

🌿 Three Course Dinner 🌿

(*Add \$5.00 per person)

🌿 First 🌿

(Choose three dishes for your menu, served family style
or choose one dish, individually plated)

Cesare Romaine Hearts, Caesar Dressing, Parmesan and Focaccia Croutons

Mista Mesclun Mix, Tomatoes, Carrots, Cucumbers and Red Wine Vinaigrette

Riccia Watercress, Pears, Walnuts, Gorgonzola and Balsamic

Rucoletta Arugula, Shitake Mushrooms, Goat Cheese and Balsamic Vinaigrette

Carpaccio Cipriani Beef with Capers, Cremini, Tomatoes, Parmesan, Arugula and Lemon Oil

Salumi Prosciutto di Parma, Mortadella, Genoa Salami and Marinated Olives

Capesante e Grano Seared Scallops, Corn, Shitake Mushrooms, Tomato, Onion and Lemon Butter

Gamberetti Grilled Shrimp with Cannelini Beans, Red Onion, Roasted Peppers and White Wine

🌿 Main 🌿

Gnocchi Verdi Homemade Arugula Dumplings, Shrimp, Roasted Peppers and Garlic Olive Oil

Tortelloni con Ricotta Homemade Tortelloni Stuffed with Ricotta and Spinach in Sage Brown Butter

Fettuccine alla Panna Prosciutto Cotto, Sweet Peas, Onion and Fontina Cream Sauce

Ravioli Mare Scallop and Shrimp Ravioli, Roasted Cherry Tomato, Shrimp Broth and Crispy Leeks

Pollo Arrostito Roasted Chicken Breast, Sardinia Peppers, Cipollini Onion, Lemon and Roasted Potatoes

Salmone e Asparagi Roasted Arctic Char, Asparagus Puree, Oyster Mushrooms, Cherry Tomatoes and Lemon

Branzino e Vongole Sautéed Sea Bass Filet, Manila Clams, Sun Dried Tomatoes and Garlic Oil*

Costola Occhio Grilled 16oz. Bone-in Ribeye, Porcini Mushrooms, Spinach and Fingerling Potatoes *

Filetto di Manzo Grilled Beef Tenderloin, Gorgonzola and Leek Puree and Roasted Fingerling*

Maiale alla Griglia Grilled Pork Loin with Artichokes, Oven-dried Tomatoes, Fregola and Truffle Reduction

🌿 Dessert 🌿

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Choice of Two Entrees \$ 55.00/pp

Choice of Three Entrees \$ 60.00/pp



136 n. lasalle, chicago, il 60602
312chicago.com

🌀 Four Courses 🌀

(*Add \$5.00 per person)

🌀 First 🌀

(Choose one for your menu)

Cesare Romaine Hearts, Caesar Dressing, Parmesan and Focaccia Croutons

Mista Mesclun Mix, Tomatoes, Carrots, Cucumbers and Red Wine Vinaigrette

Riccia Watercress, Pears, Walnuts, Gorgonzola and Balsamic

Rucoletta Arugula, Shitake Mushrooms, Goat Cheese and Balsamic Vinaigrette

Carpaccio Cipriani Beef with Capers, Cremini, Tomatoes, Parmesan, Arugula and Lemon Oil

Salumi Prosciutto di Parma, Mortadella, Genoa Salami and Marinated Olives

🌀 Second 🌀

(Choose one for your menu)

Gnocchi Verdi Homemade Arugula Dumplings, Shrimp, Roasted Peppers and Garlic Olive Oil

Tortelloni con Ricotta Homemade Tortelloni Stuffed with Ricotta and Spinach in Sage Brown Butter

Fettuccine alla Panna Prosciutto Cotto, Sweet Peas, Onion and Fontina Cream Sauce

Ravioli Mare Scallop and Shrimp Ravioli, Roasted Cherry Tomato, Shrimp Broth and Crispy Leeks

Gamberetti Grilled Shrimp with Cannelini Beans, Red Onion, Roasted Peppers and White Wine

Capesante e Grano Seared Scallops, Corn, Shitake Mushrooms, Tomato, Onion and Lemon Butter

Salsiccia d'Agnello Grilled Homemade Lamb Sausage, Chick Pea Puree and Rapini

Risotto of the Day

🌀 Main 🌀

Pollo Arrostito Roasted Chicken Breast, Sardinia Peppers, Cipollini Onion, Lemon and Roasted Potatoes

Salmone e Asparagi Roasted Arctic Char, Asparagus Puree, Oyster Mushrooms, Cherry Tomatoes and Lemon

Branzino e Vongole Sautéed Sea Bass Filet, Manila Clams, Sun Dried Tomatoes and Garlic Oil*

Costola Occhio Grilled 16oz. Bone-in Ribeye, Porcini Mushrooms, Spinach and Fingerling Potatoes *

Filetto di Manzo Grilled Beef Tenderloin, Gorgonzola and Leek Puree and Roasted Fingerling*

Maiale alla Griglia Grilled Pork Loin with Artichokes, Oven-dried Tomatoes, Fregola and Truffle Reduction

🌀 Dessert 🌀

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Choose Three Entrees \$70.00/pp

Choose Four Entrees \$75.00/pp

(Choose two entrées for groups over 35 guests)



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🌀 Desserts 🌀

(Choose two for your menu)

Panna Cotta Limone

Lemon Panna Cotta, Lemon Coconut Sorbetto, Raspberry Sauce

Bomboloni

Chocolate, Caramel and Raspberry Jam, Chocolate Sauce

Crostata di Rabarbaro

Rhubarb Crostata, Amaretto Gelato, Orange Marmelatta

Torta di Cioccolato

Flourless Chocolate Cake, Hazelnut Cream, Bitter Orange Sauce

Torta della Nonna

Pine Nut Tart, Vanilla Apricots, Caramel Mascarpone

Frollino al Pistacchio Siciliano

Sicilian Pistachio Shortcake, Strawberries, Ricotta Strawberry Jam Gelato

Gelato di Soda Napolitano

Chocolate, Pistachio and Raspberry Gelato, Housemade Strawberry Soda

Dolci Assortiti

Sweet Ricotta Cannoli
Gianduja and Amaretto Chocolate
Pine Nut and Rum Raisin Biscotti
Baci di Dama

Gelati o Sorbetti

🌀 Unique Endings 🌀

“Mini” Desserts

Choice of three for your menu

*Platters served family style on each table

or separate table*

Add \$5 per person

Vanilla Panna Cotta with Seasonal Garnish

Lemon Tarts

Flourless Chocolate Cake with Hazelnut Cream

Tiramisu

Seasonal Fruit Crostata

Italian Cookies

Cannoli

Trio of Gelato

Vanilla, Milk Chocolate, & Seasonal Gelato

Accompaniments such as Shaved Chocolate, Caramel, Toasted Coconut, Candied Nuts & Whipped Cream

Dinner includes *Metropolis* organic coffee and *Mighty Leaf* organic teas.



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Extras

Start your meal with a bite-sized amuse, cleanse your palate with a sorbetto intermezzo and indulge your senses with a cheese course. For a memorable finish, offer chocolate truffles, Italian cookies or seasonal fresh fruit and creamy zabaglione with your dessert.

Amuse - \$5

Sorbetto Intermezzo - \$5

Cheese Course -\$8

House Made Truffles -\$6

*Served on platters or individual boxes of 4
Inquire about Flavors*

Italian Cookies - \$5

Party Favors

Thoughtful gifts for special guests.

Bag of House Made Confections - \$8

- Salted Toffee
- Torrone
- Chocolate Covered Vanilla Marshmallows
- Seasonal Chocolate Candies
- Sample Bag

Box of Truffles - \$6

Italian Cookies - \$6

Laurent-Perrier Champagne "Mini" - \$20

"Party Favors" are priced per item.

