

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

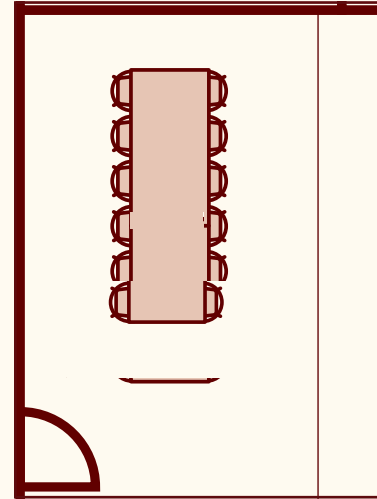
**Please note that this space is used daily for pasta production. While we fully deep clean the space prior to an event, flour dust and other food-related products containing allergens may be present on the tables, servicewear, and circulating in the air.*



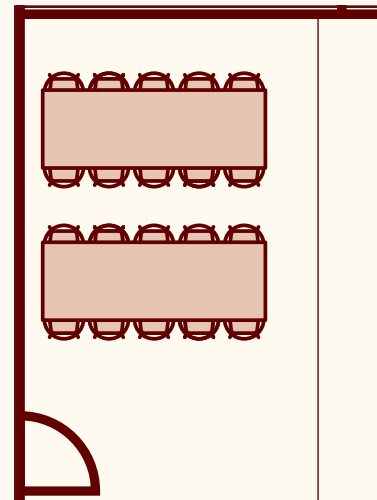


THE PASTA LAB

Floor Plan Examples



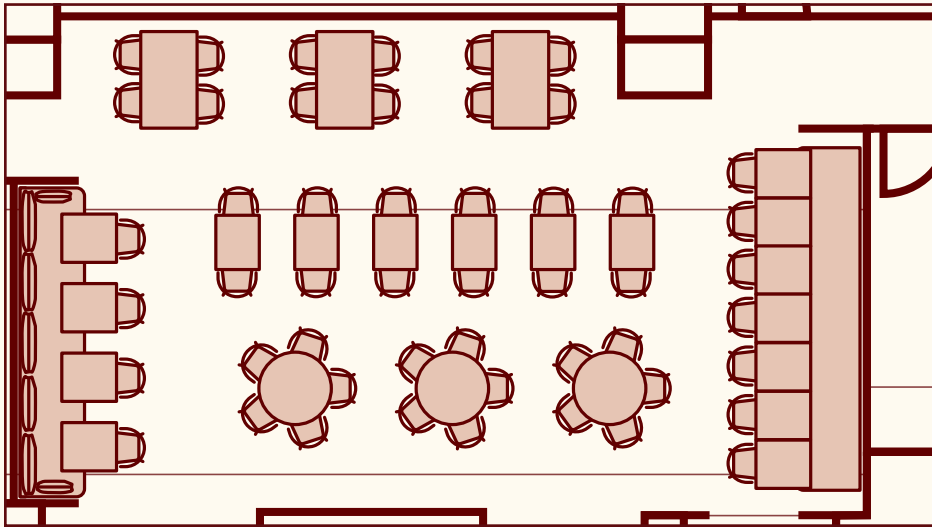
12 Guests



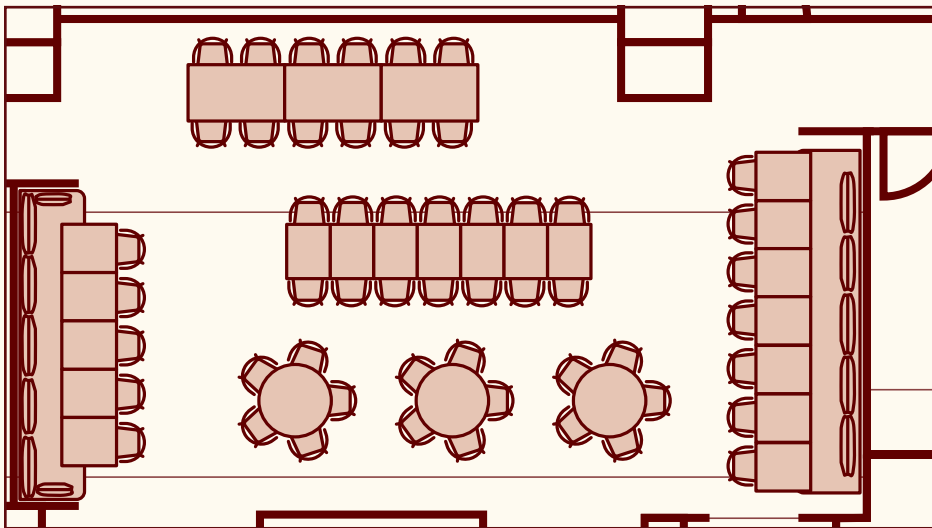
20 Guests

EAST DINING ROOM

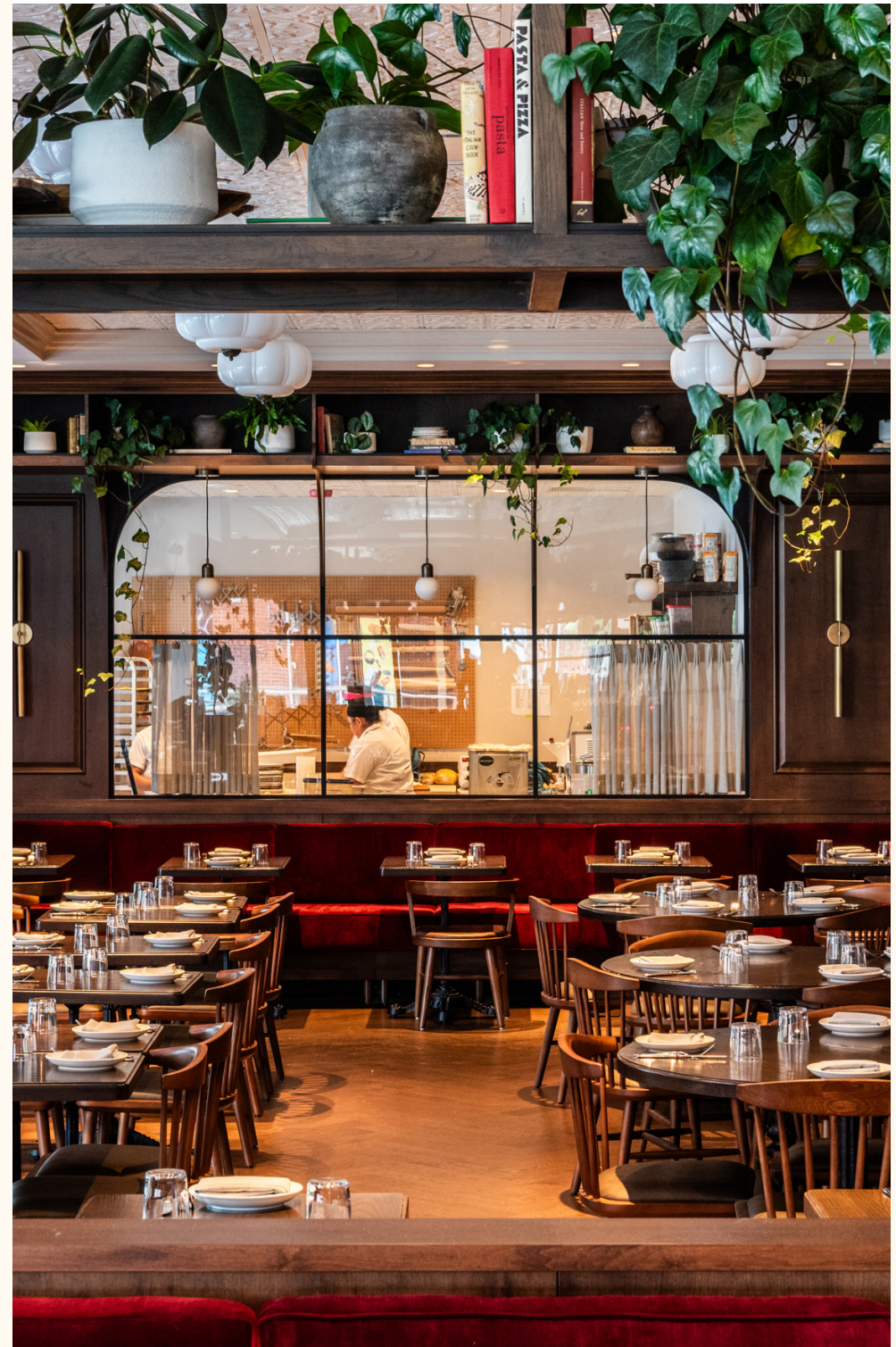
Floor Plan Examples



61 Guests

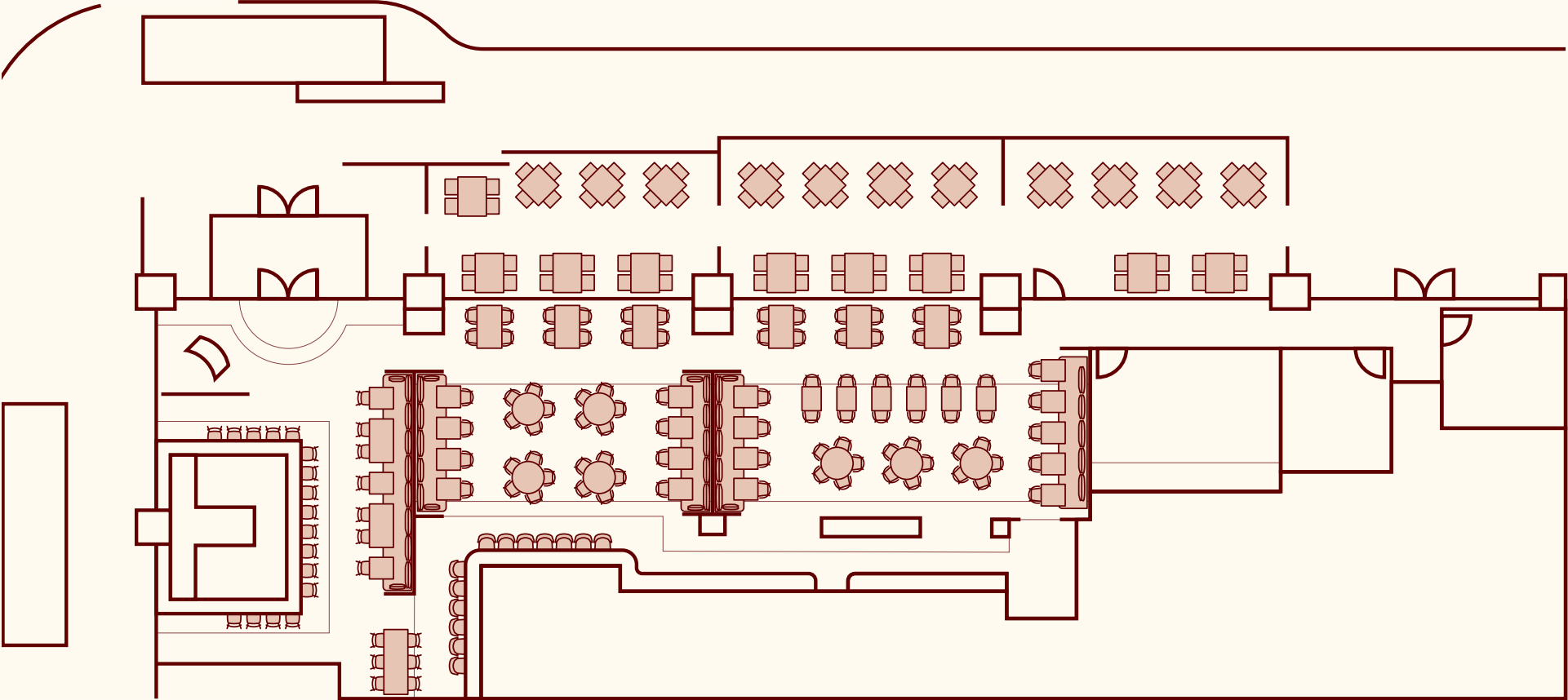


65 Guests



FULL RESTAURANT BUYOUT

Floor Plan Example





PRIVATE EVENTS MENU

\$100 PER PERSON (SUNDAY-TUESDAY)

*Only available in the Pasta Lab
Holiday pricing subject to change*

\$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 Ragu, braised beef, tomato, fior di latte

Suppli Pesto, pine nuts, basil, fior di latte

***Capesante Crudo**, green garlic aglio, crispy shallots,
pickled spring onion

Misticanza, candied pistachios, watermelon radish,
pecorino toscano

Granchio Tenero, snow peas, calabrian honey aioli,
meyer lemon

Abbacchio alla Scottadito, vin santo, rosemary

Insalata di Asparagi, hazelnut vinaigrette, toasted
hazelnuts, pecorino

Insalata di Puntarella, pickled strawberries, preserved
pine nuts, pecorino toscano

Pane Bianco, primolio, essenza, black pepper

Primi

Select 3 for the table to share

PIZZA

Capricciosa, puntarella, artichoke, maitake mushroom, olive

Pomodoro Giallo, yellow tomato passata, artichoke,
mozzarella di bufala, chili oil

Boscaiola, fennel sausage, marinated rapini, provolone
picante

Mortadella, stracciatella, pistachio pesto (panino)

Cipolla, caramelized onion fonduta, balsamic onions

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 Verde, english peas, snap peas, pea tendrils

Anolini, parmesan fonduta, prosciutto, fava beans

Spaghetti al Carciofo, preserved artichokes,
calabrian chile

Secondi

FORNO

Select 2 for the table to share

Maiale, salsa verde, pork tomato jus

Ippoglosso, arrabbiata, basil

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

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

CONTORNI

Select 1 for the table to share

Asparagi e Morchelle, mushroom butter

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

Torta al Pistacchio e Limone, mascarpone frosting

*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

(BEVERAGES ON CONSUMPTION AVAILABLE)

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 three 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.

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

SPECIALTY COCKTAILS

PERSIMMONCELLO SPRITZ, Amalfi Limoncello, Apologue Persimmon, Fred Jerbis Amaro, Prosecco

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

*AMERICANO DI FRAGOLA, Carpano Antica, Campari, Casoni Vermouth di Balsamico, Strawberry, Club Soda

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

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

*IL CARCIOFO ESPRESSO MARTINI, Wheatley Vodka, Giocondo Coffee, Sicilian Blood Orange, Lavendar

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

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.

**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

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day off
GROUP

IIB IIL W IID
— STEAKHOUSE —

rose mary

il Carciofo

BAR TUTTO