

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

Main Dining Room

CAPACITY

40 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

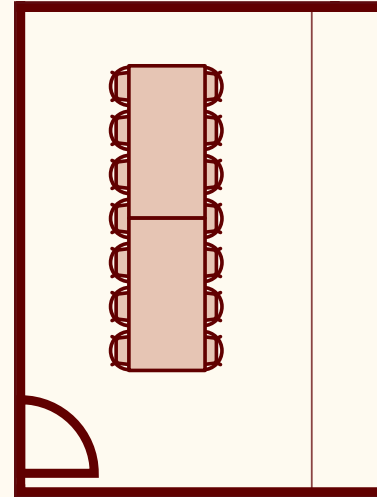
**Please note that this space is used daily for pasta production. While we fully deep clean the space prior to an event, flour dust and other food-related products containing allergens may be present on the tables, servicewear, and circulating in the air.*



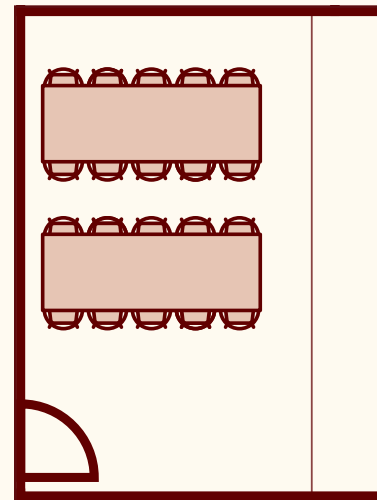


THE PASTA LAB

Floor Plan Examples



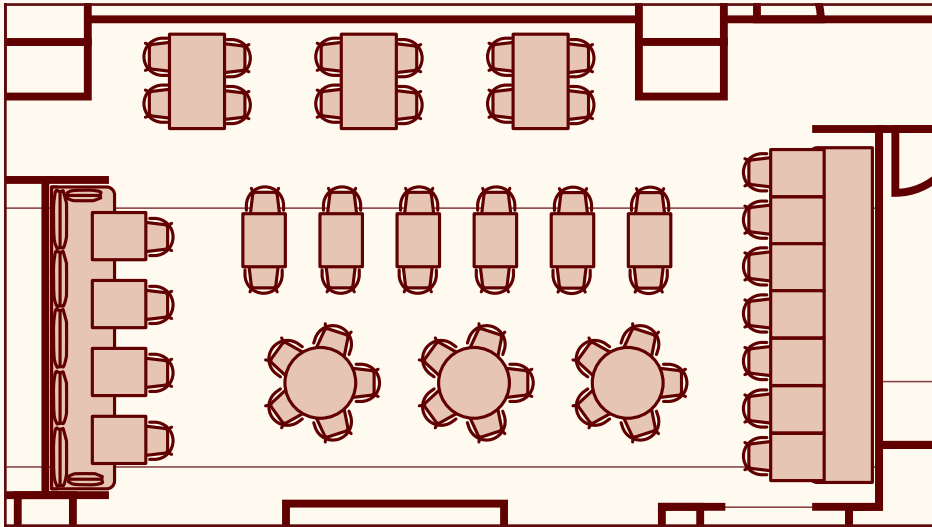
14 Guests



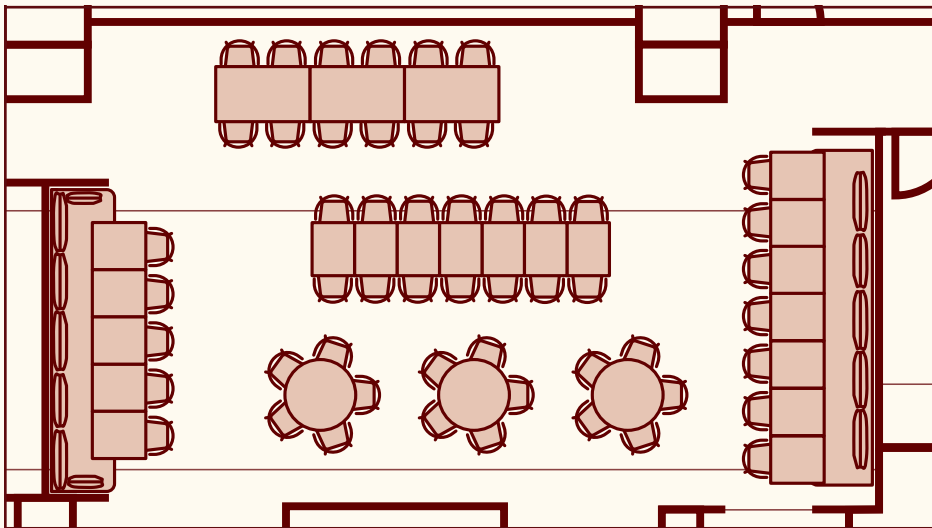
20 Guests

MAIN DINNING ROOM

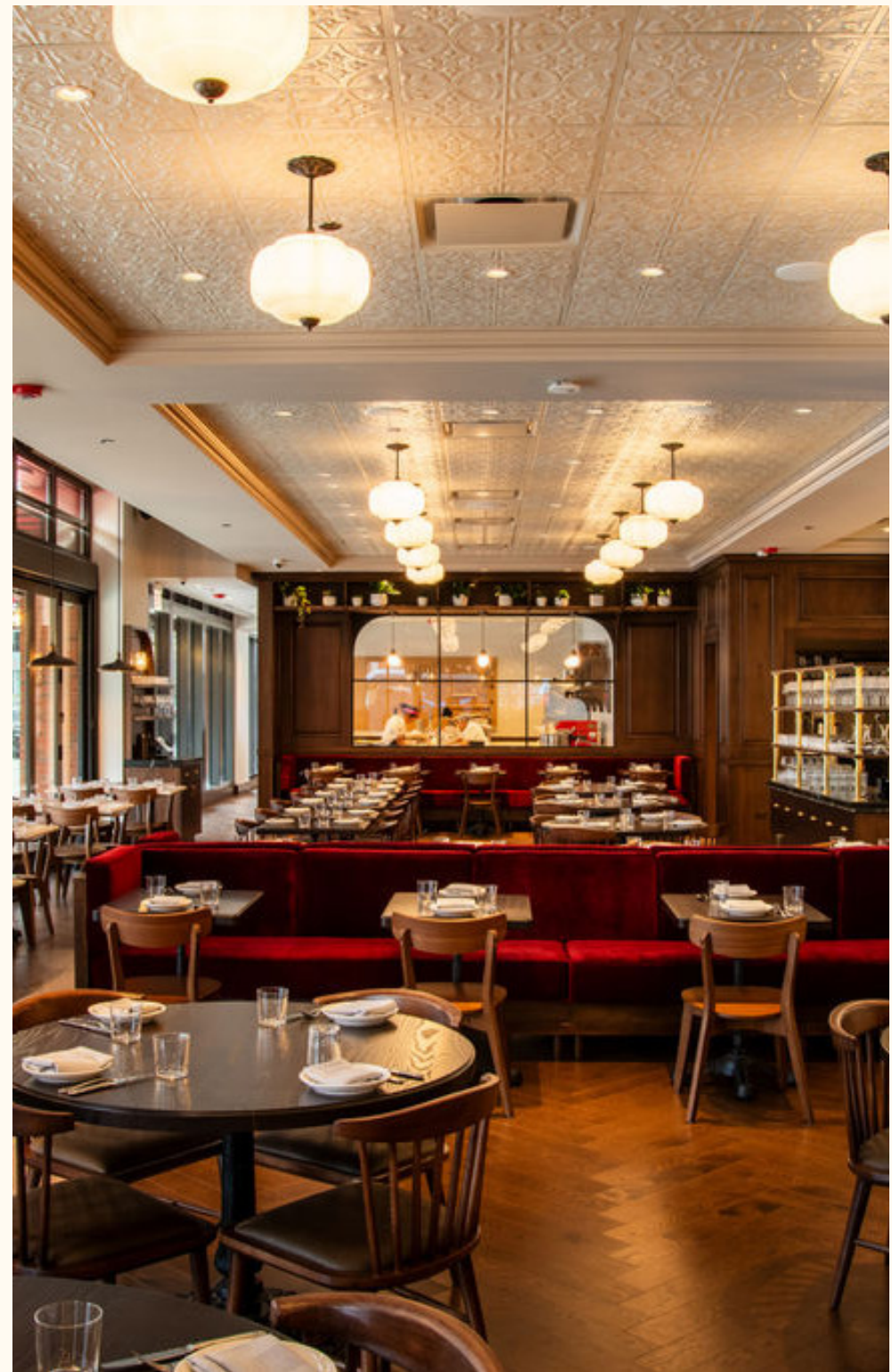
Floor Plan Examples



61 Guests

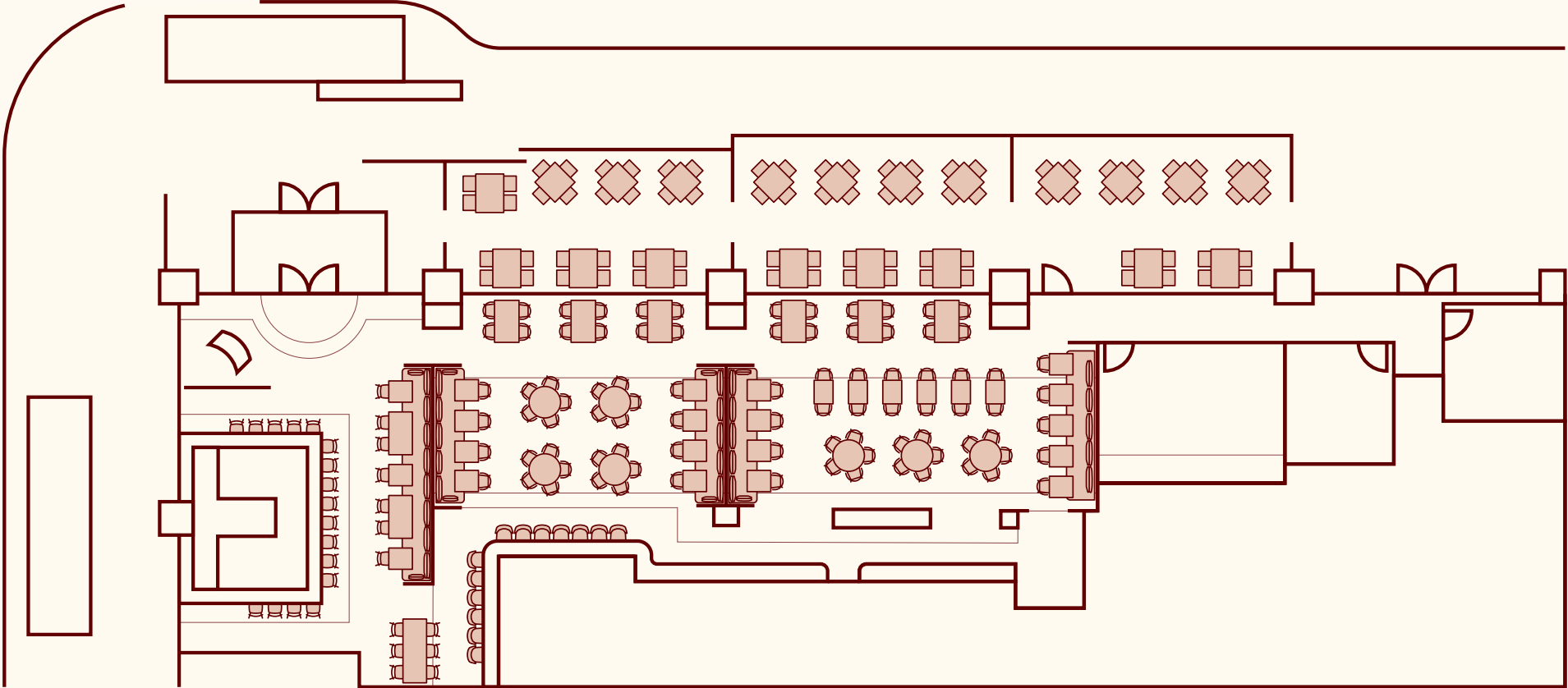


65 Guests



FULL RESTAURANT BUYOUT

Floor Plan Example





PRIVATE EVENTS MENU

\$150 PER PERSON

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 Cavolo, anchovy red wine vinaigrette, croutons, parmesan

Filleti di Baccala, fresno chiles, fennel, lemon aioli

Abbacchio alla Scottadito, vin santo, rosemary

Calamari al Forno e Pomodoro, oregano, pane bianco

CHEF'S SEASONAL SPECIAL

Ask your Event Director
for more details!

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

Tagliatelle, sugo de coda, oxtails, tomato, parmigiano reggiano vacche rosse

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

Gnocchetti Pesto, basil, pine nuts, parmigiano reggiano vacche rosse

Ravioli Pomodoro, parmigiano reggiano vacche rosse, basil, ricotta, spinach

Spaghetti Aglio e Olio, calabrian chiles, green onions, parmigiano reggiano vacche rosse

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 4 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 6 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

Champagne Toast

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

Standard Selection — \$10pp

Premium Selection — \$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.

Dinner Wine Service

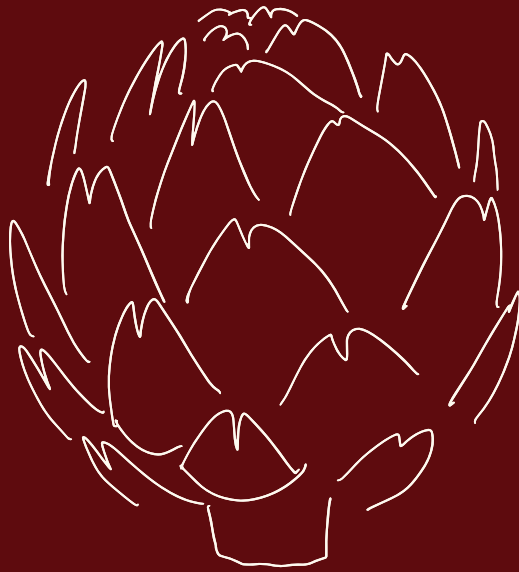
Not interested in worrying about the wine selections for your event? Let our in-house sommelier take care of you with custom wine selections.

Standard Selection — \$100 Approx Per Bottle

Premium Selection — \$200 Approx Per Bottle



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



il Carciofo

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