



Established 1943

**THE BIRTHPLACE OF
DEEP DISH PIZZA**

UNO WAS FIRST

The birthplace of Deep Dish Pizza • 1943

DUE WAS SECOND

Deep Dish Pizza expanded across the street • 1955

AND NOW...

**4200 N. RIVER RD
SCHILLER PARK, IL
(847) 261-6017**



APPETIZERS

FLORENCE'S SOUP 4.00/6.00

Ike's wife made a vegetarian soup too good to just be called veggie, so we named it after her.

CHEESY GARLIC BREAD 9.00

CHICAGO STYLE (with cheese & giardiniera) 10.00

WITH PESTO 10.00

BUFFALO WINGS 15.00

Served with celery sticks and a tasty dip.

BONELESS BITES 14.00

Served with celery sticks and a tasty dip.

CHEESE STICKS 9.00

FRIED CALAMARI 13.00

With cocktail and marinara sauces.

SHRIMP AND CRAB DIP 13.00

A creamy blend of shrimp, crab and parmesan topped with diced fresh tomatoes. Served hot with toasted garlic baguette slices.

HOUSEMADE MEATBALLS 11.00

Two of our housemade, quarter-pound meatballs with our own marinara and dipping bread.

PIZZA SKINS 12.00

Deep dish pizza crust filled with mashed potatoes, bacon and cheddar. Sour cream on the side.

SALADS

Family Style serves 4-6

Add chicken to any salad - Ind. 4.00, Family Style 8.00

	Ind.	Family
SALAD BOWL	6.00	18.00

Our famous Italian salad deliciously dressed with our own wine vinegar and olive oil blend and topped with tomatoes and onions.

SPECIAL SALAD BOWL	8.00	25.00
---------------------------------	-------------	--------------

Our famous Italian salad topped with salami, Swiss cheese, giardiniera, tomatoes and onions. *Anchovies add .99*

CAESAR SALAD	8.00	24.00
---------------------------	-------------	--------------

Romaine lettuce, grated cheese and croutons. Tossed in our own housemade dressing

GREEK SALAD	8.00	24.00
--------------------------	-------------	--------------

Crisp romaine, chopped tomatoes, cucumbers, kalamata olives, roasted red peppers, red onion rings, feta, and creamy Greek dressing.

DRESSINGS: Ike's, Ranch, Greek, Bleu Cheese, Caesar and Honey Mustard

GLUTEN FREE CRUST

Made with gluten-free ingredients, but cooked in a shared oven.

PEPPERONI 14.00

CHEESE & TOMATO 13.00

VEGGIE 14.00

Mushrooms, onions, peppers, mozzarella, romano and tomato sauce.

18% GRATUITY AND 1½ HOUR LIMIT FOR GROUPS OF 6 OR MORE.





DEEP DISH PIZZA

CHEESE

Ind. 10.00

Small 18.00

Large 26.00

PEPPERONI

Ind. 12.00

Small 21.00

Large 30.00

SAUSAGE

Ind. 12.00

Small 21.00

Large 30.00

DEEP DISH SPECIALTY PIZZA

NUMERO UNO®

Our first choice for the most delectable pizza! Extra cheese, an abundance of fresh sausage, just the right amount of pepperoni and fresh mushrooms, onions and green peppers.

Ind. 14.00

Small 24.00

Large 34.00

FOUR CHEESE & PESTO

A blend of cheeses with a pesto base; topped with fresh tomatoes

Ind. 12.00

Small 21.00

Large 31.00

SPINACH

A blend of three cheeses and an abundance of delicately seasoned fresh spinach. Try it with mushrooms, you'll love it! (Additional charge.)

Ind. 12.00

Small 20.00

Large 30.00

VEGGIE

Lots of cheese and the freshest mushrooms, onions and green peppers. A vegetarian delight.

Ind. 12.00

Small 20.00

Large 30.00

SPINOCOLI®

Spinach, fresh broccoli, a blend of cheeses, a little garlic and chunky tomato.

Ind. 12.00

Small 22.00

Large 31.00

BBQ CHICKEN

Sliced chicken, red onions, BBQ sauce and a blend of cheeses.

Ind. 14.00

Small 24.00

Large 34.00



ADDITIONAL INGREDIENTS

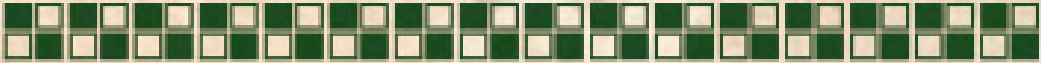
Deep Dish - Ind. 2.00 Sm. 3.00 Lg. 4.00

Thin Crust - 10" 2.00 16" 4.00

Broccoli, Cheese, Garlic, Green Peppers, Sliced Tomatoes, Banana Peppers, Spicy Giardiniera, Spinach, Roasted Red Peppers, Jalapeños, Mushrooms, Black Olives, Kalamata Olives, Onions, Pineapple, Pepperoni, Sausage, Chicken, Anchovies, Bacon, Italian Beef, Tomato Sauce

On 1/2 and 1/2 orders, add full portion ingredient price.





THIN CRUST SPECIALTY PIZZA

Cauliflower crust - 10" \$3.50

Vegan cheese - 10" \$2.00 16" \$4.00

	10"	16"
WINDY CITY WORKS	14.00	29.00
Fresh onions, peppers, and mushrooms with bacon, hamburger, pepperoni, crumbled sausage, and our three-cheese blend.		
SUPER RONI	13.00	26.00
A crazy amount of pepperoni (seriously, count them!).		
SOUTHSIDE SAUSAGE	13.00	26.00
UNO three-cheese blend with smooth pizza sauce & sausage.		
VEGGIE EXTRAVAGANZA	14.00	29.00
House-roasted peppers, red onions, zucchini, and yellow squash with seasoned cherry tomatoes, fresh baby spinach, mushrooms, and our three-cheese blend.		
NORTHSIDE CHEESE	12.00	22.00
UNO's three-cheese blend and housemade pizza sauce.		
BBQ CHICKEN	14.00	27.00
Grilled chicken, our three-cheese blend, and red onions atop a layer of BBQ sauce. With a drizzle of even more BBQ.		
BYO CTC - Includes three toppings	13.00	26.00
Extra toppings - 10" 2.00 16" 4.00		

PASTA

Served with House Salad & Garlic Bread

Add a Side of Meatballs - \$6.00

POMODORO	12.00
Pasta served with our special meatless marinara sauce.	
SPAGHETTI	17.00
With housemade meatballs.	
RATTLESNAKE PASTA	18.00
Sautéed and diced chicken breast over penne in spicy asiago cream sauce, topped with cheddar and fresh jalapeño. It may just bite back.	
CHICKEN PARM	18.00
Chicken breasts, hand-breaded with panko bread crumbs and romano, topped with melted mozzarella, served over penne tossed in our housemade marinara.	

SANDWICHES

Served with fries

ITALIAN BEEF	14.00
Thin slices of roast beef in a spicy au jus with green peppers.	
MEATBALL	14.00
Our housemade meatballs on Italian bread with marinara sauce.	
CHICKEN PARM	14.00
Chicken breast, hand-breaded with panko bread crumbs and romano, smothered in housemade marinara, provolone, and freshly shredded mozzarella. Served on a toasted ciabatta roll lightly brushed with garlic and parmesan.	

HOT AND COLD DRINKS

ALL SOFT DRINKS, COFFEE AND TEA...FREE CHICAGO REFILLS

We are proud to serve Pepsi® products.

FRESHLY BREWED LIPTON® ICED TEA

Classic, Raspberry or Mango

HOT COFFEE / TEA / HOT CHOCOLATE/ MILK - Reduced Fat 2%

BOTTLED WATER





BEER

DRAFT

Miller Light Goose Island 312
 Bud Light Goose Island IPA
 Guinness Nitro Revolution Anti Hero
 Ask about our rotating craft beer options.

BOTTLES/CANS

Miller Light	Heineken	Modelo
Blue Moon	Goose Island 312	Bells Two Hearted
Bud Light	Goose Island IPA	Stella
Coors Light	Guinness	Sharps N/A
Corona	Lagunitas	Stella Cidre
Corona Light	Miller Lite	Zywiec
Dos XX Amber	Miller Genuine Draft	Roots Ginger Beer
Dos XX Lager	Michelob Ultra	High Noon
		White Claw

WINE

WHITE

Mezzacorona Pinot Grigio	11 / 42
Mondavi Pinot Grigio	8 / 28
Oyster Bay Sauvignon Blanc	16 / 64
Mondavi Sauvignon Blanc	8 / 28
Simi Sonoma Chardonnay	18 / 72
Mondavi Chardonnay	8 / 28
Chloe Rose	12 / 45

RED

Trinity Oaks Merlot	10 / 40
J. Lohr Cabernet	18 / 72
Joel Gott 815 Cabernet	18 / 72
Canyon Road Cabernet	8 / 28
Mondavi Cabernet	8 / 28
Mark West Pinot Noir	17 / 68
Mondavi Red Blend	8 / 28

SPARKLING

La Marca Prosecco	16 / 64
Val d'oca Rose Prosecco	11 / 42

COCKTAILS

POMEGRANATE MARGARITA

Pomegranate splashed into a tequila connoisseur's favorite, Patrón Silver, mixed with the sweetness of Cointreau and the tartness of lime.

MAGNIFICENT MARGARITA

Desert Pear mix shaken with Sauza Gold Tequila, Cointreau and lime juice.

MARGARITA DE SU CASA

Inspired by Su Casa, our one-of-a-kind Mexican restaurant. Made with Sauza Gold, Cointreau and fresh lemon sour.

CHICAGO MULE

Northshore Vodka, lime juice and ginger beer served in a copper mug.

TOWERING ICED TEA

Tanqueray Gin, Absolut Vodka, Sauza Gold Tequila, Bacardi Limón and cola.

WINDY CITY HURRICANE

Southern Comfort, Bacardi Superior Rum and Myers's Dark Rum with a stormy blend of orange and pineapple juices.

SOUTHSIDE LEMONADE

Made with Hendrick's Gin, lemonade, fresh cucumber, fresh mint leaves and a spritz of sweet soda.

THE UNO BLOODY MARY

Grey Goose and a proprietary blend of spices mixed with V8 juice. Garnished with a lime and an olive.

SANGRIA

A unique wine punch with red wine, Bacardi Limón, cranberry and orange juices poured over ice.

MALÖRT

A shot of Chicago's finest liqueur made by the Jeppson family. Why the face?





A CHICAGO LEGEND

In Chicago, eating pizza is a dining experience, not just a snack. But it wasn't always that way. Ike Sewell changed things back in 1943 when he invented Deep Dish Pizza. Some folks call it Chicago Pizza. Ike figured that if you combined some of Italy's old, authentic recipes with impressive quantities of the finest meats, spices, vegetables and cheeses, pizza would become a hearty meal. So he opened Pizzeria Uno as a fine restaurant specializing in his new Deep Dish Pizza, and it wasn't long before the restaurant had more customers than it could handle. Because Uno didn't have enough room to expand, Ike did another wonderful thing. He opened Pizzeria Due on the opposite street corner in the lower level of a beautiful Victorian mansion.



The rest is legend. Pizzeria Uno and Due have become the most celebrated Pizzerias in the world. They've been mentioned in gourmet cookbooks, magazines and major newspapers, and featured on television and radio shows. Ike's original Deep Dish Pizza has been imitated many times, but never quite duplicated. But the story doesn't end there. You see, Ike was born in Texas and grew up on hearty Mexican cooking and the local variations called Tex-Mex. He thrived on this flavorful food but couldn't find it in Chicago. So, in 1963, Ike opened Su Casa in the carriage house of the mansion that houses Pizzeria Due and brought his own special style of Mexican dining to the windy city. Su Casa quickly became the gathering place for Mexican food aficionados, and has remained so now for over 50 years!

WELCOME TO THE BIRTHPLACE OF DEEP DISH PIZZA



DESSERTS

SPUMONI ICE CREAM 7.00
Pistachio, cherry and chocolate ice creams with nuts.

CHICAGO CHEESECAKE 6.00
Served with strawberry or chocolate sauce and topped with whipped cream.

UNO DEEP DISH SUNDAE®..... 7.00
Vanilla ice cream, chocolate sauce and whipped cream atop a giant chocolate chip cookie freshly baked in a deep dish pan.

