

Traverso's

ITALIAN RESTAURANT
PIZZERIA

In the fall of 1927, fifteen year-old Lena (Mama T) Traverso journeyed from the mountain village of Cesuna in Northern Italy to the South Side of Chicago. Although Lena knew no English, her cooking sure could talk, as she had spent countless hours being raised in the kitchen of her parents' small family hotel.

In 1962, Lena helped her sons open their own restaurants in the Pullman and Mt. Greenwood neighborhoods, bringing along her

cooking talents and old world recipes. Traverso's opened in Orland Park in 1974.

Today, Lena's grandsons are happy to welcome you to the second Traversos'. It has long been our feeling that there are two places where you can dine in a relaxed and comfortable atmosphere - your home and ours. Welcome to ours.

- The Traverso Family

630.305.7747
Carryout - Delivery - Catering
Private Party Room

Appetizers

Sausage & Peppers 15

Bruschetta 8

Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 13

Ranch or honey mustard

Char-broiled Lemon Wings 14

Olive oil, fresh lemon, oregano

Buffalo Wings 14

Blue cheese and Celery

Mozzarella Sticks with marinara 13

Toasted Ravioli 12

Ricotta & spinach filling, marinara sauce

Baked Garlic Bread 5

Shrimp Scampi 15

5 Large Gulf shrimp, garlic, butter, white wine

P.E.I. Mussels 14

White wine & garlic or marinara sauce

Fried Calamari 16

Potato Skins 13

Cheddar, muenster and bacon with a side of sour cream

Soups & Salads All served with Oven Baked Bread

Mama T's Minestrone CUP 5, BOWL 8

Soup of the Day CUP 5, BOWL 8

Tossed House Salad 6

Romaine, Iceberg, carrots, red cabbage, tomato

Caesar Salad 8

With grilled chicken 14

With grilled salmon 22

Antipasto Salad 17

House salad with Genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing

Chicken Antipasto Salad 17

House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing

Mixed Field Greens 10

Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette

Classic Wedge 10

Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing. (add to any entrée 4)

Choice of Dressings: House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Blue Cheese, Balsamic Vinaigrette, Thousand Island, French & Caesar (crumbled blue cheese available upon request)

Sandwiches All served with French Fries and homemade coleslaw

Italian Beef 16.50

Italian Sausage 16.50

Angus 1/2 pound Hamburger 15.50

Angus 1/2 pound Cheeseburger 16.50

Homemade Meatball 16.50

Marinated Chicken Breast 16.5

The Front Street 16.5

Flattened pizza sausage, pizza sauce

Italian Grinder 16.5

Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese. Served on Vienna bread with shredded lettuce, diced tomatoes, mayonnaise and House Italian dressing

Add garlic bread additional 2; Add cheese additional 2 Substitute a cup of soup, House, Caesar or Mixed Field Greens salad for French fries and coleslaw for no additional charge

Mama T's Handmade Specialties

All entrées served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Meat Ravioli /meat sauce 23

Cheese Ravioli /meat sauce 23

Gnocchi 22

Lasagna 24

Melanzane Rollatini 24

Eggplant stuffed & rolled with spinach and ricotta, baked with mozzarella and topped with marinara.

Pastas All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Bucatini all'Amatriciana 24

Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese

Shells & Sausage marinara sauce 23

Spaghetti & Meatballs meat sauce 23

Fettuccini Alfredo 23

Linguini Carbonara 24

Fettuccini Parma 24

Prosciutto di Parma, peas, fresh mushrooms, cream sauce

Chicken Bowtie 23

Broccoli, tomatoes, fresh garlic, crushed red pepper, extra virgin olive oil, Pecorino Romano

Baked Penne 22

Marinara sauce, mozzarella cheese

Spaghetti Pomodoro 22

Vegan

Spaghetti, Angel Hair, Penne, Bowtie or Linguine 21

Served with meat sauce. Other sauces available upon request

Sauces: meat, marinara, olive oil & garlic, alfredo, tomato cream, pomodoro, vodka cream; Add meatballs, sausage, or chicken 6.5, add Shrimp 12 add salmon 14

Chicken & Pork All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Vesuvio 23

Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes

Marsala 23

Boneless Chicken, Fresh mushrooms, sweet red wine sauce, linguine

Piccata 23

Boneless Chicken, White wine, lemon, capers, over angel hair pasta or sauteed spinach

Parmesan 23

Boneless Chicken, mozzarella, marinara sauce, penne pasta, vegetables

One-Half Bone-In Fried Chicken 21

Hand battered, vegetable, choice of side

Pork Chops Vesuvio 28

(2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes

Pork Chops & Peppers 28

Marinated, grilled, choice of side

Seafood All served with a cup of homemade soup or salad (House, Caesar or Mixed Field Greens)

Shrimp Scampi 28

White wine, garlic, butter, angel hair pasta, Pecorino Romano

Grilled Atlantic Salmon 28

Herb dill butter, wild rice, vegetable

Parmesan Encrusted Walleye 28

Creamy parmesan crust, vegetable, choice of side

Pan Sautéed Walleye 27

Lightly floured, tartar sauce, lemon wedges, vegetable, choice of side

Side Dishes: Baked Potato • Vesuvio Potatoes • Wild Rice • French Fries • Sautéed Spinach • Spaghetti or Penne Pasta

Kids Menu All meals served with a scoop of ice cream

Pizza 9

cheese or one topping

Chicken Tenders 9

French fries, apple sauce

Fried Chicken 9

Chicken leg, French fries, apple sauce

Fettuccini Alfredo 9

1/2 Meatball Sandwich 9

Spaghetti or Mostaccioli 9

French fries, applesauce

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Pizza

	Small 10"	Medium 12"	Large 14"	Family 16"
Cheese	\$11.95	\$14.95	\$19.95	\$22.95
One Ingredient	\$13.95	\$17.35	\$22.90	\$26.35
Each Ingredient	\$ 2.00	\$ 2.40	\$ 2.95	\$ 3.40

Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperoncini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeño Peppers, Extra Cheese or Double Crust

Specialty Pizza No substitutions on Specialty Pizzas

	Small 10"	Medium 12"	Large 14"	Family 16"
Traverso's Signature	\$17.95	\$22.15	\$28.80	\$33.15
Sausage, Mushrooms, Onions & Green Peppers				
White Pizza	\$14.95	\$18.00	\$23.30	\$27.15
Olive Oil, Fresh Garlic, Red Onions, Ricotta, Diced Tomatoes, Fresh Basil				
Vegetarian	\$17.95	\$22.15	\$28.80	\$33.15
Fresh Garlic, Red Onions, Mushrooms, Diced Tomatoes, Fresh Spinach				

Homemade Desserts

Cheesecake 9

Unlike any we've tried, Mama T's light and fluffy version has been voted #1 in Chicagoland by the renowned Chicago Magazine. (strawberries add .75)

Goosey Cake 9

Our homemade and sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce.

Tiramisu 9

Cannoli 6

Ice Cream 6

Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate

Mama Tish's Lemon Ice 6.5

Weekday Specials

Monday

TBD

Tuesday (dine-in only)

Chicken Night 20

Marsala, Piccata, Vesuvio, Parmesan or One-Half Fried Chicken. Includes Soup or Salad.

Wednesday (dine in only)

Spaghetti Night 22

Spaghetti with meatballs or sausage, soup or salad, garlic bread, scoop of ice cream.

Thursday

Lemon Chicken 22

One Half Char-Broiled Lemon Chicken with lemon potatoes and soup or salad

Gluten Free Menu

Appetizers

Sausage & Peppers 15

Bruschetta 9

Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 14

Ranch or honey mustard

Char-broiled Lemon Wings 14

Olive oil, fresh lemon, oregano

Buffalo Wings 14

Shrimp Scampi 15

5 jumbo Gulf shrimp, garlic, butter, white wine

P.E.I. Mussels 16

White wine & garlic or marinara sauce

Fried Calamari 16

Potato Skins 13

Cheddar, muenster and bacon with a side of sour cream

Baked Garlic Bread 6

Bread Basket 6

Salads

Tossed House Salad 7

Romaine, Iceberg, carrots, red cabbage, tomato

Caesar Salad 9

With grilled chicken 15

With grilled salmon 25

Antipasto Salad 18

House salad with Genoa salami, mozzarella, pepperoni, fontinella, roasted red peppers, red onions, House Italian dressing

Chicken Antipasto Salad 18

House salad with boneless grilled chicken breast, mozzarella, fontinella, roasted red peppers, red onions, House Italian dressing

Mixed Field Greens 11

Chopped walnuts, crumbled blue cheese, cherry tomatoes, balsamic vinaigrette

Classic Wedge 11

Diced tomatoes, crumbled bacon, crumbled blue cheese, homemade blue cheese dressing. (add to any entrée 4)

Choice of Dressings: House Italian, Buttermilk Ranch, Dijon Honey Mustard, Creamy Garlic, Blue Cheese, Balsamic Vinaigrette, French, Thousand Island & Caesar (crumbled blue cheese available upon request)

Pastas

Spaghetti all'Amatriciana 27

Pancetta, onions, tomatoes, hot pepper, extra virgin olive oil. parmesan cheese

Spaghetti Carbonara 26

Spaghetti Parma 26

Prosciutto di Parma, peas, fresh mushrooms, cream sauce

Spaghetti Pomodoro 25

Vegan

Spaghetti or Penne 24

Served with meat sauce. Other sauces available upon request

Sauces: meat, , olive oil & garlic, alfredo, Pomodoro;

Add sausage or chicken 6.5, add Shrimp 12 add salmon 14

Chicken & Pork

Vesuvio 25

Boneless Chicken, White wine, garlic, oregano, Vesuvio potatoes

Marsala 25

Boneless Chicken, Fresh mushrooms, sweet red wine sauce, spaghetti

Piccata 25

Boneless Chicken, White wine, lemon, capers, over spaghetti or sauteed spinach

One-Half Bone-In Fried Chicken 25

Hand battered, vegetable, choice of side

Pork Chops Vesuvio 29

(2) 11oz. center cut, white wine, garlic, oregano, Vesuvio potatoes

Pork Chops & Peppers 29

Marinated, grilled, choice of side

Seafood

Shrimp Scampi 31

White wine, garlic, butter, spaghetti, Pecorino Romano

Grilled Atlantic Salmon 31

Herb dill butter, wild rice, vegetable

Parmesan Encrusted Walleye 30

Creamy parmesan crust, vegetable, choice of side

Pan Sautéed Walleye 30

Lightly floured, tartar sauce, lemon wedges, vegetable, choice of side

Side Dishes: Baked Potato • Vesuvio Potatoes • Wild Rice •

French Fries • Sautéed Spinach • Spaghetti or Penne Pasta

Pizza 10.5" only

Cheese	15
*Signature	20
*Vegetarian	20
*White Pizza	18

Each Additional Ingredient 2

Sausage, Mushrooms, Green Peppers, Yellow Onions, Red Onions, Pepperoni, Anchovies, Sliced Tomato, Fresh Garlic, Pepperoncini Peppers, Mild or Hot Giardiniera, Green Olives, Black Olives, Bacon, Broccoli, Fresh Spinach, Jalapeño Peppers, Extra Cheese

* No Substitutions on Specialty Pizzas

Sandwiches

Italian Beef 17

Italian Sausage 17

Patty Melt 17

Chicken Breast 17

The Front Street 17
Flattened pizza sausage, pizza sauce

Italian Grinder 17

Prosciutto di Parma, Genoa salami, pepperoni & provolone cheese.

Served on Gluten-Free Hoagie roll with shredded lettuce, diced tomatoes, mayonnaise and House Italian dressing

Kids Menu Served with a scoop of ice cream

Fried Chicken 10

Chicken leg, French fries, apple sauce

Spaghetti or Mostaccioli 10

Spaghetti Alfredo 10

Chicken Tenders 10

French fries, apple sauce

Desserts

Goosey Cake 9

Our sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce

Gluten-Free / Dairy-Free Brownie 9

Mama Tish's Lemon Ice 6.5

Ice Cream 6

Spumoni • Mint Chocolate Chip • Vanilla • Chocolate

Traverso's

Beverage Selections

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Private Party Room

Beers

Ask about our selection of Draft Beers

Miller Light 16oz 4.2% ABV Draft **\$5.50**

Stella 16oz Draft **\$6.50**

Solemn Oath 16oz Seasonal **\$7.95**

Zombie Dust - Three Floyds - APA -6.2% ABV 12oz bottle **\$7.95**

Anti-Hero - Revolution - IPA - 6.5% ABV 12 oz can **\$6.95**

Dale's Pale Ale - Oskar Blues - APA - 6.5% ABV 12oz can **\$6.95**

Snaggletooth Bandana - Solemn Oath IPA - 6.5% ABV 12oz can **\$6.95**

Daisy Cutter - Half Acre - APA - 5.2% ABV 12 oz can **\$7.95**

Red Seal - North Coast - Red/Amber Ale - 5.8% ABV 12oz bottle **\$6.95**

Gumball Head - Three Floyds - Wheat Ale - 5.6 ABV 12 oz bottle **\$7.95**

Little Sumpin' Sumpin' - Lagunitas - Wheat Ale 7.5% ABV 12 oz bottle **\$6.95**

312 - Goose Island - Wheat Ale - 4.2 % ABV 12 oz bottle **\$6.95**

Weihenstephaner - Hefeweizen - 5.1% ABV 12 oz bottle **\$6.95**

Brown Ale - New Castle - Brown Ale - 4.7% ABV 12 oz bottle **\$6.95**

Milk Stout - Left Hand - Sweet Stout - 6% ABV 12oz bottle **\$7.95**

Extra Stout - Guinness - Stout - 6% ABV 12 oz bottle **\$6.95**

Dragon's Milk Stout - New Holland - Imperial Stout - 11% ABV 12 oz bottle **\$8.50**

Cidre - Stella Artois - Cider - Gluten Free - 5% ABV 12oz bottle **\$6.95**

Zombie Killer - B. Nektar - Cider - Gluten Free - 5.5% ABV 18oz bottle **\$16.95**

End All - Solemn Oath - IPA - 6% ABV 12 oz can **\$6.95**

Be All - Solemn Oath - IPA - 5% ABV 12 oz can **\$6.95**

Moose Drool - Big Sky Brewing - Brown Ale - 5.1% ABV 12oz bottle **\$6.95**

Amber -Alaskan Brewing Co. Amber Ale - 5.3% ABV - 12oz can **\$6.95**

Caymen Jack - Margarita - 5.9% ABV 12 oz Bottle **\$6.95**

Glutenberg Seasonal - Gluten Free - 12 oz can **\$8.95**

Prairie Path - Two Brothers - Gluten Free - 5.1% ABV 12 oz bottle **\$6.95**

Red Bridge - Anheuser Busch - Gluten Free - 4.8% ABV 12 oz bottle **\$6.95**

Bell Air - Brooklyn - Sour - 5.5% ABV 12 oz bottle **\$6.95**

Porter - Founders - Porter - 6.5% ABV 12 oz bottle **\$6.95**

Lu - Solemn Oath - Kolsch - 4.7% ABV 12 oz can **\$6.95**

White - Allagash - Wit - 5% ABV 12 oz bottle **\$7.95**

Robert The Bruce - Three Floyds - Scottish Ale - 6.5% ABV 12 oz bottle **\$7.95**

Golden Monkey - Victory - Belgian Tripel - 9.5% ABV 12 oz bottle **\$7.95**

Heineken 5.4% ABV 12 oz bottle **\$6.50**

Peroni 5.1 % ABV 12 oz bottle **\$6.50**

Amstel Light 3.5% ABV 12 oz bottle **\$6.50**

Coors Light 4.2% ABV 12 oz bottle **\$5.00**

Budweiser 5% ABV 12 oz bottle **\$5.00**

Bud Light 4.2% ABV 12 oz bottle **\$5.00**

Harp 5% ABV 12 oz bottle **\$6.50**

M.G.D. 4.7% ABV 12oz bottle **\$5.00**

Michelob 5% ABV 12 oz bottle **\$5.00**

Michelob Ultra 4.2% ABV 12 oz bottle **\$5.00**

Corona Premier 4.0% ABV - 12oz bottle **\$5.00**

Corona 4.5% ABV 12 oz bottle **\$6.50**

O'Doul's 0.5% ABV 12 oz bottle **\$5.50**

Hard Cranberry - Mikes - Hard Lemonade - 5% ABV 11.2 oz bottle **\$6.00**

Martinis

Original Cosmo Premium vodka, Cointreau, cranberry and lime juices served chilled, straight up **\$11.50**

The Classic Gin & vermouth stirred over ice and served up, with an olive **\$11.50**

Chocolate Martini Premium vodka and dark crème de cacao blended with chocolate syrup, served straight up **\$11.50**

Dirty Martini Chilled premium vodka served straight up with olive juice and extra olives **\$11.50**

French Martini Premium vodka, Chambord, served up with a splash of pineapple juice **\$11.50**

Lemon Drop Premium citrus flavored vodka, triple sec and sour mix **\$11.50**

Apple Martini Premium vodka, triple sec and apple liqueur blended and served straight up **\$11.50**

Appetizers

Sausage & Peppers 14

Bruschetta 8
Diced tomatoes, red onion, Pecorino Romano, Italian dressing

Boneless Chicken Tenders 12
Ranch or honey mustard

Char-broiled Lemon Wings 13
Olive oil, fresh lemon, oregano

Buffalo Wings 13
Blue cheese and Celery

Mozzarella Sticks with marinara 12

Toasted Ravioli 11
Ricotta & spinach filling, marinara sauce

Baked Garlic Bread 5

Shrimp Scampi 14
5 Large Gulf shrimp, garlic, butter, white wine

P.E.I. Mussels 13
White wine & garlic or marinara sauce

Fried Calamari 15

Potato Skins 13
Cheddar, muenster and bacon with a side of sour cream

Red / Rosé Wines

	Glass	Bottle
Pinot Noir		
Meiomi , California <i>Blackberry, dark cherry, juicy strawberry and toasty mocha flavors</i>	10.50	41
Parducci , California <i>Medium bodied, well balanced berry flavors</i>	9.75	39
Merlot		
Mezzacorona , Italy <i>Rich fruit aromas & flavors of black currant</i>	8.00	26
Charles Smith , Washington <i>"Velvet Devil" Deep and delicious black fruit, cedar, tobacco and cassia</i>	10.50	40
Malbec		
Terrazas , Argentina <i>Aromas of plum, black cherry with a floral hint</i>	9.50	36
Cabernet Sauvignon		
Mezzacorona , Trentino, Italy <i>forward with smooth, elegant tannins</i>	8.00	26
J Lohr "Seven Oaks" California <i>Full cherry taste, nice oak flavors firm tannins</i>	10.50	41
Napa Cellars , Napa, California <i>Ripe blackberry, black currant, hints of black pepper and vanilla notes</i>	----	45
Chianti		
Ruffino , Tuscany, Italy <i>Light bodied fruity, with long cherry taste</i>	9.75	39
Monsanto , Tuscany, Italy <i>Classico Riserva Full bodied & fruity, great structure & generous tasty finish</i>	----	45
Rosé		
Seaglass , California <i>Bright juicy cherry & ripe raspberry</i>	9.75	39

Red Blends

	Glass	Bottle
7 Moons <i>Aromas of chocolate covered cherries, baking spices & vanilla beans</i>	9.50	36
Antinori Toscano <i>"Super Tuscan" Balanced with black currant & blackberry notes of tobacco & chocolate</i>	10.50	41
Righetti, Valpolicella <i>Ripasso "Baby Amarone" Vineto, Italy Full bodied, black cherry and raisin scents, with slight fruity taste of mocha</i>	10.50	41
Mottura , Primitivo Puglia, Italy <i>Jammy black cherries, truffles, espresso and dense creamy texture</i>	9.75	39
Antinori Santa Christina , <i>"La Maestrelle" Super Tuscan blend of Merlot, Syrah and Sangiovese, plum and pomegranate flavors with spice accents</i>	10.25	40
19 Crimes <i>Australia - Medium bodied, with light fruit flavors</i>	9.75	39

Homemade Desserts

Cheesecake 9

Unlike any we've tried. Mama T's light and fluffy version has been voted #1 in Chicagoland by the renowned Chicago Magazine. (strawberries add 1.50)

Goosey Cake 9

Our homemade and sinfully delicious version of chocolate brownie cake, with a cream cheese-chocolate chip top layer. Served warm, with vanilla ice cream, whipped cream and chocolate sauce.

Tiramisu 9

Cannoli 6

Ice Cream 6

Spumoni • Mint Chocolate Chip • Chocolate Chip Cookie Dough • Vanilla • Chocolate

Mama Tish's Lemon Ice 6

Whites

	Glass	Bottle
Sparkling		
Mionetto , Prosecco <i>Veneto, Italy - Aromas of golden apples, pear & honey</i>	(187ml)	10.50
Mionetto , Sweet Moscato <i>Veneto, Italy - Fresh and crisp with a floral bouquet & fruity finish</i>	(187ml)	10.50
Soave		
Rocca Sveva , Soave Classico <i>Veneto, Italy - Fresh flowers, green apple</i>	10.50	39
Pinot Grigio		
Mezzacorona , Trentino, Italy <i>Aromas of tropical fruit such as papaya</i>	8.00	26
Sauvignon Blanc / Fumé Blanc		
Ferrari-Carano , Fumé Blanc California <i>100 Sauvignon Blanc with zesty flavors and aromas of tropical fruit, with subtle oak character</i>	10.50	40
Oyster Bay , Sauvignon Blanc-New Zealand <i>Aromas of citrus fruits and gooseberry</i>	10.50	40
Chardonnay		
Mezzacorona , Trentino, Italy <i>Lively crisp aromas, melon, peach and sorbet</i>	8.00	26
Wente "Morning Fog", California <i>Refreshing honeysuckle, pineapple & fuji apple</i>	10.50	39
Riesling		
Chateau St. Michelle , Washington <i>Crisp apple aromas and flavors, with subtle mineral notes</i>	9.50	36

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