

*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 / 150 Reception Style

### SERVICE

Seated Dinner / Reception Style

### PRIVACY

Private

### AUDIO/VISUAL

Available Upon Request

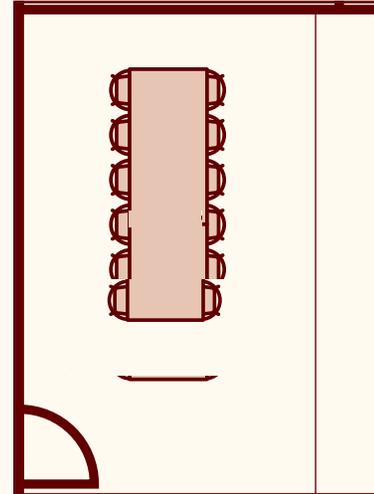
*\*Please note that this space is used daily for pasta production. While we fully deep clean the space prior to an event, flour dust and other food-related products containing allergens may be present on the tables, servicewear, and circulating in the air.*



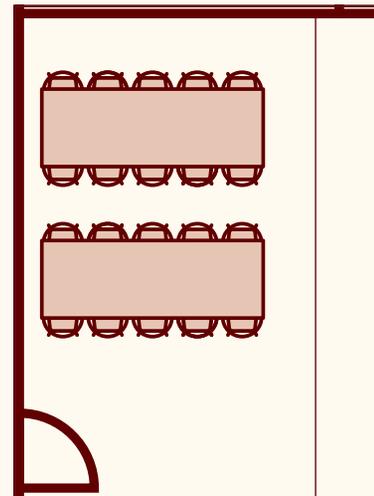


# THE PASTA LAB

Floor Plan Examples



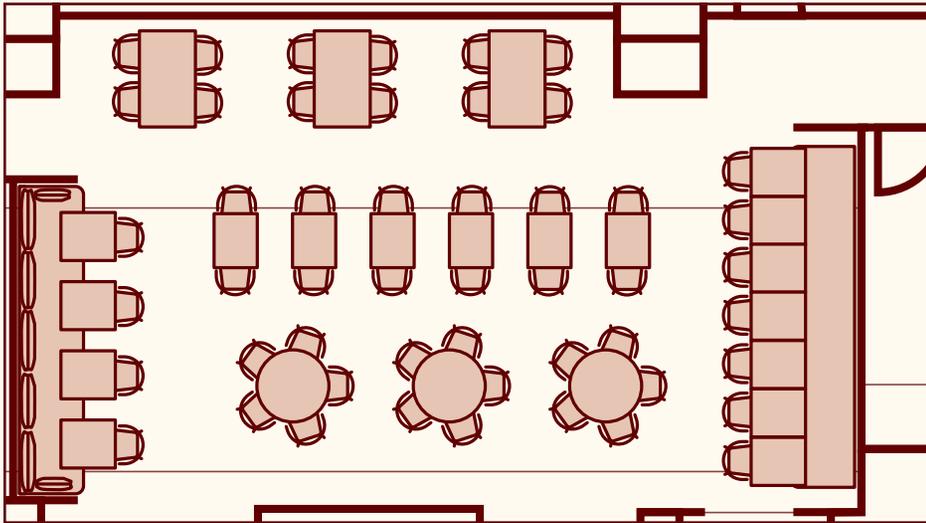
12 Guests



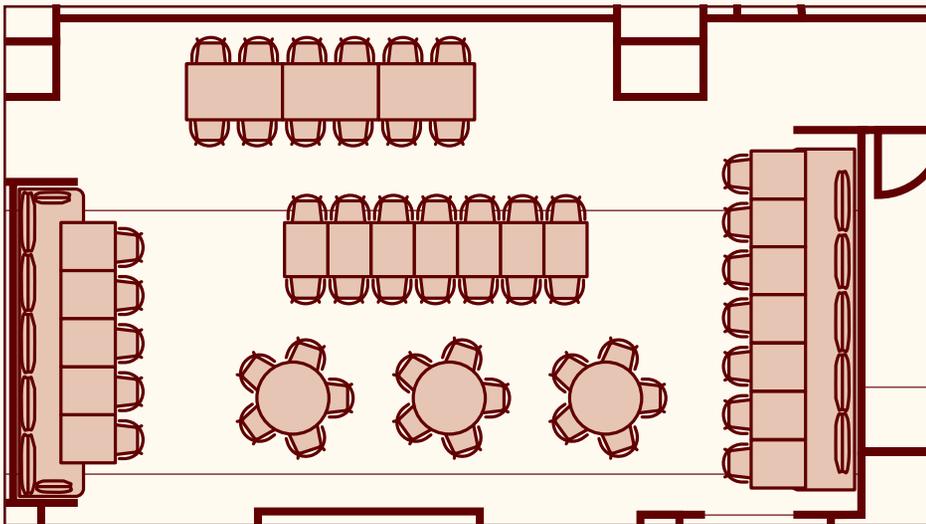
20 Guests

# EAST DINNING ROOM

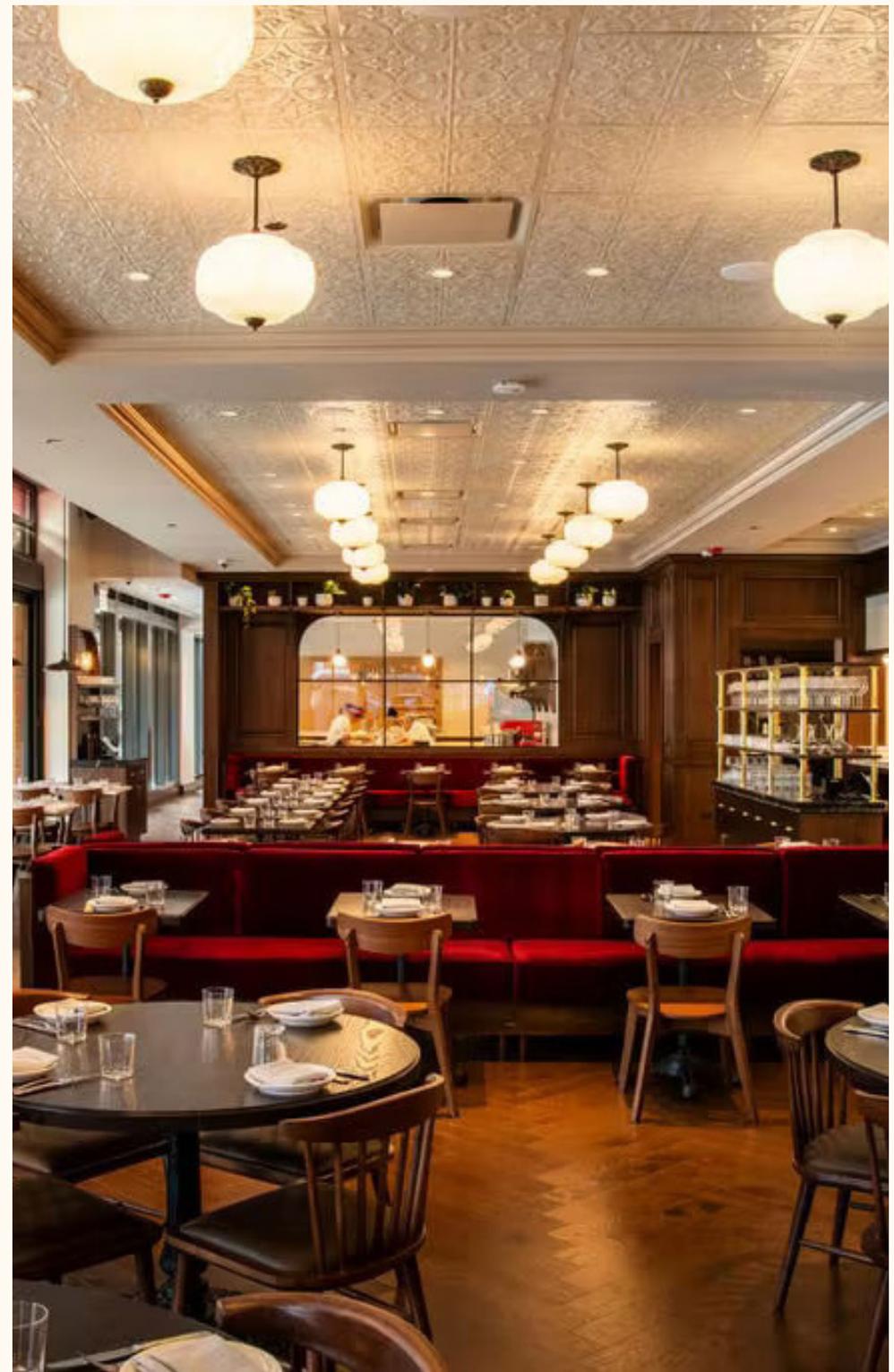
Floor Plan Examples



61 Guests

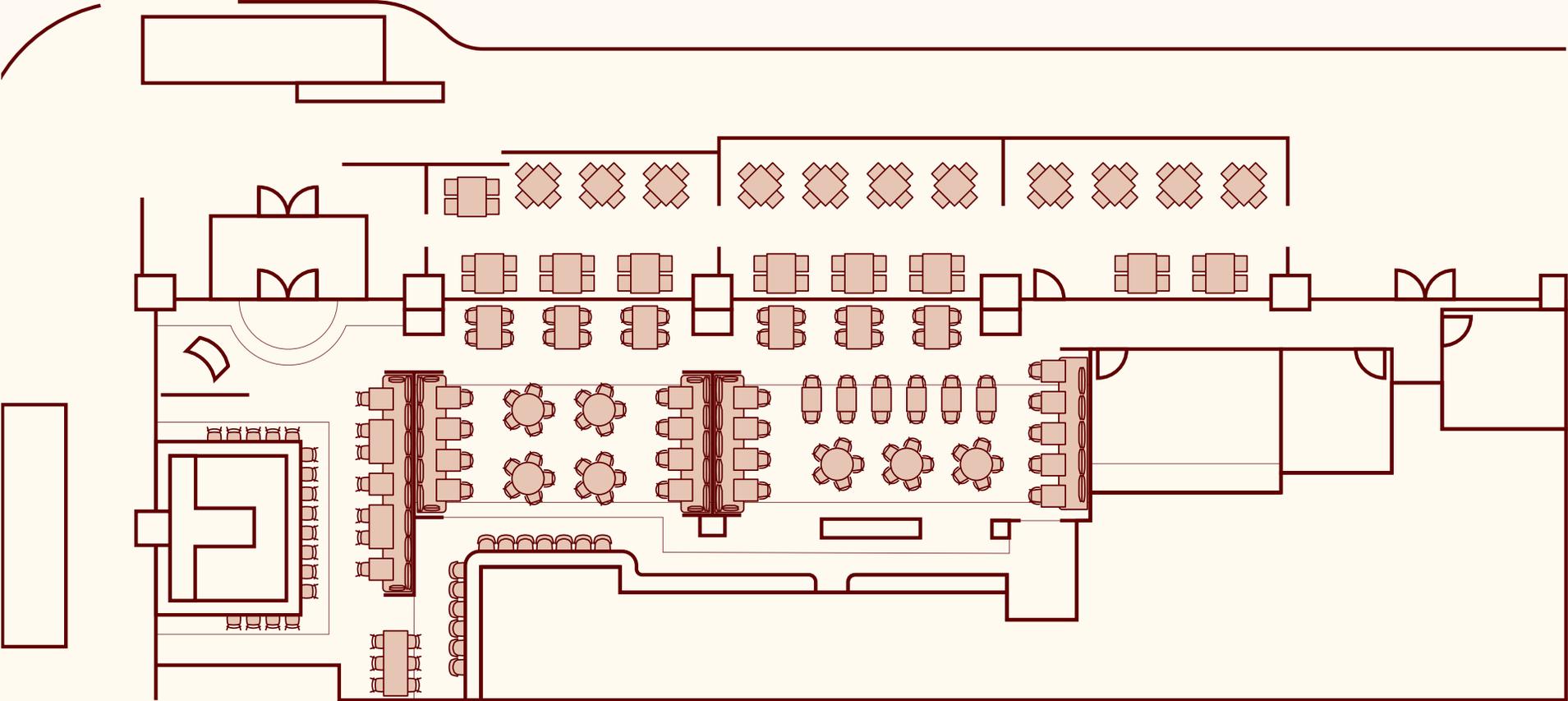


65 Guests



# 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

**\*Capesante Crudo**, honey crisp apple, pickled fennel, ligurian olive oil

**Cavolo e Pere**, pear, cider vinaigrette, maple croutons

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

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

**Coppa e Fica**, marinated figs, parmigiano reggiano

**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'astò, roasted mushroom, honey (+25 pp)

### PASTA

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

**Spaghettoni Cacio e Pepe**

**Tonnarelli Al Burro**, white truffle (+20 pp)

**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

**(Add white truffles to any dish: +68 per plate)**

## Secondi

### FORNO

*Select 2 for the table to share*

**Maiale, salsa verde, pork tomato jus**

**Pesce Orata**, marinated artichoke, puntarella, salmoriglio

**\*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

**Zucca**, brown butter, pepita crumble, Essenza

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

## Dolci

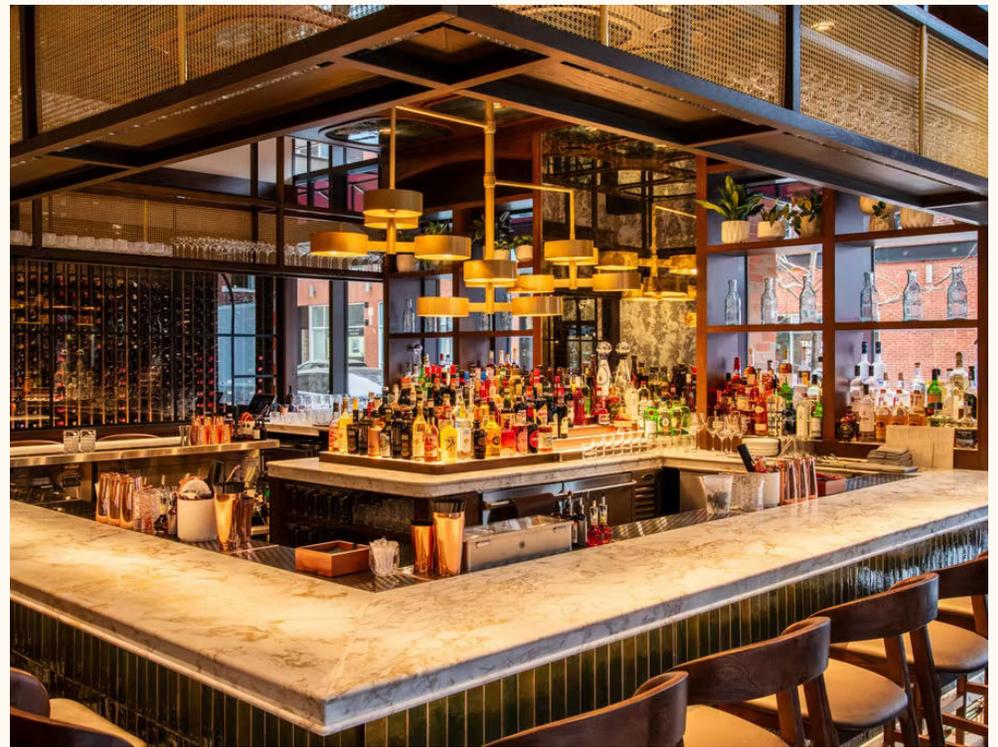
*Select 1 for the table to share*

**Gelato & Sorbetta**, seasonal selection

**Tiramisu**

**Maritozzi**, whipped cream, powdered sugar

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



# BEVERAGE MENU

## Bar Packages

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### 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

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### 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 MENU

## Bar Packages

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### 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

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

\*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

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

LAMBRUSCO SPRITZ, Amaro Ciociaro, Pomegranate, Lemon, Lambrusco

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

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

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

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

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

AMARO COBBLER, Il Carciofo Seasonal Blend of Berries and Amari

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

## UPGRADE

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### 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

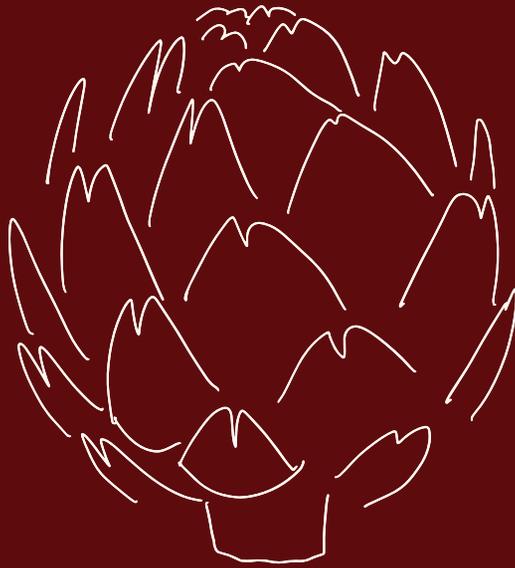
Premium Celebratory Sparkling — \$20pp

### 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 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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