

HAPPY HOUR MENU

Served Buffet Style

3 Items: \$15 per person

4 Items: \$17 per person

5 Items: \$20 per person

Chicken Tenders

Breaded chicken tenders served with buffalo and honey BBQ sauce.

Wings

Crispy wings tossed in honey BBQ, buffalo, sweet red chili or garlic parmesan. Served with ranch or blue cheese. Boneless available.

Pizza Skins

Our signature deep dish pizza crust filled with mashed red bliss potatoes and topped with bacon and cheddar. Served with sour cream.

Cheesy Garlic Bread

Pizza dough topped with garlic and our three-cheese blend. Served with house made marinara.

Shrimp & Crab Dip

Creamy shrimp, crab, and parmesan dip baked and topped with diced tomatoes. Served with freshly baked garlic baguette slices.
plus \$1.50/person

Spinach & Artichoke Dip

A house made blend of creamy spinach and artichokes topped with diced tomatoes. Served with freshly baked garlic baguettes.

BRUNCH MENU

Served Buffet Style or Family Style

1 Entrée & 2 Sides: \$18 per person

2 Entrée & 2 Sides: \$22 per person

Entrée Options:

Chicken & Waffles

Biscuits & Gravy

French Toast

Side Options:

Eggs

Fruit Salad

Home Fries

Choice of Bacon or Sausage

PREMIUM PASTA MENU

Served Buffet Style, Family Style, or Individual Serving

\$21 per person

Guest Choice of Pasta & Salad

Pasta Options:

Chicken Parmesan

Chicken Breasts, hand-breaded with panko breadcrumbs and Romano, topped with melted mozzarella. Served with rigatoni tossed in our house made marinara.

Chicken Spinocoli

House made chicken roulade filled with mozzarella, feta, broccoli, spinach, tomatoes, garlic and basil on top of penne tossed with sautéed pesto, alfredo, and our chunky vine ripened tomato sauce.

Shrimp Scampi

Shrimp sautéed with garlic, diced tomatoes and basil in a white wine sauce on vermicelli with parmesan.

Salad Options:

Caesar Salad

Crunchy romaine, shredded parmesan and house made croutons.

House Salad

Fresh greens with diced cucumbers and tomatoes, red onions, cheddar cheese, and croutons.

PASTA MENU

Served Buffet Style, Family Style, or Individual Serving

\$18 per person

Guest Choice of Pasta & Salad

Pasta Options:

Chicken & Broccoli Alfredo

Sautéed chicken served over fettuccine tossed in creamy alfredo sauce.

Penne Marinara

Penne noodles tossed in our house made marinara.

Salad Options:

Caesar Salad

Crunchy romaine, shredded parmesan and house made croutons.

House Salad

Fresh greens with diced cucumbers and tomatoes, red onions, cheddar cheese, and croutons.

PIZZA MENU

DEEP DISH OPTIONS:

Served Buffet Style or Individual Serving

\$16 per person

Guest Choice of Pizza & Salad

Numero Uno

Sausage, pepperoni, onions, peppers, mushrooms, Uno's own chunky vine-ripened tomato sauce, mozzarella and romano.

Chicago Meat Market

Layers of sausage, meatballs, pepperoni, freshly shredded mozzarella, chunky tomato sauce, and pecorino romano.

Chicago Classic

Extra sausage, extra cheese, extra good in your mouth.

Prima Pepperoni

Pepperoni with Uno's own chunky vine-ripened tomato sauce., mozzarella and imported pecorino romano.

Cheese & Tomato

Just what it sounds like.

Meatball & Ricotta

Italian style beef and pork meatballs, ricotta cheese, fresh mushrooms, freshly shredded mozzarella, housemade marinara, and pecorino romano. Molto Bene!

Four Cheese & Pesto

Mozzarella, feta, cheddar, romano, and basil pesto sauce topped with diced tomatoes.

Farmer's Market

Caramelized onions, fresh spinach, sun-dried and plum tomatoes, roasted eggplant, pesto, feta, mozzarella and imported pecorino romano.

New York Deli

The best of both worlds - an Italian sub in our deep dish crust! Filled with mozzarella, provolone, ham, pepperoni, onions, plum tomatoes and banana peppers, sprinkled with oregano and romano. Served with a side of our house vinaigrette.

Salad Options:

Caesar Salad

Crunchy romaine, shredded parmesan and house made croutons.

House Salad

Fresh greens with diced cucumbers and tomatoes, red onions, cheddar cheese, and croutons.

THIN CRUST OPTIONS:

Served Buffet Style or Individual Serving

\$16 per person

Guest Choice of Pizza & Salad

Windy City Works

Fresh onions, peppers and mushrooms with hardwood-smoked bacon, hamburger, pepperoni, crumbled sausage and Uno's three-cheese blend of mozzarella, aged cheddar and pecorino romano.

Super Roni

A crazy amount of pepperoni (seriously, count them!), mozzarella, aged cheddar and pecorino romano.

Cheese Please!

UNO's three-cheese blend of freshly shredded mozzarella, aged cheddar, and imported pecorino romano with housemade pizza sauce.

BBQ Chicken

Grilled chicken breast, red onions, mozzarella, aged cheddar and pecorino romano atop a layer of BBQ sauce. With a drizzle of even more BBQ sauce.

Margherita

Fresh mozzarella and basil with our housemade pizza sauce.

Veggie Extravaganza

House-roasted peppers, red onions, zucchini, and yellow squash with seasoned cherry tomatoes, fresh baby spinach, mushrooms, and our three-cheese blend.

Spicy Hawaiian

Say aloha to this hot mama of a Hawaiian. We start with a layer of sweet red chili sauce, then add ham, fresh pineapple chunks, jalapenos, mozzarella, aged cheddar, and pecorino romano and finish it with a drizzle of ranch.

Bianco Love

If you're a fan of cheese & garlic (and really, who isn't?), you'll love this white pizza with creamy ricotta, aged cheddar, mozzarella, romano, extra virgin olive oil, and seasoned garlic.

Taco

Our crispy cauliflower crust topped with jalapenos, salsa, spiced beef, grated mozzarella and cheddar cheese. Baked to perfection and topped with chopped lettuce and tomatoes. Served with sour cream and salsa.

DRINK MENU

Ticket Based Consumption

This option allows you to monitor the amount of alcohol your guests consume so that you have a good idea of your final bill.

Tier 1 tickets include house wine, house liquor, 14 oz domestic draft beers, and bottle beers

Tier 2 tickets include premium wine, premium liquor, and 14 oz craft beers

Tier 3 tickets include top shelf mixed drinks, all wine, all beer

Tier 1 \$7.00

Tier 2 \$8.00

Tier 3 \$9.00

Cash Bar

This option allows your guests to purchase and pay for their own drinks.

Consumption Bar

This option lets your guest consume alcohol without a limit, everything served based on consumption will be charged to the host of the events final bill. You are welcome to do consumption-based service up to a certain dollar amount, your bartender will let you know once you have reached said amount.