

*il Carciofo*

PRIVATE EVENTS  
PACKAGE

## WELCOME TO IL CARCIOFO

Located in the historic Fulton Market district of Chicago's West Loop neighborhood, il Carciofo is a Roman Italian restaurant drawing inspiration from the restaurants and markets in one of Chef Joe's favorite cities, Rome. We offer a seasonal menu of elevated yet familiar Italian fare with traditional antipasti, Roman-style pizzas, hand-rolled pastas produced daily and market-driven mains that highlight the season's bounty.

With rich layers of dark woods, plush fabrics, handmade tiles, warm natural stones, and deep saturated colors, our interior speaks to the history and tradition of age-old trattorias and ristoranti in Rome. An open kitchen with chef's counter seating gives the restaurant an authentic and inviting feel, and a dedicated Pasta Lab that produces hand-rolled pasta daily doubles as a cozy private event space. The dining room, with expansive retractable windows, spills out onto a massive patio surrounded by lush perennials, romantic string lighting and large canopies overhead, resembling the popular piazzas found within Rome's storied walls.





# EVENT OFFERINGS

## The Pasta Lab\*

### CAPACITY

20 Seated

### SERVICE

Seated Dinner

### PRIVACY

Private

### AUDIO/VISUAL

Available Upon Request

## East Dining Room

### CAPACITY

65 Seated

### SERVICE

Seated Dinner

### PRIVACY

Semi-Private

### AUDIO/VISUAL

Not Available

## Full Restaurant Buyout

### CAPACITY

130 Seated / 200 Reception Style

### SERVICE

Seated Dinner / Reception Style

### PRIVACY

Private

### AUDIO/VISUAL

Available Upon Request

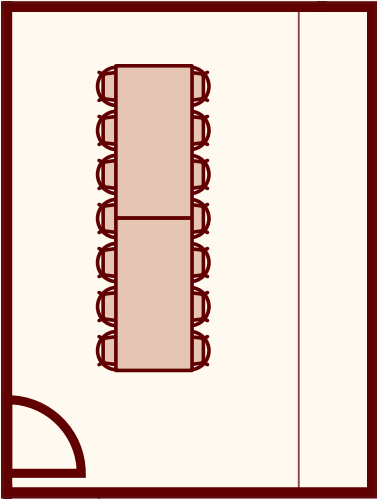
*\*Please note that this space is used daily for pasta production. While we fully deep clean the space prior to an event, flour dust and other food-related products containing allergens may be present on the tables, servicewear, and circulating in the air.*



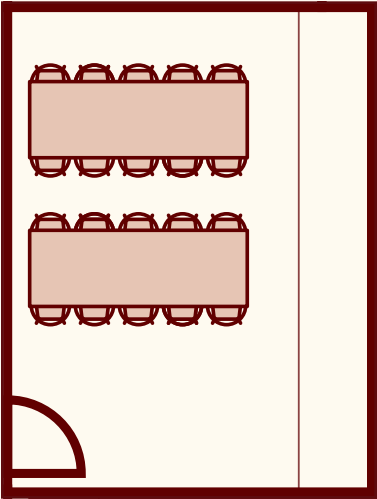


# THE PASTA LAB

Floor Plan Examples



14 Guests

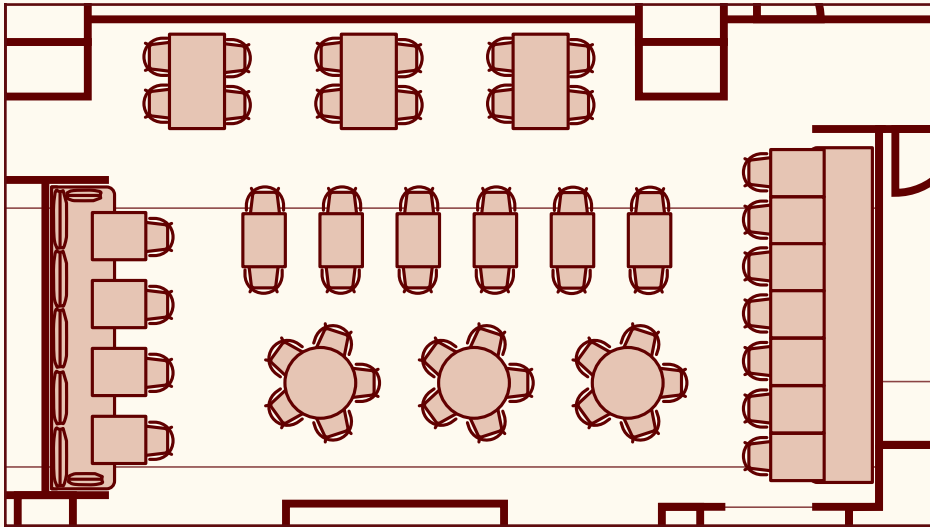


20 Guests

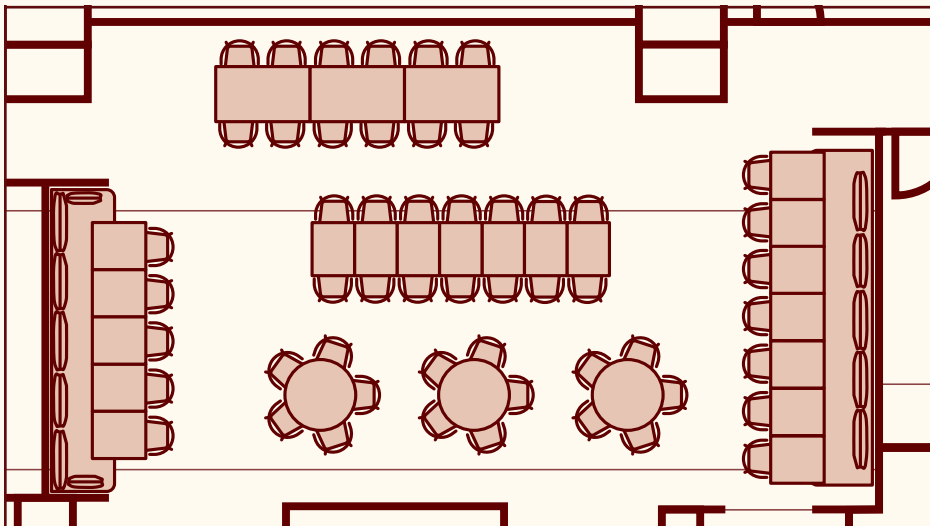


# EAST DINNING ROOM

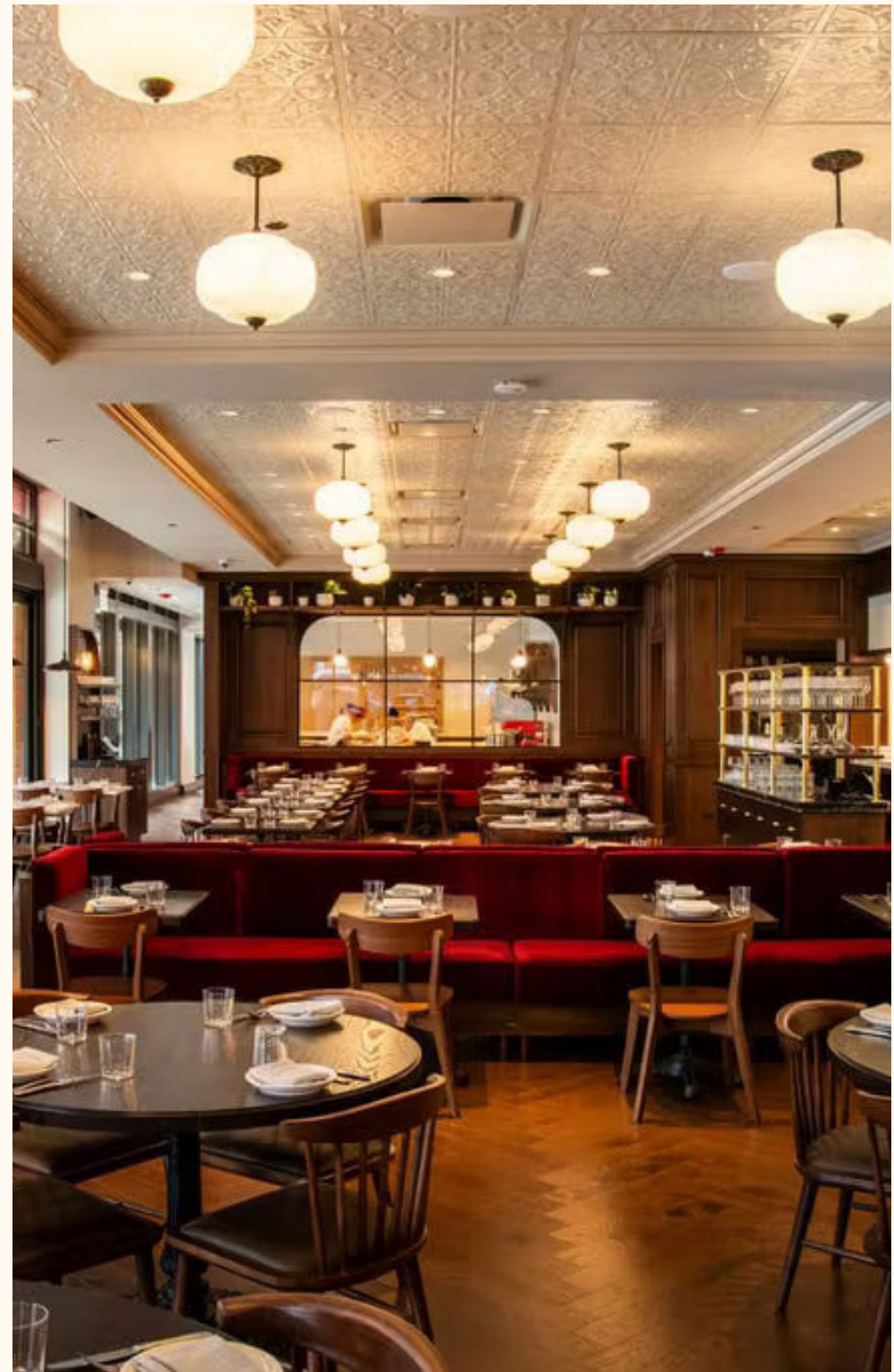
Floor Plan Examples



61 Guests

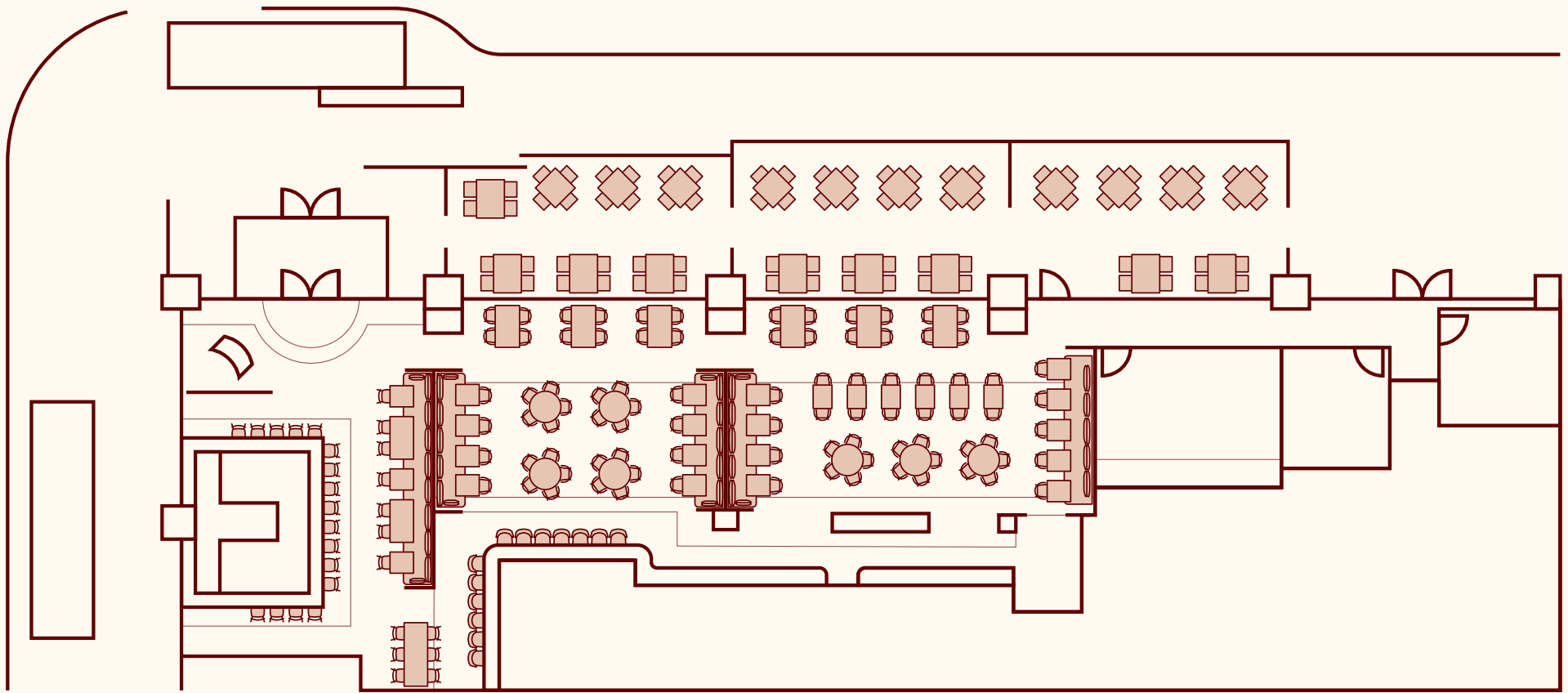


65 Guests



# FULL RESTAURANT BUYOUT

Floor Plan Example









# PRIVATE EVENTS MENU

\$100 PER PERSON (SUNDAY-TUESDAY)  
\$150 PER PERSON (WEDNESDAY-SATURDAY)

## Antipasti

*Select 3 for the table to share*

**\*Prosciutto di Parma**, mozzarella di bufala, pane bianco

**Carciofi alla Guida**, pecorino romano

**Suppli Ragù**, braised beef, tomato, fior di latte

**Suppli Pesto**, pine nuts, basil, fior di latte

**\*Pesce Spada Crudo**, cara cara, fennel, ligurian olive oil

**Insalata di Misticanza**, little gem, pistachio, watermelon radish, Pecorino Toscano

**Filletti di Baccala**, fresno chiles, fennel, lemon aioli

**Abbacchio alla Scottadito**, vin santo, rosemary



## Primi

*Select 3 for the table to share*

### PIZZA

**Zucca e Mozzarella**

**Rosso**, pomodoro, dried chile, parmigiano reggiano vacche rosse

**Boscaiola**, maitake, mozzarella, fennel sausage

**Mortadella**, stracciatella, pistachio pesto (panino)

### PASTA

**\*Rigatoni alla Carbonara**, slagel eggs, guanciale, pecorino romano, black pepper

**Spaghettoni Cacio e Pepe**

**Tonnarelli**, pork cheek, artichoke, Pecorino Romano

**Mezze Rigatoni alla Amatriciana**, guanciale, calabrian chilis, tomato, pecorino romano

**Gnocchetti**, morels, asparagus, vacche rossa duta

**Ravioli Triangoli**, braised rabbit, carrot, ramp pesto

**Spaghetti Vongole**, clams, spring onion, fine herbs

## Secondi

### FORNO

*Select 2 for the table to share*

**\*Maiale al Forno**, salsa verde, pork brodo

**Pesce in Guazzetto**, halibut, clams, mussels, langoustine

**\*Vitello Saltimbocca**, sage, prosciutto

**\*Manzo Aprugineo**, dry aged, bone-in new york strip, honey, colatura, black pepper, beef fat (+25pp)

### CONTORNI

*Select 1 for the table to share*

**Patate Lardo**, garlic, rosemary, pecorino romano

**Funghi e Formaggi**, chestnuts, fontina

**Romanesco**, calabrian chiles, garlic, parmigiano reggiano vacche rosse

## Dolci

*Select 1 for the table to share*

**Gelato & Sorbetta**, seasonal selection

**Zabaione e Berries**

**Maritozzi**, whipped cream, powdered sugar

**Zeppole di San Giuseppe**, pastry cream, amarena cherry

*Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and **all menu items are subject to seasonal availability**. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*







# BEVERAGE MENU

## Bar Packages

### Beer & Wine

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package — \$45pp

3 Hour Package — \$55pp

4 Hour Package — \$65pp

### Standard Bar

Includes 6 craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — \$55pp

3 Hour Package — \$65pp

4 Hour Package — \$75pp

### Premium Bar

Includes 9 craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — \$65pp

3 Hour Package — \$75pp

4 Hour Package — \$85pp

## UPGRADES

### Prosecco or Franciacorta Toast

Celebrate the evening with a toast. Let our in-house sommelier pick the perfect celebratory sparkles for your celebration.

Standard Celebratory Sparkles — \$10pp

Premium Celebratory Sparkles — \$20pp

### Pre-Selected Wine

Pre-select your dinner wine from our extensive wine list prior to your arrival and let us take care of the rest. All prices are per bottle. Contact our Events Director for more details.



*All packages are priced per person. Prices do not include sales tax or gratuity. All prices are subject to change.*



# BEVERAGE PACKAGES

## Bar Packages

### Beer & Wine

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package — \$45pp

3 Hour Package — \$55pp

4 Hour Package — \$65pp

### Standard Bar

Includes four craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — \$55pp

3 Hour Package — \$65pp

4 Hour Package — \$75pp

### \*Premium Bar

Includes six craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — \$65pp

3 Hour Package — \$75pp

4 Hour Package — \$85pp

### Beer

Rotating bottled selection. Please ask your coordinator for current offerings.

### Wine

Cleto Chiarli Brut De Noir Rose (Sparkling)

\*Sorelle Branca Particella 232 Prosecco (Sparkling)

Produttori Di Manduria Primitivo (Red)

\*Kelerei Bozen Pinot Nero (Red)

Sergio Mottura Poggio Della Costa Grechetto (White)

\*Girilan Chardonnay (White)

### Spirits

Wheatley Vodka

\*Titos Vodka

Citadel Gin

\*Tanqueray Gin

Flori De Caña Rum

\*Plantera 3 Star Rum

Four Roses Bourbon

\*Makers Mark Bourbon

Lunazul Tequila (Blanco)

\*Tequila Ocho (Blanco)

Peloton De La Muerte Mezcal

### Specialty Cocktails

ROSSO E BIANCA, il Carciofo Seasonal Blend of Red and White Vermouth

SPRITZ, il Carciofo Season Blend of Amari Rosso, Prosecco

\*CENTO PERCENTO, Bordiga Piedmontese Gin, Orange Citrate, il Carciofo Seasonal White Vermouth Blend

BASIL DAISY, Wheatley's Vodka, Lo-fi Sweet Vermouth, Basil, Charred Lemon

ROMAN HOLIDAY, Buffalo Trace, Amaro Lucano, Amaro Montenegro, Lemon

\*CARCIOFO MANHATTAN, Rittenhouse, Carpano Antica, Hamilton 151 Rum, Zucca

ART OF CHOKE, Cynar, Green Chartreuse, Flor de Cana, Mint

AMARO COBBLER, Strawberry, Mint, il Carciofo, Seasonal Amaro Blend

\*CARCIOFO ESPRESSO MARTINI, Wheatly Vodka, Espresso, il Carciofo Winter Amaro Blend, Lemon Twist

## UPGRADES

### Prosecco or Franciacorta Toast

Celebrate the evening with a toast. Let our in-house sommelier pick the perfect celebratory sparkles for your celebration.

Standard Celebratory Sparkles — \$10pp

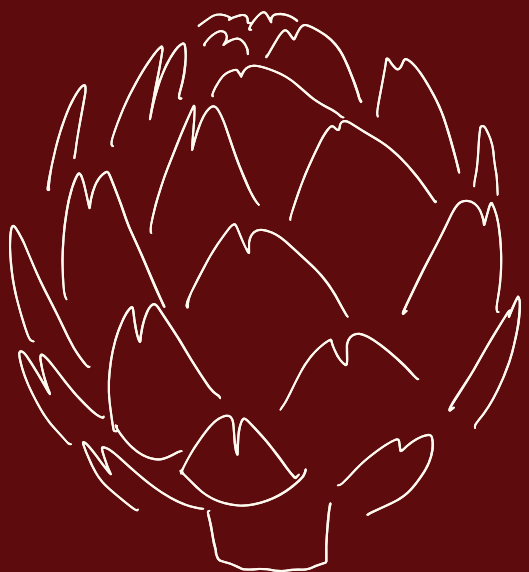
Premium Celebratory Sparkles — \$20pp

### Pre-Selected Wine

Pre-select your dinner wine from our extensive wine list prior to your arrival and let us take care of the rest. All prices are per bottle. Contact our Events Director for more details.

*\*Indicates selection is part of the premium bar package.*

*All packages are priced per person. Prices do not include sales tax or gratuity. All prices are subject to change.*



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