

SPIAGGIA

PRIVATE EVENTS | DINNER



PASSED SELECTIONS

BURRATA: seasonal fruit, whipped honey vinaigrette, pistachio

GRANCHIO: spicy king crab salad, mint, crostino

FINOCCHIO: fennel apple jam, whipped ricotta, crostino

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

MAIALE: slow roasted pork belly, Controne, honey

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

CAPRESE ARANCINI: tomato sauce, mozzarella, Parmigiano Reggiano

*KAMPACHI: cucumbers, pickled shallots, Calabrian pepper oil

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

*VIKING SCALLOPS: pepper, basil, 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



RECEPTION ENHANCEMENTS

FORMAGGI

STANDARD: Chef selection of three 18.00 per person

UPGRADED: Chef selection of five 34.00 per person

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

SALUMI

STANDARD: Chef selection of three 32.00 per person

UPGRADED: Chef selection of five 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

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



THREE COURSES - 80.00

For up to 75 guests - choice of one antipasti, two entrees and one dolci

*For more than 75 guests - choice of one antipasti, one pasta, two secondi with pre-determined count and coded place cards, one dolci.

All menus are subject to a 22% service charge and 11.5% sales tax. Menus are seasonal and subject to change at the chef's discretion

ANTIPASTI (select one)

CAVOLFIORRE: creamy cauliflower soup, onion, thyme, Calabrian chili oil, goat cheese

RUCOLA: baby arugula, apples, ricotta salata, walnuts, 8-year aged balsamic

BIETOLE: smoked Capriole goat cheese, fennel, hazelnuts, mache

B&B SALAD: raw broccoli and shaved Brussels sprouts salad, sliced apples, balsamic hydrated raisins, toasted walnuts, ricotta salata, white balsamic and basil vinaigrette

CAPRESE: tomato, stracciatella, Italian basil, pesto (seasonal)

KALE SALAD: shaved kale, treviso, charred pear vinaigrette, Marcona almonds, gorgonzola, tarragon, lemon zest

CRUDO: Kampachi, cucumbers, chili oil, pickled shallot, chervil (supplement 10)

TARTARE: raw diced beef, focaccia crisp, honey mustard vinaigrette, fried capers, radishes, Parmesan flakes, cured egg yolk (supplement 10)

BURRATA: Miele Thun acacia honey, seasonal fruit, Sardinian sea salt, pistachios (supplement 10)

SECONDI (select two)

PASTE

GNOCCHI DI CINGHIALE: hand rolled potato gnocchi, wild boar ragu, San Marzano tomato, Parmigiano Reggiano

GEMELLI: charred artichoke, garlic, lemon breadcrumbs, goat cheese

RIGATONI: San Marzano tomato sauce, charred onions, crispy guanciale and pecorino Romano

GNOCCHI DI RICOTTA: hand rolled potato gnocchi, ricotta, Salvini black truffle (supplement 15)

RISOTTO ALLA MILANESE: organic Acquerello rice, chicken saffron broth, braised shortrib, Parmesan (supplement 20)

CARNE

TAGLIATA DI MANZO: strip steak, potato puree, seasonal vegetables, pickled shallots, essenza balsamic and watercress

COSTOLETTE: braised short rib, creamy polenta, seasonal vegetables

POLLO: marinated chicken, roasted carrots, demi glaze

ANATRA: seared duck breast, Brussels sprouts, potatoes with chives, demi glaze, hash (supplement 20)

MAIALE: Berkshire pork chop, polenta, charred rapini, apple mostarda, fennel pollen

FILLETTO DI MANZO: prime filet, Parmesan fonduta, seasonal mushrooms, truffle hollandaise (supplement 20)

COSTATA: Ribeye, truffle hollandaise (supplement 20)

AGNELLO: double bone-in lamb chop, carrots, lentils, seasonal bean salad, pesto, balsamic, pecorino Romano (supplement 25)

PESCE

BRANZINO: Mediterranean sea bass, caponata, crispy artichoke

SALMONE: Faroe Island salmon, seasonal vegetables, orange, piccata sauce

CAPESENTA: seasonal preparation (supplement 10)

DOLCI (select one)

TIRAMISU: lady fingers, espresso, mascarpone, cocoa

GELATI & SORBETTI TRIO: a selection of three flavors from our housemade gelato and sorbet list

CIOCCOLATO: flourless chocolate cake, fruit coulis, pine nut crumble, basil

PANNA COTTA: seasonal preparation

FRESH BREWED VITTORIA COFFEE AND HERBAL TEAS

ITALIAN WEDDING COOKIE PLATTER: Italian wedding cookies, almond and pine nut biscotti (supplement 6)

CAPPUCCINO AND ESPRESSO AVAILABLE (supplement 4)

FOUR COURSES - 115.00

For up to 75 guests - choice of one antipasti, one pasta, two secondi, one dolci

For more than 75 guests - choice of one antipasti, one pasta, two secondi with pre-determined count and coded place cards, one dolci.

Please ask your sales manager about additional menu choices

All menus are subject to a 22% service charge and 11.5% sales tax

Menus are seasonal and subject to change at the chef's discretion

ANTIPASTI (select one)

CAVOLFIORRE: creamy cauliflower soup, onion, thyme, Calabrian chili oil, goat cheese

RUCOLA: baby arugula, apples, ricotta salata, walnuts, 8-year aged balsamic

BIETOLE: smoked Capriole goat cheese, fennel, hazelnuts, mache

B&B SALAD: raw broccoli and shaved Brussels sprouts salad, sliced apples, balsamic hydrated raisins, toasted walnuts, ricotta salata, white balsamic and basil vinaigrette

CAPRESE: tomato, stracciatella, Italian basil, pesto

CRUDO: Kampachi, cucumbers, chili oil, pickled shallot, chervil

KALE SALAD: shaved kale, treviso, charred pear vinaigrette, Marcona almonds, gorgonzola, tarragon, lemon zest

TARTARE: raw diced beef, focaccia crisp, mustard vinaigrette, fried capers, radishes, Parmesan flakes, yolk jam (supplement 10)

BURRATA: Miele Thun acacia honey, seasonal fruit, Sardinian sea salt, pistachios (supplement 10)

CAPESENTA: seasonal preparation (supplement 10)

PASTE (select one)

GNOCCHI DI CINGHIALE: hand rolled potato gnocchi, wild boar ragu, San Marzano tomato, Parmigiano Reggiano

GEMELLI: charred artichoke, garlic, lemon breadcrumbs, goat cheese

RAVIOLI: seasonal preparation (available for groups less than 75 - subject to seasonal availability)

RIGATONI: San Marzano tomato sauce, charred onions, crispy guanciale and pecorino Romano

ORECCHIETTE: braised rabbit ragu, walnuts, shaved carrots, Parmesan flakes

PACCHERI: white spicy pork ragu, milk, Parmigiano Reggiano, parsley

GNOCCHI DI RICOTTA: hand rolled potato gnocchi, ricotta, Salvini black truffle (supplement 15)

LOBSTER RISOTTO: organic Acquerello rice, butter poached Maine lobster, Controne, mascarpone, fennel, parsley and radish salad (supplement 20)

RISOTTO ALLA MILANESE: organic Acquerello rice, chicken saffron broth, braised short rib, Parmesan (supplement 20)

INTERMEZZO

HOUSEMADE MELON SORBETTI

FOUR COURSES - continued

SECONDI (select two)

CARNE

TAGLIATA DI MANZO: strip steak, potato puree, seasonal vegetables, pickled shallots, essenza balsamic and watercress

COSTOLETTE: braised short rib, creamy polenta, seasonal vegetables

POLLO: marinated chicken, roasted carrots, demi glaze

ANATRA: seared duck breast, brussels sprouts, potatoes with chives, demi glaze, hash (supplement 20)

MAIALE: Berkshire pork chop, polenta, charred rapini, apple mostarda, fennel pollen

FILLETO DI MANZO: prime filet, Parmesan fonduta, seasonal mushrooms, truffle hollandaise (supplement 20)

COSTATA: Ribeye, truffle hollandaise (supplement 20)

AGNELLO: double bone-in lamb chop, carrots, lentils, seasonal bean salad, pesto, balsamic, pecorino Romano (supplement 25)

PESCE

BRANZINO: Mediterranean sea bass, caponata, crispy artichokes

SALMONE: Farro Island salmon, seasonal vegetables, orange, piccata sauce

CAPESENTA: seared scallop, eggplant and leek puree, sundried cherry tomatoes (supplement 10)

SEASONAL CATCH - MARKET PRICE & BASED ON AVAILABILITY

SHAVED TRUFFLES

MARKET PRICE & BASED ON AVAILABILITY

DOLCI (select one)

TIRAMISU: lady fingers, espresso, mascarpone, cocoa

GELATI / SORBETTI TRIO: a selection of three flavors from our housemade gelato and sorbet list

CIOCCOLATO: flourless chocolate cake, passion fruit coulis, candied pine nuts, basil

PANNA COTTA: seasonal preparation

ITALIAN WEDDING COOKIE PLATTER: Italian wedding cookies, almond and pine nut biscotti (supplement 6)

FRESH BREWED VITTORIA COFFEE AND HERBAL TEAS

CAPPUCCINO AND ESPRESSO AVAILABLE (supplement 4)

POST DINNER ENHANCEMENTS

GELATO BAR

served as a station

THREE FOR 8.00 | FIVE FOR 12.00

FLAVORS: Chef's Choice - seasonal flavors

TOPPINGS: chocolate syrup, cherries, almond gianduja crunch, sprinkles, toasted almonds, toasted coconut

ITALIAN DESSERT BAR

served as a station or family style platters | 15.00 per guest

CHOICE OF TWO CAKES/TORRES, TWO CLASSICS AND THREE COOKIES

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

CLASSIC: tiramisu, panna cotta, cannoli, sfogliatelle

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

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

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

ORO (GOLD BAR) - 12.00

Absolut Vodka
Bombay Gin
Jack Daniel's Whiskey
Johnny Walker Red Scotch
Bacardi Supreme
Crown Royal Canadian Whiskey
Hennessy V.S Cognac

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

*SOMMELIER CONSULTATION - Inquire with Sales Manager for details *

CLASSIC COCKTAILS - 15.00

available on consumption

NEGRONI
APEROL SPRITZ
OLD FASHIONED
DARK AND STORMY
GIMLET

THE FINE PRINT

ADDITIONAL SERVICES

Our event planners are happy to assist in all aspects of planning your event. Recommendations for flowers, music, audio-visual equipment, place cards, and linens are all available upon request.

BARTENDER / CHEF ATTENDANT FEE - 85.00/EACH

A fee of 85.00 is charged for each chef preparing food at a station during an event

COAT CHECK

A \$50.00 coat check fee will be charged for all events prior to Memorial Day and after Labor Day. Events with 50-75 guests will be charged a 75.00 coat check fee. For events over 75 guests, there will be a 1.00 per person charge.

FOOD & BEVERAGE

A food and beverage minimum not including sales tax or service charge will be required for your event. Please ask your event manager for details.

MENU SELECTIONS

Menus must be selected seven business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply.

PARKING

Parking is available in our building. The garage is located at 120 E. Walton, west of Michigan Avenue. You can arrange to pay for your guests' parking. The current charge is 27.00 per car for a 12 hour period.

PRIVATE DINING ENHANCEMENTS FOR YOUR GUESTS

- The Spiaggia cookbook signed by Chef Tony Mantuano and Cathy Mantuano
- Wine Bar Food signed by Chef Tony Mantuano and Cathy Mantuano
- Spiaggia's Eight - Year Aged Balsamic Vinegar
- Spiaggia's Extra Virgin Olive Oil

Please inquire with your event manager about pricing and availability



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PRIVATE EVENTS | DINNER MENU

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SPIAGGIARESTAURANT.COM