

# SPIAGGIA

## RECEPTION 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

POLLO: chicken liver mousse, caramelized red onions, radish, parsley

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

HAM CROQUETTE: potatoes, ham, Bechamel sauce

TRUFFLE ARANCINI: black truffle, Parmigiano Reggiano

SICILIAN ARANCINI: meat ragu, peas, Parmigiano Reggiano

\*\*FRITTO MISTO: fried calamari with peppers, fennel and calabrian aioli

\*KAMPACHI: cucumbers, pickled shallots, Calabrian pepper oil

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

\*VIKING SCALLOPS: pepper, basil, blood 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

\*\*2.00 supplemental charge



# RECEPTION MENU price based on a two hour reception

## FORMAGGI

STANDARD: grana Padano, Gorgonzola dolce, mozzarella sleeper 18.00 per person

UPGRADED: pecorino, Parmigiano reggiano, taleggio, robiola due latti, robiola tre latti 34.00 per person

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

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## SALUMI

STANDARD: sopressata, bresaola, speck 32.00 per person

UPGRADED: prosciutto americano, coppa, n'duja, finocchiona 40.00 per person

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

add a chef action station: 150.00

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## 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

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## ARROSTICINI

Skewers of grilled marinated lamb and chicken 18.00 per person

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## PANZEROTTI

classic milan street food, miniture calzones 18.00 per person

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

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## 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

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## 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

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## 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

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## 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



# 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\*\*

# SPIAGGIA

## RECEPTION MENU

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