

# SPIAGGIA

PRIVATE EVENTS | LUNCH



# INTERACTIVE LUNCH STATIONS

Allows your guests to enjoy the freshest seasonal ingredients with a customizable approach. Please note all items listed below are included pending seasonality. At Spiaggia we strive to provide all of our ingredients from local farms as well as the highest quality of Italian products.

## ITALIAN STYLE SANDWICH BAR - 35.00/person

focaccia and ciabatta bread

marinated eggplant, meatball, porchetta, short rib and shaved Italian meats (select three)

accoutrements: house made giardiniera, baby arugula, heirloom tomato, marinated zucchini, assorted Italian cheese, house made truffle aioli and calabrian aioli

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## INSALATA BAR - 25.00/person

romaine lettuce, arugula, mixed greens, chopped kale, oven dried tomatoes, marinated olives, basil pesto, marinated baby mozzarella, marinated artichokes, roasted eggplant, roasted & marinated sweet peppers, baby beets, spiced roasted, grilled baguette, focaccia, bread sticks, bottles of olive oil and balsamic vinegar

ADD PROTEIN:

chicken - 10.00/person

roasted salmon - 20.00/person

sliced skirt steak - 20.00/person

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## PASTA STATION - 35.00/person

PASTA: gnocchi, campanelle, lumache, gemelli, orecchiette (select three)

SAUCES: ricotta, tomato, wild boar ragu, pesto

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## FORMAGGI STATION

STANDARD: grana Padano, Gorgonzola dolce, mozzarella 18.00/person

UPGRADED: pecorino, Parmigiano Reggiano, taleggio, robiola due latti, robiola tre latti 34.00/person

accoutrements: toasted house bread and a selection of Miele Thun honeys

## SALUMI STATION

STANDARD: sopressata, bresaola, speck 32.00/person

UPGRADED: prosciutto americano, coppa, n'duja, finocchiona, nostrano, bresaola, sopressata, coppa di testa 40.00/person

accoutrements: toasted house bread, pickles, jam and mustard

\*\* Add a Chef Attendant to any station - 85.00/attendant\*\*



# THREE COURSES - 55.00

For up to 100 guests - choice of one antipasti, two main dishes, one dessert

For more than 100 guests - choice of one antipasti, two main dishes with pre-determined counts with coded place cards and one dessert.

\*Menus are customizable - please inquire with a Sales Manager for details and pricing\*

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

Please inform your sales manager of any dietary restrictions.

## ANTIPASTI

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

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

ROAST BEET SALAD: shaved fennel, whipped ricotta, chestnut honey

ARUGULA: grapes, shaved almonds, balsamic, Parmigiano Reggiano

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

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

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

SEASONAL BRUSCHETTA: prepared with seasonal herbs and vegetables

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## MAIN DISH

FARRO SALAD: pomegranate, pistachio, flowering kale, mascarpone vinaigrette

SALMON ESCAROLE: oregano, creme fraiche, lemon, focaccia (supplement 5)

ARUGULA AND CHICKEN: grapes, Acetaia San Giacomo balsamic, Grana Padano

CAMPANELLE: spiral shaped pasta, San Marzano tomato, 'Nduja Artisans guanciale, onion, pecorino Romano

RAVIOLI: seasonal preparation (subject to seasonal availability)

ORECCHIETTE: braised rabbit, walnuts, carrot top pesto

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

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

SKIRT STEAK SALAD: roasted Brussels sprouts, hazelnut, tarragon, pecorino Romano (supplement 15)

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

LUMACHE: vegetarian pasta, seasonal preparation

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## DOLCI

TIRAMISU: lady fingers, espresso, mascarpone, cocoa

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

PANNA COTTA: seasonal preparation

MOUSSE AL CIOCCOLATO: dark chocolate cake, passion fruit coulis, candied pine nuts, basil

FRESH BREWED VITTORIA COFFEE AND HERBAL TEAS

CAPPUCCINO AND ESPRESSO AVAILABLE (supplement 4)

## 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

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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



# 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.

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## BARTENDER / CHEF

A fee of 85.00 is applied for bartender if the total is less than the 400.00 minimum per bar. All cash bars are charged 85.00 per bartender and 85.00 per cashier. A fee of 85.00 is charged for each chef preparing food at a station during an event

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## 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.

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## 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.

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## MENU SELECTIONS

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

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## 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.

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## 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



# SPIAGGIA

## PRIVATE EVENTS | LUNCH MENU

980 N. MICHIGAN AVE - CHICAGO, IL - 60611  
[SPIAGGIARESTAURANT.COM](http://SPIAGGIARESTAURANT.COM)