

SPIAGGIA

ITALIAN CHEF'S TABLE & FAMILY STYLE MENU



PASSED SELECTIONS

BURRATA: seasonal fruit, whipped honey vinaigrette, basil, pistachio

GRANCHIO: spicy king crab salad, chive, crostino

FINOCCHIO: fennel apple jam, whipped ricotta, crostino

POLPETTE: mini pork meatballs, tomato sauce, polenta, basil

MAIALE: slow roasted pork belly, Controne, honey and soy vinaigrette

GNOCCO FRITTO: prosciutto, Parmesan fonduta, essenza balsamic

BEET: goat cheese, compressed sour fennel, salt and sugar hazelnuts

POLENTA FRITTA: polenta, Gorgonzola dolce, honey, chili flakes

*BEEF SHANK: beer braised beef shank, caramelized onions, meat sauce

MUSHROOM CROQUETTE: potatoes, roasted mushrooms, Bechamel sauce

TRUFFLE ARANCINI: black truffle, Parmigiano Reggiano

**FRITTO MISTO: fried calamari with peppers, fennel and calabrian aioli (\$2 supplemental charge)

*KAMPACHI: cucumbers, pickled shallots, Calabrian pepper oil

*SKUNA BAY SALMON: mascarpone, radish, dill, caperberries

*VIKING SCALLOPS: pepper, basil, blood orange, kohlrabi

SELECTION OF THREE: 15.00/person

SELECTION OF FOUR: 20.00/person

SELECTION OF FIVE: 25.00/person

SELECTION OF SIX: 30.00/person

*1.00 supplement

**2.00 supplement



RECEPTION ENHANCEMENTS price based on a one hour reception

FORMAGGI

STANDARD: Chef selection of 3 18.00 per person

UPGRADED: Chef selection of 5 34.00 per person

accompanied by: toasted house bread and a selection of Miele Thun honeys

SALUMI

STANDARD: Chef selection of 3 32.00 per person

UPGRADED: Chef selection of 5 40.00 per person

accompanied by: toasted house bread, pickles, jam and mustard

add a chef action station: 150.00

VERDURE

STANDARD: celery, carrots, cucumbers, peppers, broccoli, cauliflower, wax beans 15.00 per person

UPGRADED: asparagus, snap peas, zucchini, squash, spring onions, ramps, baby lettuce** 20.00 per person

**based on seasonal availability

accompanied by: romesco sauce, bagna cauda, salsa verde

ARROSTICINI

Skewers of grilled marinated lamb and chicken 18.00 per person

PANZEROTTI

classic milan street food, miniture calzones 18.00 per person

FEATURING: mozzarella, sopresata and tomato, spinach and ricotta, mushroom and parmigiano

PANINO

Roasted porchetta, Short Rib, Marinated grilled vegetables 18.00 per person

accompanied by: italian rolls, salsa verde, pickled onions, aioli

*CHEF ATTENDANT \$85.00

FRUTTI DI MARE

STANDARD: oysters, shrimp, crudo assortment (kampachi, scallop, salmon) 32.00 per person

UPGRADED: jumbo king crab legs, lobster, live scallop, clams, prawns, mussels 65.00 per person

accompanied by: mignonette, Italian cocktail sauce, lemon vinaigrette, lemon wedges

add a chef action station: 150.00

add caviar: mp

GELATO BAR

THREE FOR 8.00 | FIVE FOR 12.00

FLAVORS: Chef's choice - seasonal flavors

TOPPINGS: chocolate syrup, cherries, almond gianduja crunch, sprinkles, slivered almonds

*CHEF ATTENDANT \$85.00

ITALIAN DESSERT BAR

CHOICE OF TWO CAKES/TORTES, TWO CLASSICS AND THREE COOKIES 15.00 per guest

TORTA: sbrisolona, torta pisana, flourless chocolate, vanilla pound (all with berries and chantilly)

CLASSIC: tiramisu, panna cotta, cannoli, sfogliatelle

BISCOTTI: biscotti, taralucci, stracciatelle, brutti ma buoni, salted dulce de leche, panettone cookie



ITALIAN CHEF'S TABLE / FAMILY STYLE MENU

Menus are customizable - please inquire with a Sales Manager for details and pricing
Chef's Table menu can be served Family Style or Reception Style as food stations

ANTIPASTI (select two)

SEASONAL ROASTED VEGETABLE PLATTERS

- roasted carrots with pistachios, whipped ricotta and honey
- asparagus with chili flakes, Parmesan fonduta
- green beans, toasted walnuts, lemon zest, ricotta salata & essenza
- italian herb roasted potatoes, garlic, Grana Padano
- roasted broccoli rabe with anchovie vinaigrette, chili flakes and garlic
- roasted cauliflower with lemon, breadcrumbs, golden raisins, parsley, Controne & pine nuts

SEASONAL SALADS

- caprese salad: tomato, mozzarella, Italian basil, pesto, sea salt and pepper (seasonal)
- panzanella salad: focaccia croutons, tomatoes, red onion, cucumber, red wine vinaigrette, pecorino, hazelnut
- arugula salad: shaved Parmesan, toasted almonds, grapes, balsamic vinaigrette
- beet salad: goat cheese, fennel, toasted hazelnuts, essenza
- farro salad: seasonal vegetables, shallot vinaigrette, ricotta salata
- little gem salad: sliced radish, mint, chives and white balsamic vinaigrette
- kale salad: kale, treviso, charred pear vinaigrette, marcona almonds, gorgonzola, tarragon, lemon zest

PASTE (select two)

- rigatoni with pork ragu, rapini, lemon breadcrumbs
- gnocchi with ricotta sauce, Savini black truffle and Parmigiano Reggiano - supplemental 15.00/person
- gnocchi with boar ragu, San Marzano tomatoes and Parmigiano Reggiano
- rigatoni with san marzano tomato sauce, onion, crispy guanciale, pecorino Romano
- orecchiette with braised rabbit, shaved carrots, walnuts, Parmesan
- risotto with seasonal mushrooms, parmesan & crispy leeks
- risotto milanese with braised short rib supplemental 20.00/person
- risotto with lobster, Controne, fennel, parsley, radish, mascarpone supplemental 20.00/person
- gemelli with artichoke, goat cheese, lemon butter, parsley
- lasagna with bolognese ragu, Parmesan, ricotta, mozzarella & basil
- add seasonal truffles: mp

SECONDI (select two)

- whole roasted leg of lamb with braised lentils
- oven roasted whole red snapper stuffed with shaved fennel salad & citrus
- roasted whole chicken, honey, shaved carrot salad, Controne
- braised short rib served over polenta with seasonal vegetables
- oven roasted porchetta with Italian herb pesto & roasted potatoes
- manzo with pickled shallot, seasonal vegetables, micro celery
- bistecca fiorentina with herbed butter priced per 2lb porterhouse - serves 5 guests 175.00 each
- salmon with seasonal vegetables, orange, picatta sauce
- beef shank, polenta, saffron

ITALIAN TABLE: 2 ANTIPASTI, 2 PASTE, 2 SECONDI 100.00 per person

**additional options available - please inquire about price



BEVERAGES

Beer and house wines included in all bar packages, Enhancements from our award winning wine list and after dinner drink selection are available upon request. Price will be based upon individual selection and consumption. All prices are subject to change and subject to 11.5% sales tax and 22% gratuity.

PLATINO (PLATINUM) BAR - 14.00

Grey Goose Vodka
Ketel One

Johnny Walker Black Scotch

Bombay Sapphire Gin
Maker's Mark Bourbon
Myer's Rum

Crown Royal Reserve
Hennessy V.S.O.P Cognac
Wansas blanco

ORO (GOLD BAR) - 12.00

Absolut Vodka

Bombay Regular Gin

Jack Daniel's Whiskey

Johnny Walker Red Scotch

Bacardi Supreme Rum

Crown Royal Canadian Whiskey

Hennessy V.S Cognac

BOTTLED BEER - 7.00

Heineken

Amstel Light

Pilsner Urquell

Moretti La Rossa

Peroni Italian Lager

Buckler Non - Alcoholic

HOUSE WINES - 10.00

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2015

Tenuta di Sticciano 'Casa la Fornace,' Chianti, Toscana 2012

Additional wines available - please ask to see our cellars wine list

NON - ALCOHOLIC

Soft Drinks - 3.50

Fruit Juices - 3.50

Mineral Water - 4.25

PACKAGE PRICING

| | <u>1 HOUR</u> | <u>2 HOUR</u> | <u>3 HOUR</u> | <u>4 HOUR</u> |
|------------------------|---------------|---------------|---------------|---------------|
| PLATINO (PLATINUM) BAR | 28.00 | 40.00 | 50.00 | 58.00 |
| ORO (GOLD) BAR | 24.00 | 36.00 | 46.00 | 52.00 |
| BEER & WINE | 16.00 | 22.00 | 28.00 | 32.00 |

CLASSIC COCKTAILS - 15.00

available on consumption

NEGRONI

APEROL SPRITZ

OLD FASHIONED

DARK AND STORMY

GIMLET

ITALIAN WINE BAR

UNO

Explore a selection of sparkling, white and red wines from a range of classic Italian regions, featuring examples from the Alto Adige in the far North, to the likes of reds from the South, including representations from the islands as well as small up and coming regions.

pricing depends on wine selections

** guided sommelier for the tasting - 300.00**

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