



Bella Napoli

WOODFIRED PIZZA & BAR

Lunch

\$17 PER PERSON

CHOICE OF

Pasta Fagiole Soup • Garden Salad
The Ultimate Caesar • Bruschetta

ENTRÉE CHOICE

Spicy Italian Sub
Chicken Parmesan Sandwich

Woodfired Pizzas:

Margherita • Quattro Formaggi • Sausage & Pepperoni
Rigatoni alla Vodka • Bucatini Carbonara

DESSERT CHOICE

White Chocolate Bread Pudding
Mini Cannolis (2) • Vanilla Ice Cream

DINE IN ONLY

All info subject to change without notice. © 2/5/24 Bella Napoli



Bella Napoli

WOODFIRED PIZZA & BAR

Dinner

\$26 PER PERSON

CHOICE OF

Pasta Fagiolo Soup

Garden Salad

The Ultimate Caesar

ENTRÉE CHOICE

Rigatoni alla Vodka • Bucatini Carbonara

Chicken alla Parmigiana • Eggplant Caprese

Woodfired Pizzas:

Margherita • Quattro Formaggi • Sausage & Pepperoni

DESSERT CHOICE

White Chocolate Bread Pudding

Mini Cannolis (2) • Vanilla Ice Cream

DINE IN ONLY

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**PHAT
PHAT**
CHINESE EATERY

CHICAGO NORTHWEST
RESTAURANT
Week

March 1-10, 2024

RESTAURANT WEEK

MIE GORENG CHICKEN
Indonesian fried noodles

BAO COMBO

XIAO LONG BAO COMBO

\$22
before tax

17 S Roselle
Schaumburg, IL 60193
www.phatphatchinese.com

 Phat Phat Chinese Eatery
 Phatphatchinese

EAT. DRINK. LOCAL.

Eaglewood Resort & Spa is participating in the 2024 Chicago Northwest Restaurant Week! From March 1-10, indulge in delicious flavors that celebrate featured menus at special prices from Prairie River.

This is your chance to try something new or revisit beloved favorites. Come join us during this fantastic 10-day celebration of gastronomy.

RESTAURANT WEEK MENU 2024

March 1-10 / 3 Course Menu / \$32 per person
Menu is available all day

STARTERS

Chef Dave's Clam Chowder

buttermilk biscuit, chives

Short Rib Mac n' Cheese

taleggio, caramelized onions, scallions

Wedge Salad (gf)

neuske's bacon, dill-tomatoes, red onion, cucumbers, blue cheese

ENTREES

Grilled Flat Iron Steak

potato gratin, broccolini, green peppercorn sauce

Big Glory Bay Salmon

grilled asparagus, herbed potatoes, chardonnay sauce

Rigatoni Alla Vodka Sauce (veg)

parmesan, basil, chili flake, garlic breadcrumbs

DESSERT

Warm Flourless Chocolate Cake (gf)

coffee sauce, brandied cherries

Sorbet (gf/v)

selection of peach or strawberry

Please inform your server of any allergies or dietary restrictions before ordering as some ingredients may not be listed. 20% gratuity added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DAVE PETRAGLIA EXECUTIVE CHEF / JESSICA BAHENA SOUS CHEF



EAGLEWOOD
resort & spa





CHICAGO NORTHWEST RESTAURANT WEEK LUNCH MENU

- MARCH 1ST - MARCH 10TH -

\$25 per person plus tax (gratuity not included)

STARTER

choice of one:

New England Clam Chowder

chopped clams, idaho potatoes

Caesar Salad

housemade caesar dressing, parmesan cheese, croutons

ENTREE

choice of one:

Fish and Chips

wild alaskan cod, french fries, coleslaw

California Maki Roll

alaskan bairdi crab, avocado, cucumber, tobiko

Shrimp Linguine

sauteed shrimp, garlic, roasted tomatoes, arugula, bread crumbs

Maryland Style Crab Cake Platter

maryland style crab cake, french fries, coleslaw

DESSERT

choice of one:

Mini Creme Brulee

Mini Key Lime Pie

Mini Chocolate Cake

Shaw's

CHICAGO NORTHWEST RESTAURANT WEEK DINNER MENU

- MARCH 1ST - MARCH 10TH -

\$59 per person plus tax (gratuity not included)

STARTER

choice of one:

New England Clam Chowder

chopped clams, idaho potatoes

Lobster Bisque

carrots, zucchini

Organic Mixed Greens

croutons, herb vinaigrette

Caesar Salad

housemade caesar dressing, parmesan cheese, croutons

ENTREE

choice of one:

Petite Surf & Turf

4oz maine lobster tail, petite filet with maitre d' butter

Maine Lobster Tails

4oz maine lobster tails, drawn butter

Grilled Yellowfin Tuna

crispy rice noodles, ginger-soy vinaigrette, scallions, candied peanuts

Club Room Combination

petite filet, grilled shrimp, sauteed sea scallops, mashed potatoes

DESSERT

choice of one:

Creme Brulee

Key Lime Pie

Triple Layer Chocolate Cake



RESTAURANT WEEK TASTING MENU

March 1-10, 2024

FIRST COURSE

House Salad or Soup

SECOND COURSE

Choice of:

Conant's Culinary Burger

Bourbon Honey Mustard

Chicken Sandwich

Cheesy Chicken Delight

Mac + Cheese

THIRD COURSE

Lemon Butter Cake or Waffle Churros

\$24/PERSON

**SCAN TO MAKE
YOUR RESERVATION**

**Dine-in only; while supplies last.
Price excludes tax & gratuity.
No substitutions.*



1140 E HIGGINS RD, SCHAUMBURG
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