

Specialty Cocktails

Emerald Coast

Jameson, Martini and Rossi sweet vermouth, Angostura bitters | \$22

Guava Ranch Water

Patron Silver, Re'al guava, lime, Fever Tree soda | \$19

Prickley Pear Spritz

La Marca Prosecco, Aperol, Re'al prickly pear, Fever Tree club soda | \$19

Blackberry Smash

Makers Mark Bourbon, Re'al Blackberry, lemon, mint | \$20

Sparkling

john fred joseph franzia, champagne, california | 6oz. \$12

silvergate, brut prestige, california | bottle \$42

mumm napa, brut prestige, napa valley, california | 6oz. \$36

dom perignon, champagne, france | bottle \$475

la marca, prosecco, treviso, italy | 6oz. \$18 | bottle \$50

Chardonnay

silvergate, chardonnay, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

kendall-jackson vintner's reserve, chardonnay, california | 6oz. \$13 | 9oz. \$18.5 | bottle \$51

sonoma cutrer russian river ranches, chardonnay, california | 6oz. \$17 | 9oz. \$24 | bottle \$67

la crema, chardonnay, monterey, california | bottle \$58

Pinot Grigio

silvergate, pinot grigio, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

kendall-jackson vintner's reserve pinot gris, california | 6oz. \$13 | 9oz. \$19 | bottle \$51

Sauvignon Blanc

silvergate, sauvignon blanc, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

matua, sauvignon blanc, marlborough, new zealand | 6oz. \$12 | 9oz. \$17 | bottle \$47

Sweet White Wines

fleur de mer, rose, cotes de provence, france | 6oz. \$15 | 9oz. \$21.5 | bottle \$55

beringer main & vine, white zinfandel, sonoma county, california | 6 oz. \$11 | 9oz. \$15.5 | bottle \$43

chateau ste. michelle, riesling, columbia valley, washington | 6oz. \$12 | 9oz. \$17 | bottle \$47

seven daughters, moscato, italy | 6oz. \$12 | 9oz. \$17 | bottle \$47

Pinot Noir

silvergate, pinot noir, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

erath resplendent, pinot noir, willamette valley, oregon | 6oz. \$17 | 9oz. \$24 | bottle \$67

meiomi, pinot noir, california | 6oz. \$22 | 9oz. \$29 | bottle \$85

la crema, pinot noir, sonoma coast, california | bottle \$58

Cabernet Sauvignon

silvergate, cabernet sauvignon, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

louis m. martini, cabernet sauvignon, sonoma county, california | 6oz. \$12 | 9oz. \$17 | bottle \$47

the federalist, cabernet sauvignon, central valley, california | 6oz. \$16 | 9oz. \$23 | bottle \$59

emblem, cabernet sauvignon, napa valley, california | bottle \$98

josh, cabernet sauvignon, alexander valley, california | bottle \$61

justin, cabernet sauvignon, paso robles, california | bottle \$95

Reds

silvergate, merlot, california | 6oz. \$11 | 9oz. \$16 | bottle \$42

don miguel gascon, malbec, mendoza, argentina | 6oz. \$12 | 9oz. \$17 | bottle \$47

decoy by duckhorn, red blend, sonoma county, california | 6oz. \$17 | 9oz. \$24 | bottle \$67

ravenswood old vine, zinfandel, napa valley, california | 6oz. \$12 | 9oz. \$17 | bottle \$47

Beers & Seltzers

Domestic Import

\$6 | Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite
\$7 | 312, Corona Extra, Guinness, Guinness Zero, Heineken, Heinken Zero, Lagunitas IPA, Modelo Especial, Blue Moon, Fat Tire, New Castle, Stella Artois, Samuel Adams

Specialty Cans \$8 | Revolution Anti-Hero IPA, Revolution Hazy IPA , Daisy Cutter Pale Ale

Seltzer/Cider \$8 | High Noon, White Claw, Angry Orchard

CIAZZA KITCHEN + BAR

Beginnings

French Onion Soup

Caramelized onions, gruyere crostini
\$8

Brussel Sprouts

Flash fried, calabrian honey drizzle, roasted fennel ricotta, pickled red onions | \$10

Grilled Shrimp

Five olive oil, citrus and Calabrian marinated shrimp | \$15

Vegetable Minestrone

Tomato broth, braised chard, seasonal squash, cannellini beans, parmesan cheese | \$8

Mini Meatballs

Six house-made beef and veal meatballs, fresh tomato sauce, cress salad, grated parmesan cheese | \$13

Chicken Wings

Seven wings, grilled or fried, classic hot sauce, truffle parmesan dust, or Bronzeville sticky bbq | \$14

Pimento Cheese Dip

House made dip, raw and pickled vegetables, grilled Pugliese baguette | \$12

Chicken Skewers

Two chicken skewers, grilled, herb marinated, balsamic honey glaze | \$12

Flatbreads

Ciazzaroni

Pepperoni, fresh mozzarella, hot honey | \$16

Build Your Own

Select 2 proteins: pepperoni, sausage, grilled chicken, meatballs
Select 2 vegetables: tomatoes, onions, chard, broccolini, peppers | \$18

Margherita

Tomato, fresh mozzarella, basil | \$14

Classic Italian

Grilled Italian sausage, caramelized onions, mushrooms | \$17

Salads

Grilled Chicken +\$6

Steak +\$10

Shrimp +\$9

Grilled Italian Sausage +\$6

Grilled Salmon +\$10

Caesar Salad

Red and green romaine, shaved parmesan, toasted almonds, blistered tomatoes, classic Caesar dressing, grilled baguette | \$14

Burr Ridge Chop Salad

Romaine iceberg blend, avocado, apricots, bleu cheese, smoked bacon, fresh tomatoes, toasted corn, pickled red onions, balsamic vinaigrette | \$17

Garden Vegetable Salad

Rainbow chard, cress, garden vegetables, shaved carrots, fresh tomatoes, grilled tomato vinaigrette | \$15

Hand Helds

Served with fries or chips. Gluten free bun +\$4

Marriott Burger

Grilled beef patty, aged cheddar cheese, crispy bacon, lettuce, tomato, pickle | \$18

Chicken Parmesan Sandwich

Flash fried breaded chicken, marinara, broken burrata, arugula salad, grilled Pulgiese baguette | \$18

Porchetta Panini

Shaved pork loin, pork belly, grilled Italian bread, chard, pickled fennel, Calabrian chili aioli, broth, truffle parmesan fries | \$19

Turkey Club

Fresh roasted turkey, herb citrus mayo, lettuce, tomato, smoked bacon, brioche bun | \$17

Main Entrees

Bucatini

Thick spaghetti-like pasta, green vegetables, wild mushrooms, tomatoes, herb parmesan broth | \$19
Add Pork Belly \$8 | Crispy Fried Chicken \$8

Garganelli

Ridged shaped penne pasta, pinched Italian Sausage, sweet peppers, greens, spicy tomato cream sauce, grilled pugliese baguette | \$20

Roasted Chicken Breast

Butter basted, creamy fennel whipped potatoes, charred broccoli, carmelized onions, citrus jus lie | \$24

Loch Duart Salmon

Sustainably caught, cedar roasted, green vegetables, fennel whipped potatoes, tomato balsamic jam | \$31

Char Grilled Pork Ribs

Porchetta inspired St. Louis ribs, grilled, orange calabrian glaze, charred broccolini, buttered cannellini beans
Half: \$27 | Full: \$36

Chef's Cut of Beef

Cream chard, roasted potatoes, onion rings, barolo sauce
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Dessert

Apple Crisp

Warm, butter crumble, vanilla bean gelato, caramel sauce | \$8

Cheesecake

Tiramisu inspired, white chocolate whipped cream, chocolate espresso sauce | \$8

Chocolate Cake

Double chocolate, chocolate buttercream, berry coulis | \$8

Chicago Marriott Southwest at Burr Ridge, 1200 Burr Ridge Parkway, Burr Ridge, IL 60527, 630.986.4100