

il Carciofo

PRIVATE EVENTS PACKAGE

day off
GROUP

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 / 150 Reception Style

SERVICE

Seated Dinner / Reception Style

PRIVACY

Private

AUDIO/VISUAL

Available Upon Request

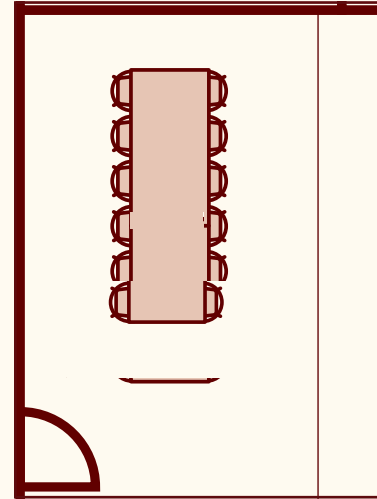
**Please note that this space is used daily for pasta production. While we fully deep clean the space prior to an event, flour dust and other food-related products containing allergens may be present on the tables, servicewear, and circulating in the air.*



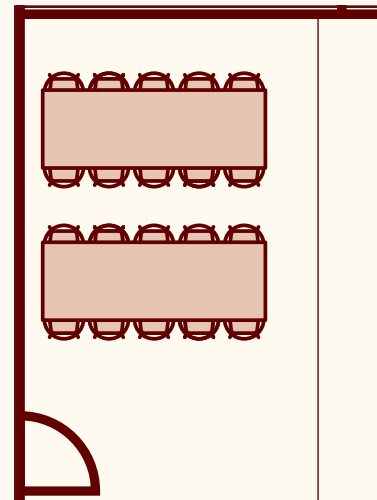


THE PASTA LAB

Floor Plan Examples



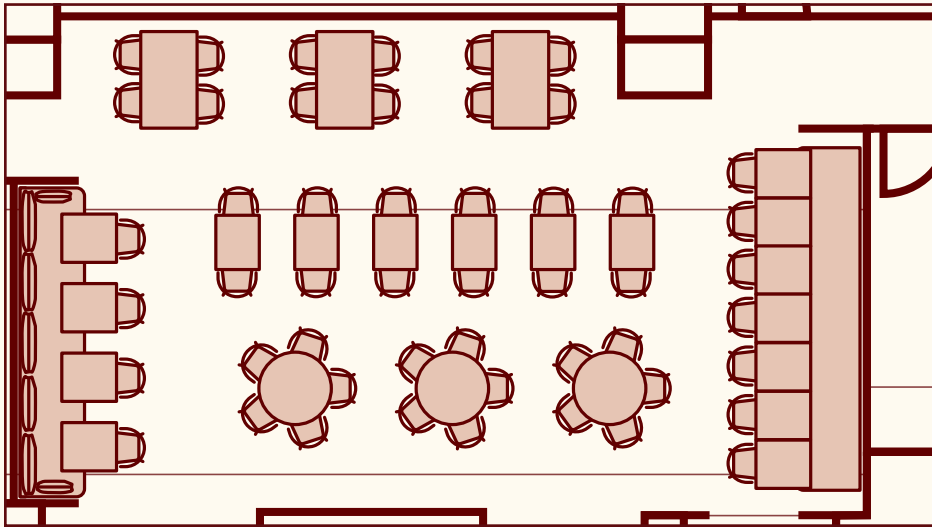
12 Guests



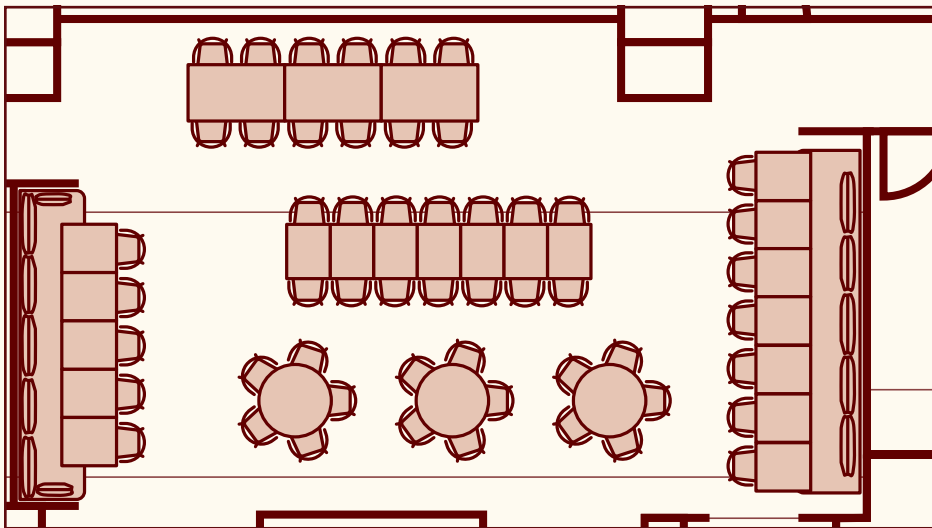
20 Guests

EAST DINING ROOM

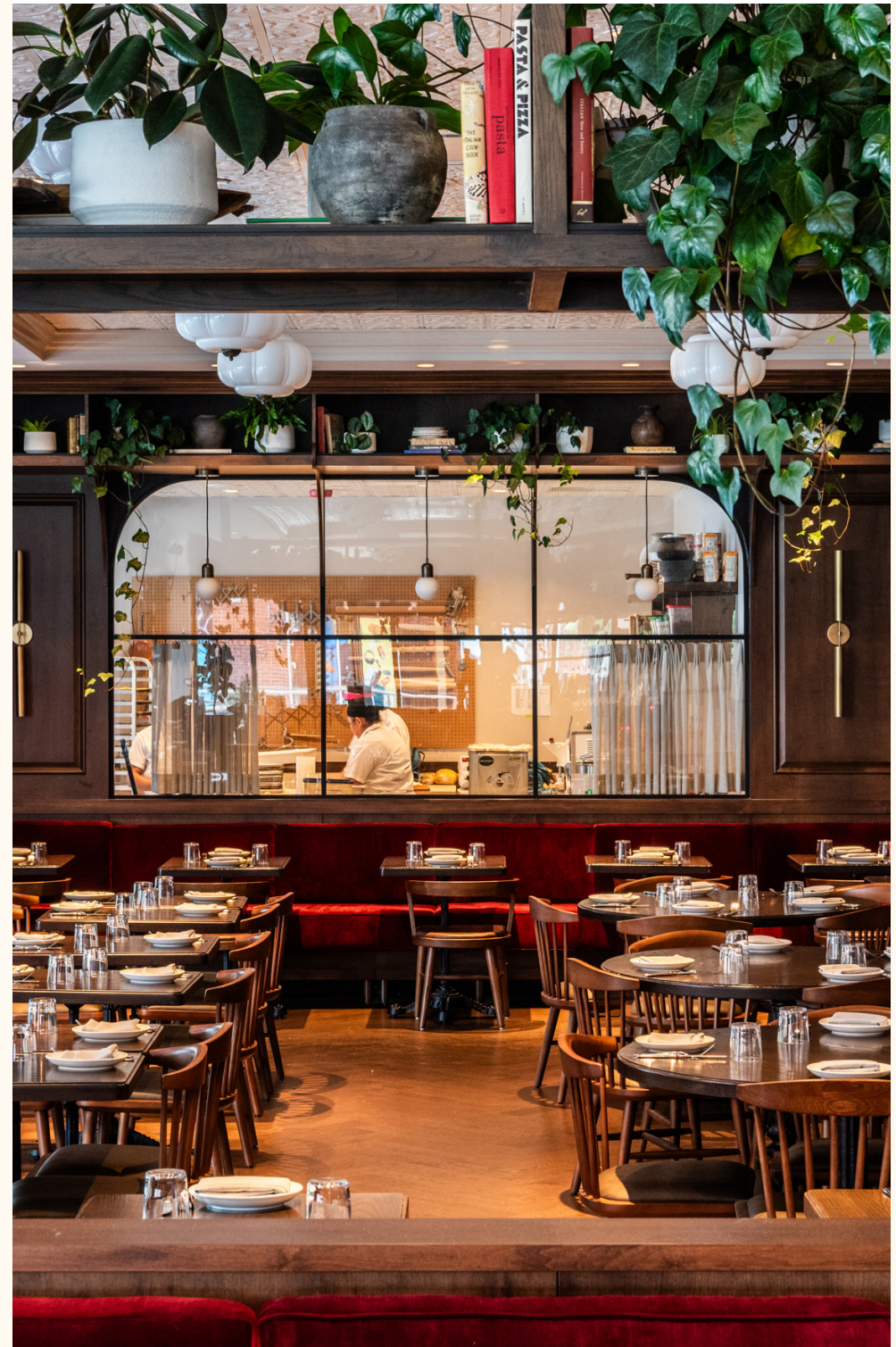
Floor Plan Examples



61 Guests

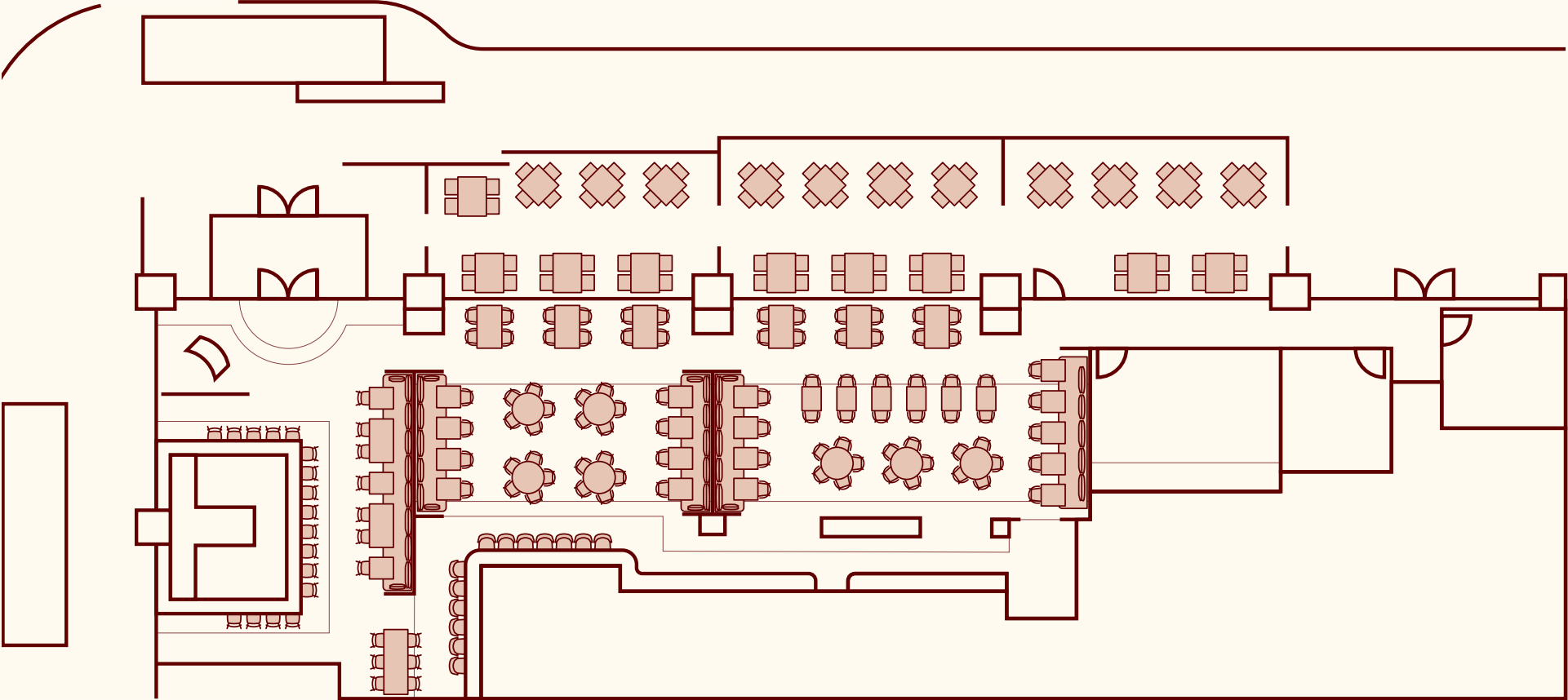


65 Guests



FULL RESTAURANT BUYOUT

Floor Plan Example





PRIVATE EVENTS MENU

\$100 PER PERSON (SUNDAY-TUESDAY)

Only available in the Pasta Lab

\$150 PER PERSON (WEDNESDAY-SATURDAY)

Holiday pricing subject to change

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**, pickled kumquat, cara cara oranges, calabrian chiles

Misticanza, candied pistachios, watermelon radish, pecorino toscano

Fritto Misto, calamari, rock shrimp, cod, calabrian chili aioli

Abbacchio alla Scottadito, vin santo, rosemary

Pane Bianco, primolio, essenza, black pepper



il Carciofo

Primi

Select 3 for the table to share

PIZZA

Capricciosa, puntarella, artichoke, maitake mushroom, olive

Zucca e Formaggi, pumpkin, brown butter balsamic vinaigrette, crispy sage

Boscaiola, fennel sausage, marinated rapini, provolone picante

Mortadella, stracciatella, pistachio pesto (panino)

Funghi Al Tartufo, fontina val d'asto, roasted mushroom, honey (+25 pp)

PASTA

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

Spaghettoni Cacio e Pepe

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

Gnocchetti, mushroom ragu, parmigiano reggiano, crispy mushroom

Anolini, parmesan fonduta, prosciutto, black pepper

Spaghetti, wild boar ragu, pecorino romano

Secondi

FORNO

Select 2 for the table to share

Maiale, salsa verde, pork tomato jus

Ippoglosso, caramelized sunchoke puree, fennel, apple

***Vitello Saltimbocca**, 16 oz porterhouse, prosciutto, sage

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

CONTORNI

Select 1 for the table to share

Cavoletti di Bruxelles, prosciutto vinaigrette, gorgonzola dolce

Barbabietola, whipped ricotta, pistachio gremolata, mint

Broccoli e Cavolfiore, bagna cauda, parmigiano reggiano, bread crumbs

Dolci

Select 1 for the table to share

Gelato & Sorbetta, seasonal selection

Tiramisu

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 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 event coordinator for current offerings.

WINE

Rotating seasonal selection. Please ask your event coordinator for current standard and premium offerings.

BEVERAGE UPON CONSUMPTION AVAILABLE

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 Sparkling — \$10pp

Premium Celebratory Sparkling — \$20pp

SPIRITS

Citadelle Gin

Flor De Caña Rum

Four Roses Bourbon

Lunazul Tequila (Blanco)

Peloton De La Muerte Mezcal

*Tanqueray Gin

*Plantera 3 Star Rum

*Makers Mark Bourbon

*Tequila Ocho (Blanco)

*Titos Vodka

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 your event coordinator for more details.

SPECIALTY COCKTAILS

IL CARCIOFO GIN TONIC, il Carciofo Seasonal Blend of Gin & Amari, Cinnamon, Lavender

LAMBRUSCO SPRITZ, Amaro Ciociaro, Pomegranate, Lemon, Lambrusco

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

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

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

AMARO COBBLER, Il Carciofo Seasonal Blend of Berries and Amari

*SAZERAC ROMANA, Sazerac Rye, Demerara, Peychaud's, Romana Sambuca

*VECCHIO AMICO, Rittenhouse Rye, Spiced Dry Vermouth, Campari, Crème de Cacao

*SALTY SPRO MARTINI, Wheatley Vodka, Zucca Amaro, Giocondo Café Liquere, Espresso, Salted Demerara, Chocolate Bitters

**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.

il Carciofo

1045 W Fulton St, Chicago, IL 60607

872.274.5862 | www.ilcarciofochicago.com

day off
GROUP

IIB IIL W IID
— STEAKHOUSE —

rose mary

il Carciofo

BAR TUTTO