# 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 ristorantes 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.*

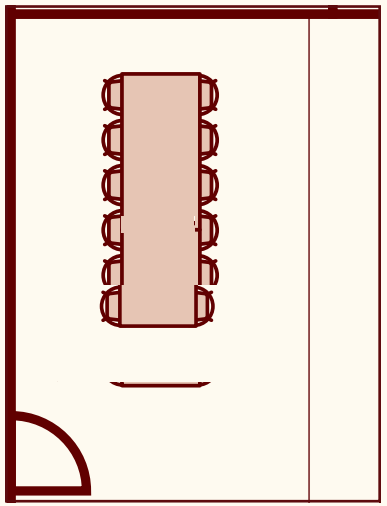




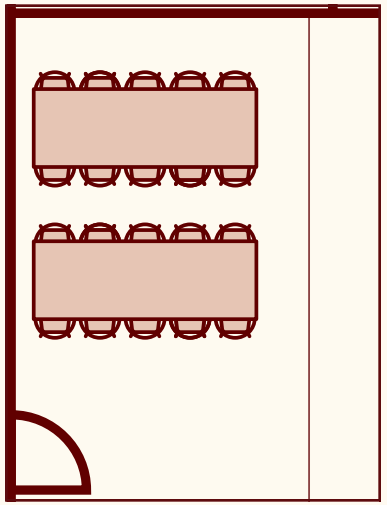


# THE PASTA LAB

Floor Plan Examples



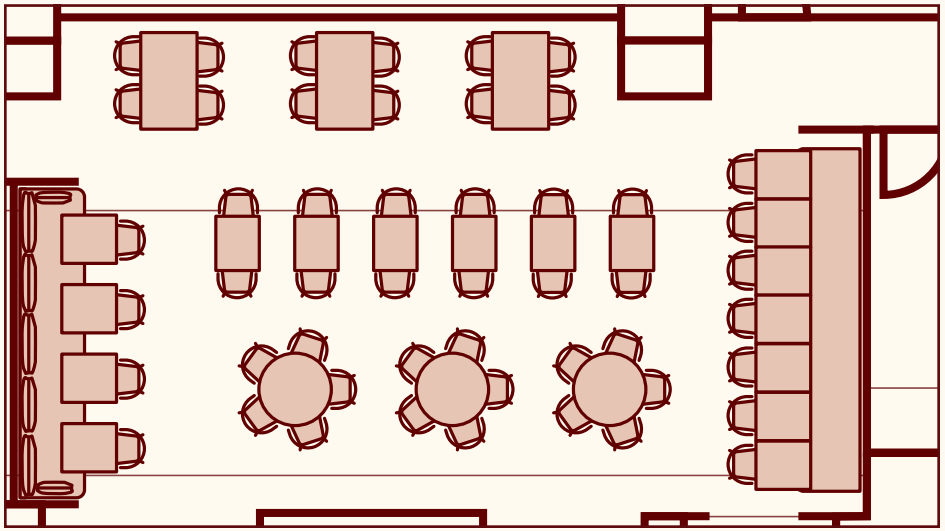
12 Guests



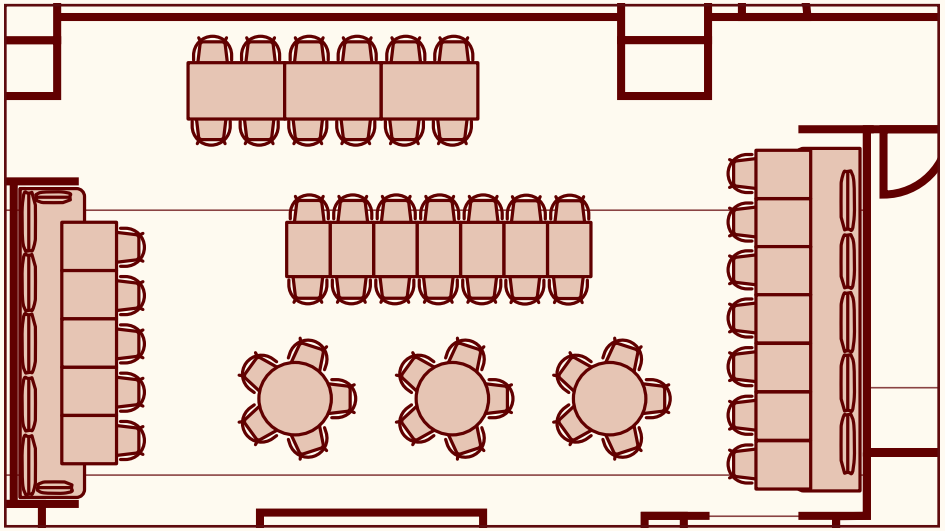
20 Guests

# EAST DINING ROOM

Floor Plan Examples



61 Guests

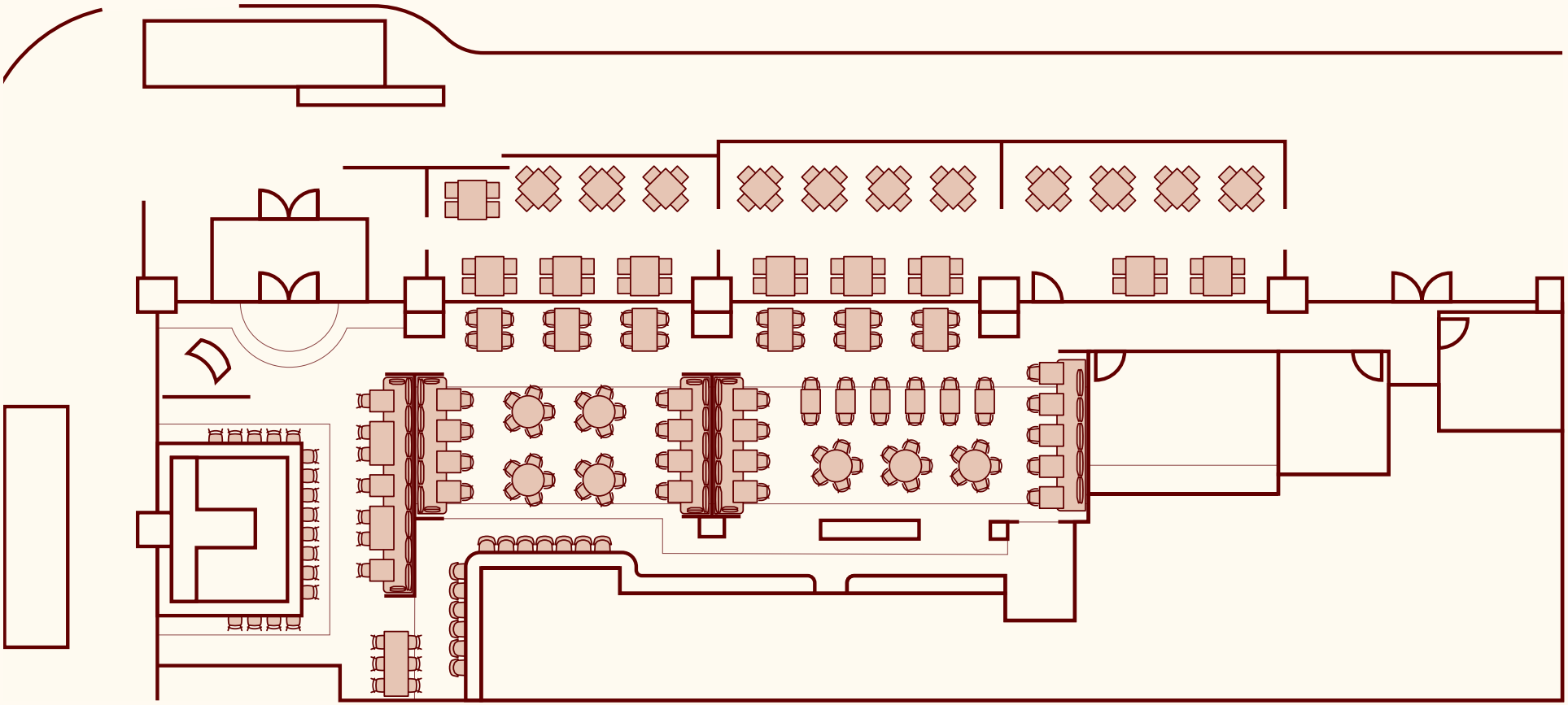


65 Guests



# 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 Pomodoro,** tomato, fior di latte

***Capesante Crudo**, prosciutto chili oil, pickled pomegranates, pomegranate molasses

**Misticanza,** candied pistachios, watermelon radish, pecorino toscano

**Fritto Misto,** calamari, shrimp, calabrian aioli

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

**Insalata di Autunno,** Mick Klug Apples, maple croutons, robiola

**Pane Bianco**, primolio, essenza, black pepper

*Add White Truffle To Any Dish — $75 per plate*

## Primi

*Select 3 for the table to share*

PIZZA

**Pomodoro Giallo**, yellow tomato passata, artichoke, bufalo mozzarella

**Boscaiola**, fennel sausage, marinated rapini, provolone picante

**Mortadella**, burrata, pistachio pesto

**Fichi e Prosciutto,** mozzarella, watercress

**Patate e Formaggi**, smoked scamorza, nichols potatoes, rosemary

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,** roasted corn, maitake mushrooms, parmigiano reggiano

**Anolini,** parmesan fonduta, crispy prosciutto

**Pappardelle,** chicken and mushroom ragu, marsala, thyme

**Cappelletti,** squash, apple agrodolce, sage

**Chitarra,** brown butter, parmigiano reggiano, white truffle (+20pp)

## Secondi

FORNO

*Select 2 for the table to share*

**Branzino,** red kabocha squash puree, brown butter, sage

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

***Manzo Aprugineo**, 20 oz bone-in strip, colatura, black pepper (+25pp)

CONTORNI

*Select 1 for the table to share*

**Fagioli e Scarola,** stewed tomato, escarole

**Romanesco,** calabrian chiles, parmigiano reggiano, breadcrumb

**Cavoletti di Bruxelles,** guanciale, cranberry, pear, parmigiano reggiano

## 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 seasonable 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

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## 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
Real del Valle Blanco
Divino Mezcal
Wheatley Vodka
*Tanqueray Gin
*Planteray 3 Star Rum
*Buffalo Trace Bourbon
*Herradura (Blanco)
*Titos Vodka

## SPECIALTY COCKTAILS

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

AMARO COLLINS, Cynar, Fred Jerbis, rosemary, grapefruit, tonic

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

*ARANCELLO SPRITZ, Housemade Arancello, Sirene, Amaro Amara, Prosecco, Herbs

*MIDWAY TO ROME, Citadelle gin, Bordiga Vermouth, elderflower, olive oil, saline

*IL CARCIOFO ESPRESSO MARTINI, Wheatly Vodka, Espresso, Carciofo Autumn Amaro Blend*
**Distilled From Whey*

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

1045 W Fulton St, Chicago, IL 60607

(872) 274-5862 | www.ilcarciofochicago.com

day off GROUP

BOLVID STEAKHOUSE · rose mary · il Carciofo · BAR TUTTO