

ITALIAN VILLAGE RESTAURANT

AVAILABLE PLATED OR FAMILY STYLE

for 40 guests or more, family style is required

Appetizers

HOST MAY SELECT AS MANY AS PREFERRED FROM
APPETIZER LIST

Salad

Entrée

HOST SELECTS THREE FROM ENTRÉE LIST

Dessert

Add-Ons/Premium Substitutions

HOST MAY SELECT AS MANY AS PREFERRED FROM
ADD-ONS LIST

price will be determined based on host's selections

ITALIAN VILLAGE RESTAURANT

APPETIZERS

SERVED FAMILY STYLE

PIZZA BREAD

baked with pizza sauce and mozzarella cheese (5 pieces)

\$9.00

CALAMARI FRITTI

fried squid, cocktail sauce, lemon

\$19.00

SAUTÉED SAUSAGE

italian sausage sautéed in virgin olive oil tossed with green peppers,
onions and mushrooms in tomato sauce

\$11.50

CHARCUTERIE BOARD

assorted italian meats and cheeses

\$25.00

SHRIMP TUSCANY

shrimp, sun-dried tomato, shallot, pancetta basil butter sauce (4 pieces)

\$15.00

SHRIMP COCKTAIL

(6 pieces)

\$15.00

GARLIC BREAD

oven baked with garlic olive oil, sprinkled with parmesan cheese (5 pieces)

\$9.00

BRUSCHETTA

diced fresh tomato, basil, olive oil, garlic on italian bread (5 pieces)

\$10.00

MOZZARELLA FRITTA

fried mozzarella sticks (5 pieces)

\$9.00

PIZZA

(14 inch)

Margherita, fresh mozzarella, basil, and sliced tomato \$27.00

Connoisseur, sausage, green peppers, mushrooms and onions \$29.00

Roasted Vegetable, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli,
roasted red peppers, mozzarella and parmesan cheese \$31.00

Build Your Own Pizza, pricing dependent on toppings chosen

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SALAD

Mixed Green Salad

ENTRÉES

Classics

(Available at \$30 a person plus tax and gratuity)

Four Cheese Ravioli - filled with parmesan, Asiago, Romano and ricotta cheeses, cherry tomato-garlic sauce

Eggplant Parmesan - baked in tomato sauce, topped with mozzarella and parmesan cheese

Mostaccioli with Tomato Sauce & Meatballs - ribbed pasta tubes, tomato sauce & homemade meatballs

Gnocchi Salsiccia - potato dumplings, crumbled Italian sausage, tomato cream sauce

Signature

(Available at \$40 a person plus tax and gratuity)

Chicken Piccata - chicken breasts lemon caper sauce

Chicken Marsala - chicken breasts, Marsala wine, mushrooms

Salmon Puttanesca - broiled Atlantic salmon topped with olives, capers, tomato, garlic, basil and white wine

Chicken Parmesan - breaded chicken breasts topped with tomato sauce, mozzarella, parmesan cheese

Broiled Italian Sausage - grilled sausage, green peppers, mushrooms, onion, tomato sauce

* May select from any of our Classics selections*

Premium

(Available at \$50 a person plus tax and gratuity)

Beef Toscanini - grilled sauteed filet mignon medallions sauteed in Marsala wine and mushroom sauce

Chicken Vesuvio - pan-roasted chicken served with potato wedges, garlic, olive oil and white wine (only available family style)

Veal Parmigiana - veal cutlet breaded, seasoned breadcrumbs, tomato sauce, mozzarella, parmesan cheese

* May select from any of our Classics or Signature selections*

DESSERT

Lemon Italian Ice

ADD-ONS/PREMIUM SUBSTITUTIONS

Pasta Course (+\$10 per person)

Pasta Choice (Choose 1):

Mostaccioli, Four Cheese Tortelli or Meat Tortellini

Sauce Choice (Choose 1):

Tomato Sauce, Meat sauce or Cream sauce

Salad Upgrades

Caesar. . . . (+\$2 per person)

Caprese Salad. . . . (+\$3 per person)

Dessert Upgrades

Spumoni. . . . (+\$1 per person)

Cheesecake. . . . (+\$3 per person)

Tiramisu. . . . (+\$3 per person)

Crème Brûlée. . . . (+\$3 per person)

Rum Cake. . . . (+\$3 per person)

Shared Sides

Mixed Vegetables. . . . (+\$3 per person)

Sautéed Spinach. . . . (+\$3 per person)

Vesuvio Potatoes. . . . (+\$3 per person)

Cottage Fries. . . . (+\$2 per person)

* Add-ons must be for the whole group*

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EVENTS WINE LIST

SPARKLING

- 962 Bricco Riella, Moscato d'Asti, DOCG. . . . \$40.00
1157 Selvaggio, Prosecco, DOP. . . . \$45.00
959 Ricci Curbastro, Brut, Franciacorta, DOCG. . . . \$75.00
1052 Laurent Perrier, "La Cuvee," Champagne, Brut. . . . \$100.00

WHITE

- 983 Castello Banfi, "San Angelo," Pinot Grigio Toscana IGT. . . . \$45.00
1140 Le Vigne, Paso Robles, California, Chardonnay. . . . \$52.00
956 Silvio Jermann, "Vinnae," Ribolla Gialla, Venezia Giulia, IGT. . . . \$60.00
1138 Bruno Giacosa, Roero Arneis, DOCG. . . . \$65.00
944 Grgich-Hills, Chardonnay, Napa Valley. . . . \$80.00

RED

- 097 Twenty Bench, Cabernet Sauvignon, Napa Valley. . . . \$40.00
553 The Pinot Project, Pinot Noir, California. . . . \$45.00
561 Monsanto, Chianti Classico Riserva DOCG. . . . \$45.00
232 Contesa, Montepulciano d'Abruzzo, DOC. . . . \$55.00
294 Trinoro, "Le Cupole," Rosso Toscana IGT (Cab. F/Merlot/Cab. S/Petit Verdot). . . . \$65.00
091 Bergadano, "Sarmassa," Barolo Riserva, DOCG. . . . \$85.00

ADD-ONS

- Prosecco Toast. . . . +\$5 per person
Limoncello. . . . +\$10 per person
Sambuca. . . . +\$10 per person

If you would like more wine selections or some assistance, please reach out to our Wine Director
at jaredg@italianvillage-chicago.com

Thank you