

APPETIZERS

BUFFALO WINGS

Made to order from scratch, you can taste the difference!
Please specify Mild, Medium, Hot, Extra Hot or Garlic Buffalo. Served with ranch or blue cheese, & celery.

10, 20, 40 \$9.95, \$18.95, \$29.95

BAKED ARTICHOKE

Whole artichoke, doused with caesar dressing, olive oil, lemon juice, topped with fresh parmesan cheese.

\$7.95

PESTO ARTICHOKE DIP

Artichoke hearts, fresh spinach and cheese blend, parmesan and house made pita chips.

\$7.95

GARLIC FOCCACIA BREAD

Our house made Garlic Bread served in a deep dish pan with your choice of dipping sauce: Balsamic Herb & Olive Oil, Tomato & Herb, Ranch or Pesto Ranch.

\$5.95 Bread Only 4.95

BONELESS WINGS

Medallions of chicken tenders breaded in panko crumbs.
Order of 12 or 24. Specify your choice of heat and ranch, pesto ranch or bleu cheese.

12 or 24 \$8.95 / \$16.95

GREEK FRIES

Shoestring fries tossed with fresh garlic, oregano, olive oil, grated parmesan & squeeze of lemon

\$3.95 Lg 6.95

PESTO GARLIC STRIPS

Thin crust pizza crust topped with olive oil, garlic, mozzarella and pesto.

\$8.95

SALADS

Small, medium or family

PRIMO HOUSE SALAD

Romaine lettuce, tomatoes, red onion, cabbage, carrot, & homemade croutons.

\$3.50 5.95 9.95

ANTIPASTO SALAD

Romaine, salami, provolone cheese, black olives, pepperoncini, red onion, tomatoes, cucumbers, & homemade croutons.

\$3.95 6.95 11.95

BUFFALO CHICKEN SALAD

Hand breaded and deep fried Buffalo chicken tenders, romaine lettuce, grape tomatoes and red onion. Tossed with house made ranch dressing.

\$4.50 8.95 14.95

WEDGE SALAD

Iceberg wedge, house-made blue cheese dressing, blue cheese crumbles, bacon, red onion, grape tomatoes.

\$4.95

ADD GRILLED CHICKEN TO ANY SALAD

two ounces 1.50 four ounces 2.95

CAESAR SALAD

Romaine lettuce, shaved parmesan, & homemade croutons.

\$3.50 5.95 9.95

SPINACH SALAD

Fresh spinach, crumbled bacon, crumbled egg, red onion, homemade spinach dressing & homemade croutons.

\$3.95 6.95 11.95

GRILLED PEAR SALAD

Fresh grilled pear, goat cheese, candied walnuts on a bed of fresh greens. Tossed in house made balsamic dressing. Garlic focaccia bread.

\$3.95 6.95 11.95

CHICKEN PESTO SALAD

Romaine, grilled chicken, pesto-marinated artichoke hearts and red onion. Tossed in house made pesto ranch dressing.

\$4.50 8.95 14.95

"TRADITIONAL" CAPRESE SALAD

Sliced tomato, fresh Mozzarella, fresh basil, olive oil and Balsamic dressing. Garlic focaccia bread.

\$4.95 7.95

DRESSINGS

Ranch Pesto Ranch Caesar Italian Spinach Blue Cheese Balsamic Vinaigrette

SANDWICHES AND PASTA SPECIAL

ITALIAN BEEF SANDWICH (Hot)

Top round of beef roasted in house with tons of spices, sliced thin and served on a baguette roll. Order yours Juicy (Dunked), Cheesy or with Hot Giardiniera peppers.

\$10.95

GYROS (Beef or Chicken)

A Chicago tradition: fresh cucumber and yogurt based Tzatziki sauce, tomatoes, red onion and fresh baked flat bread.

\$9.95

CHICKEN PESTO SANDWICH

Grilled marinated chicken tenders, sliced tomato, Mozzarella, basil leaves and pesto aioli served on a Ciabatta roll.

\$10.95

BUFFALO CHICKEN SANDWICH

Chicken tenders, dusted, fried and then rolled in your choice of buffalo sauce. Mozzarella cheese, ranch dressing, iceberg lettuce and tomatoes served on a Ciabatta roll.

\$10.95

BAKED RIGATONI

Tender tube shaped pasta in a blend of Bechamel and hearty tomato sauces with spicy Italian sausage, melted mozzarella and lightly seasoned with oregano. Baked to order.

\$10.95

"TRADITIONAL" CAPRESE SALAD SANDWICH

We start with a Ciabatta roll and add sliced tomato, balsamic dressing, pesto aioli, artichoke hearts, basil and fresh Mozzarella.

\$9.95

18% Gratuity added for parties of 8 or more

DRAFT BEER	PINT	22 OZ.
<i>Coors Light, Lager (Golden, CO)</i>	\$4.00	5.00
<i>Racer 5 IPA, American India Pale Ale (Cloverdale, CA)</i>	\$5.00	6.00
<i>Blue Moon, Wheat Beer (Denver, CO)</i>	\$5.00	6.00
<i>Fat Tire, Amber Ale (Fort Collins, CO)</i>	\$5.00	6.00
<i>Stella Artois, Pilsner Lager (Belgium)</i>	\$5.50	6.50

See our complete beer list on the last page for additional draft and bottled selections

HOUSE WINE	GLASS / BOTTLE
<i>Bogle Chardonnay</i>	\$5.00 / 20
<i>Windy City Red, Special House Blend, Boeger (El Dorado)</i>	\$5.00 / 20
<i>Bogle Pinot Noir</i>	\$6.00 / 24
<i>Bogle Old Vine Zinfandel</i>	\$6.00 / 24
<i>Bogle Cabernet Sauvignon</i>	\$6.00 / 24

See our complete wine list on the last page for additional selections

OUR MOST POPULAR COCKTAILS

 HOT CHICAGO (Jenn Kistler-McCOY)	\$8
<i>Our Summer Cocktail Contest winner! Fireball cinnamon whiskey, fresh lemon juice, simple syrup, muddled strawberries and ginger beer. Spicy and refreshing!</i>	
HOUSE MARGARITA	\$7
<i>100% Agave El Jimador tequila, Triple Sec and our house sweet and sour mix.</i>	
LONG ISLAND	\$8
<i>Gordon's gin, Seagrams vodka, Bacardi rum, Triple Sec, sweet and sour mix and coke.</i>	
CHI TOWN RITA	\$9
<i>Corzo Anejo tequila, fresh lime juice, simple syrup and Cointreau Noir orange liqueur.</i>	
WINDY CITY SANGRIA (Pete Kertesz)	\$8
<i>Our hand crafted version of the original wine cooler. Windy City Red wine, Triple Sec, apple juice and orange juice.</i>	
SPRING FLING (Josh Madamba)	\$9
<i>Plymouth Gin, St. Germaine Elderflower liqueur, cranberry juice, fresh lemon juice served up.</i>	
BASIL LEMONADE	\$9
<i>Fresh lemon juice, simple syrup, Grey Goose vodka and muddled basil.</i>	
10 CANE MOJITO	\$9
<i>A perfect combination of fresh mint, simple syrup, lime, 10 Cane premium rum over ice.</i>	
RASPBERRY LEMON DROP	\$10
<i>Our most popular cocktail! Fresh lemon juice, simple syrup, Grey Goose vodka and Chambord.</i>	

BEVERAGES

	GLASS	PITCHER
<i>Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Lemonade, Mr. Pibb, Shirley Temple, Roy Rogers.</i>	\$ 2.50	6.95
<i>Milk, Apple Juice,</i>		\$2.50
<i>Mineral Water, (San Pelligrino)</i>		\$2.95
<i>Tea, Iced Tea, Coffee</i>		\$2.50
<i>Red Bull, Red Bull Sugarfree</i>		\$3.00

KIDS

CHICKEN TENDERS	\$4.99
<i>Three hand-breaded, deep fried chicken tenders with fries.</i>	
KIDS RIGATONI	\$3.99
<i>Bowl of rigatoni noodles tossed in butter and topped with grated parmesan.</i>	

DESSERTS

CHOCOLATE CHIP PIZZA
Chocolate chip cookie, baked in a deep dish pan, topped with vanilla ice cream and whipped cream. (Serves 2- 3)
\$5.95

FIRE FRITTER
Tasty 'Beignet' inspired dessert made with our own fresh dough, deep fried and served with caramel sauce and blanketed with powdered sugar.
\$4.95

ICE CREAM SUNDAE
Individual size sundae. Vanilla ice cream, whipped cream, Ghirardelli chocolate or caramel sauce and a cherry.
\$3.95

CHI FI SEASONAL PIE
Our own 'Fire Fritter' filled with home-made blackberry pie filling and blanketed with powdered sugar.
\$5.95 A La Mode \$7.95

18% gratuity added for parties of 8 or more

THIN CRUST PIZZA

Thin crust pizza, sliced in squares, is actually the most popular pizza enjoyed by Chicago locals. The crust is wafer thin and has no rolled edge. The toppings are placed under the cheese and the pizza is cooked on the stone deck of a very hot pizza oven, resulting in a crust that is thin, light and crispy. The browning of the cheese and areas of chocolate brown/black crust is a sign of the authenticity of this pizza.

Personal \$11.75 Small \$14.75 Medium \$18.75 Large \$22.75

CHICAGO FIRE COMBO

Italian sausage, pepperoni, green pepper, onion and mushrooms

BUFFALO CHICKEN PIZZA

Buffalo chicken tenders, red onion, tomatoes, ranch spiced Bechamel and buffalo spiced tomato sauces. Ranch, or bleu cheese dressing on the side

PESTO CHICKEN

Grilled chicken, pesto cream, fresh tomato, artichoke hearts, garlic and red onion

STOCKYARD

Garlic sausage, pepperoni, salami and Canadian bacon

VEGGIE

Onion, green pepper, mushroom and black olive and artichoke hearts

THE GREAT CHICAGO FIRE - SPICY!

Hot Italian sausage, Giardiniera peppers, habanero sauce and jalapenos

TRADITIONAL

Fresh tomato, basil, garlic, olive oil, parmesan and mozzarella cheeses

DEEP DISH PIZZA

The rich, flaky crust is pressed into and up the sides of a deep pan. The cheese goes down first, sealing the crust. The toppings are then placed over the cheese and covered with our sauce, made from premium plum tomatoes. Please allow approximately 35 minutes to prepare. **PLEASE ALLOW 35 MINUTES TO PREPARE.**

Small \$15.75 Medium \$21.75 Large \$25.75

CHICAGO FIRE COMBO

Italian sausage, pepperoni, green pepper, onion, mushroom

VEGGIE

Onion, green pepper, mushroom, black olives and artichoke hearts

STOCKYARD

Garlic sausage, pepperoni, salami, canadian bacon

PESTO CHICKEN

Pesto cream, fresh tomato, grilled chicken, artichoke hearts, garlic and red onion

STUFFED PIZZA

Stuffed pizza is the big brother of Deep Dish. This pizza is a gourmet feast! The bottom crust is laid in the pan followed by extra cheese and toppings. Then, a second crust is placed on top and the whole pie is covered with our sauce, made from premium plum tomatoes. **PLEASE ALLOW 40 MINUTES TO PREPARE.**

Small \$16.75 Medium \$23.75 Large 28.75

SPINACH & MUSHROOM

Rich spinach and cheese mixture and fresh mushrooms

CHICKEN & GARLIC WHITE PIZZA

Grilled chicken, spinach, mushrooms, garlic and ranch spiced bechamel sauce

CHICAGO FIRE COMBO

Italian sausage, pepperoni, onion, green pepper, mushroom

VEGGIE

Onion, green pepper, mushrooms, black olives and artichoke hearts

STOCKYARD

Garlic Sausage, pepperoni, salami, Canadian bacon

BUILD YOUR OWN PIZZA

	PERSONAL	SMALL	MEDIUM	LARGE
Thin Crust Cheese:	\$7.75	\$9.75	\$12.75	\$15.75
Deep Dish Cheese:		\$11.75	\$16.75	\$18.75
Stuffed Cheese:		\$12.75	\$17.75	\$20.75
Extra Ingredient	\$1.25	\$1.50	\$1.75	\$2.00

Gluten free crust available on any SMALL thin crust pizza. Add \$1.50
Red Sauce, White Sauce or Pesto Cream

INGREDIENTS

Italian Sausage (Fennel, Garlic or Spicy) Italian Beef Pepperoni Canadian Bacon Bacon Salami
Grilled Chicken Black Olive Green Pepper Anchovy Jalapenos Giardiniera Peppers Mushrooms Onion
Pineapple Garlic Fresh Tomato Spinach Artichoke Hearts Goat Cheese

PIZZA BY THE SLICE

(Lunch and Happy Hour Only)

ONE SLICE \$3.95 TWO SLICES \$6.95. ADD A HOUSE OR CAESAR SALAD FOR \$2.00

THIN CRUST: CHEESE, TRADITIONAL, COMBO OR PEPPERONI

DEEP DISH: CHEESE, PEPPERONI OR COMBO