SPINACH STICKS Hand-rolled spinach & mozzarella sticks, marinara sauce	7.50
JUMBO CHICKEN WINGS Juicy jumbo wings, celery, ranch or blue cheese dressing Choose from Buffalo / spicy BBQ / sweet & spicy dry rub	9.50
FRIED CALAMARI Crispy hand-battered calamari, cocktail sauce	10.00
CRISPY BRUSSELS SPROUTS Brussels sprouts, pancetta, garlic	8.00
CHEESY PIZZA BREAD Toasted garlic bread, marinara sauce, cheddar & mozzarella	6.00
BRUSCHETTA Tomatoes, chopped onions, garlic, olive oil, fresh basil, mozzarella cheese, toasted bread	7.00
FRENCH FRIES	3.00
FAMILY PLATTER Mozzarella sticks, spinach sticks, calamari, chessy pizza bread and spinach & artichoke dip	16.00



Dressings: Gino's signature Italian, creamy Caesar, spicy Caesar, aged balsamic vinaigrette, ranch, low fat ranch, red wine vinaigrette, blue cheese, raspberry vinaigrette (add garlic bread sticks to any salad; \$1)

CAESAR	SIDE	ENTREE	FAMILY STYLE * (serves 4-6)
Romaine, Parmesan, creamy Caesar dressing, homemade croutons Add roasted chicken breast or calamari for 4		8.00	15.00
ANTIPASTO Romaine, basil, red onions, fresh mozzarella, soppressata, giardiniera, black olives, cherry tomatoes, red wine vinaigrette	-	11.00	18.00
"ALL-IN" CHOPPED Romaine, field greens, bacon, roasted chicken breast, cherry tomatoes, carrots, cucumbers, red & yellow peppers, red onions, black olives, crumbled blue cheese, homemade red wine vinaigrette		10.00	17.00
MEDITERRANEAN Romaine, red onions, black olives, green olives, roasted red peppers, cucumbers, pepperoncini, cherry tomatoes, kala- mata olives, fresh mozzarella, lemon, red wine vinaigrette		9.00	16.00
MASON JAR CAPRESE Fresh ciliegine mozzarella, cherry tomatoes, basil, homemade aged balsamic vinaigrette	-	8.00	-
COBB Diced chicken, tomato, avocado,bacon, sliced egg, scallion & crumbled blue cheese	-	12.00	-
SPICY KALE CAESAR Romaine, chopped green kale, spicy Caesar dressing, pickled Fresno chilies, toasted panko, shaved Romano. Add Chicken or Calamari for 4		8.00	15.00
FIELD GREENS Romaine, field greens, cherry tomatoes, red onions, black olives, croutons, homemade aged balsamic vinaigrette	4.00	6.00	10.00

Please be advised that some of our dishes may contain allergens such as gluten, tree nuts, dairy, or shellfish. If you are unsure about a certain menu item, please ask your server.

DEEP DISH PIZZA

	SM. 4 slices	MED. 6 slices	LG. 8 slices
MEATY LEGEND Pepperoni, Italian sausage, Canadian bacon, bacon	22	26	31
CHICAGO FIRE Hot & spicy patty-style sausage, fire roasted red peppers, red onions	21	25	30
GINO'S SUPREME Pepperoni or Italian sausage, onions, green peppers, mushrooms	21	25	30
CHI-TALIAN STALLION Italian beef, roasted sweet peppers, giardiniera	21	25	30
EAT YOUR VEGGIES Zucchini, red onion, roasted eggplant, mushroom, basil	20	24	27
SPINACH MARGHERITA Spinach, cherry tomatoes, fresh mozzarella, basil	17	22	26
FOUR CHEESE Mozzarella, provolone, cheddar, Romano	17	22	26
THIN CRUST PIZZA			
	MED. 12"	LG. 14"	XL. 16"
MEATY LEGEND Pepperoni, Italian sausage, Canadian bacon, bacon	20	25	30
CHICAGO FIRE Hot & spicy sausage, fire roasted red peppers, red onions	19	24	28
GINO'S SUPREME Pepperoni or Italian sausage, onions, green peppers, mushrooms	19	24	28
CHI-TALIAN STALLION Italian beef, roasted sweet peppers, giardiniera	19	24	28
EAT YOUR VEGGIES Zucchini, red onion, roasted eggplant, mushroom, basil	18	22	26
FOUR CHEESE Mozzarella, provolone, cheddar, Romano	17	20	24
MARGHERITA Fresh mozzarella, tomatoes, fresh basil	14.50	18.25	22.50

BUILD YOUR OWN PIZZA

	Individual*	SM. 4 slices	MED. 6 slices	LG. 8 slices
DEEP DISH	9	15	19	23
Toppings		2.75	3.25	3.50
THIN CRUST	Individual* 8	med. <i>12"</i> 12	lg. 14" 15.50	xL. 16" 19.50
Toppings		2.50	2.75	3

* Individual pizzas come with 3 toppings

ADDITIONAL PIZZA TOPPINGS

VEGGIES

CHEESE

Extra mozzarella, fresh mozzarella, cheddar, blue cheese Onions, red onions, green peppers, roasted sweet peppers, fresh garlic, artichoke hearts, black olives, green olives, sliced tomatoes, spinach mix, jalapeños, mushrooms, pineapple, fresh basil, giardiniera

MEAT

Pepperoni, spicy pepperoni, Italian sausage, spicy sausage, patty sausage (deep dish only), roasted chicken, bacon, Canadian bacon, anchovies, Italian beef, meatballs, ground beef

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3/19/18

SOUPS

MINESTRONE	4.00
CHICKEN NOODLE (SEASONAL)	4.00
"FRENCHIE'S" BAKED ONION SOUP	5.50

SANDWICHES + PLATES	
All sandwiches served with chips or fries. Pasta entrees served with garlic bread. Add a small house salad, small Caesar salad or bowl of minestrone for \$2.75.	
BACON MARINARA MEATBALL SANDWICH Homemade meatballs, marinara sauce, crispy bacon, melted mozzarella, garlic bread, basil	8.50
CHICKEN PARMESAN SANDWICH Crispy fried chicken breast, marinara sauce, melted mozzarella cheese, roasted cherry tomatoes, garlic bread, basil	9.00
ROASTED CHICKEN PESTO SANDWICH Roasted chicken breast, fresh mozzarella, fresh spinach, thinly sliced red onion, tomato, pesto, ciabatta	9.00
HOT ITALIAN Ham, locally cured salami, spicy pepperoni, melted mozzarella, lettuce, tomato, thinly sliced red onion, mayo, red wine vinaigrette, garlic bread	9.00
ITALIAN BEEF Italian beef, roasted sweet peppers, giardiniera, au jus, French bread. Add cheese 1	9.00
ITALIAN SAUSAGE Add cheese 1	7.50
ITALIAN BEEF & SAUSAGE COMBO Add cheese 1	10.00
SPAGHETTI MARINARA Spaghetti, marinara sauce, Romano cheese, basil Add roasted chicken 4 , breaded chicken 4 , meatballs 3 , sausage 3	10.00
FETTUCCINE ALFREDO Fettuccine, alfredo sauce, Romano cheese Add roasted chicken 4 , breaded chicken 4 , meatballs 3 , sausage 3	10.00
BAKED PENNE MARINARA Ricotta, Mozzarella, basil	10.00

DESSERTS

DOUBLE CHOCOLATE WHITE CHOCOLATE CHIP OREO COOKIES Served individually or half a dozen.	2.00 /9.00
TIRAMISU Mascarpone custard layered with whipped cream, rum and coffee soaked ladyfingers DEEP DISH BROWNIE	5.00
UEEP UIGH DRUWNIE Warm, gooey brownie, Mitchell's vanilla ice cream	6.00
MINI CANNOLI	2.50/ 2 For 4.00



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