

CIAZZA KITCHEN + BAR

Beginnings

Charcuterie Board

Artisan pepperoni, cured ham, salami, cheeses, nuts, dried fruit, wafers | \$24

Chicken Wings



Fried, classic wing sauce, or truffle parmesan dust, ranch | \$16

Add celery, carrots | \$2

Mini Meatballs

Six house-made beef and veal meatballs, fresh tomato sauce, parmesan cheese | \$14

Sliders

Grilled beef medallions, herb aioli, onion balsamic jam, spring greens | \$20

Mozzarella in Carozza

Breaded fresh mozzarella, flash fried, fresh tomato sauce | \$15

Fries

Flash fried, truffle parmesan, roasted garlic aioli | \$12

Calamari

Cornmeal dusted, flash fried, sweet peppers, marinara sauce | \$17

Mussels

Steamed, smoked kielbasa, fresh tomatoes, garlic bread | \$15

Flatbreads

Tuscan Chicken

Ricotta, roast chicken, grilled artichokes, broken burrata, pickled red onions | \$17

Sausage and Peppers

Italian sausage, roasted sweet peppers, mozzarella | \$17

Hot Pepperoni

Pepperoni, fresh mozzarella, hot honey | \$16

Margherita

Tomato, fresh mozzarella, basil | \$15

Salads

ADD: Grilled Chicken \$7 | Italian Sausage \$7 | Steak \$12 | Shrimp \$12 | Salmon \$12

Burr Ridge Chop Salad



Romaine iceberg blend, avocado, apricots, bleu cheese, smoked bacon, fresh tomatoes, toasted corn, pickled red onions, balsamic vinaigrette | \$18

Strawberry and Pecan Salad



Baby spinach, strawberries, local goat cheese, candied pecans, balsamic vinaigrette | \$18

Caesar Salad

Red and green romaine, shaved parmesan, toasted almonds, blistered tomatoes, classic Caesar dressing, grilled baguette | \$16

Hand Helds

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

M Classic Smash Burger

Double beef patty, aged cheddar cheese, crispy bacon, lettuce, tomato, sweet hot pickles, spicy burger sauce | \$24

Summer Smash Burger

Double smashed patty, provolone cheese, caramelized onions, basil aioli, arugula | \$23

Chicken Caprese Sandwich

Grilled chicken, fresh mozzarella, tomatoes, basil aioli, arugula, tuscan potato bun | \$20

Turkey Club

Fresh roasted turkey, herb citrus mayo, lettuce, tomato, smoked bacon, brioche bun | \$18

Main Entrees

Beef Sirloin



14 oz, grilled squash, spring onions, smashed potatoes, herb butter, barolo veal jus | \$56

Salmon Piccata

Pan seared, broccolini, angel hair aglio e olio, lemon caper butter sauce | \$36

Seafood Linguine

Pan seared shrimp, calamari and mussels, spicy pomodoro sauce, fresh herbs, grilled baguette | \$34

Garganelli

Italian sausage, fresh tomatoes, sweet peppers, spicy tomato cream, grilled baguette | \$25

Half Roasted Chicken



Rosemary roasted potatoes, arugula salad, lemon herb jus | \$29

Ravioli

Burrata filled, roasted red bell pepper sauce, sautéed spinach | \$24

Dessert

Apple Crisp

Warm, butter crumble, vanilla bean gelato, caramel sauce | \$10

Tiramisu

Espresso cream, chocolate sauce, fresh berries | \$10

Chocolate Cake

Double chocolate, chocolate buttercream, fresh berries, berry sauce | \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*20% service charge will be added to parties of 6 or more

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