



ADALINA

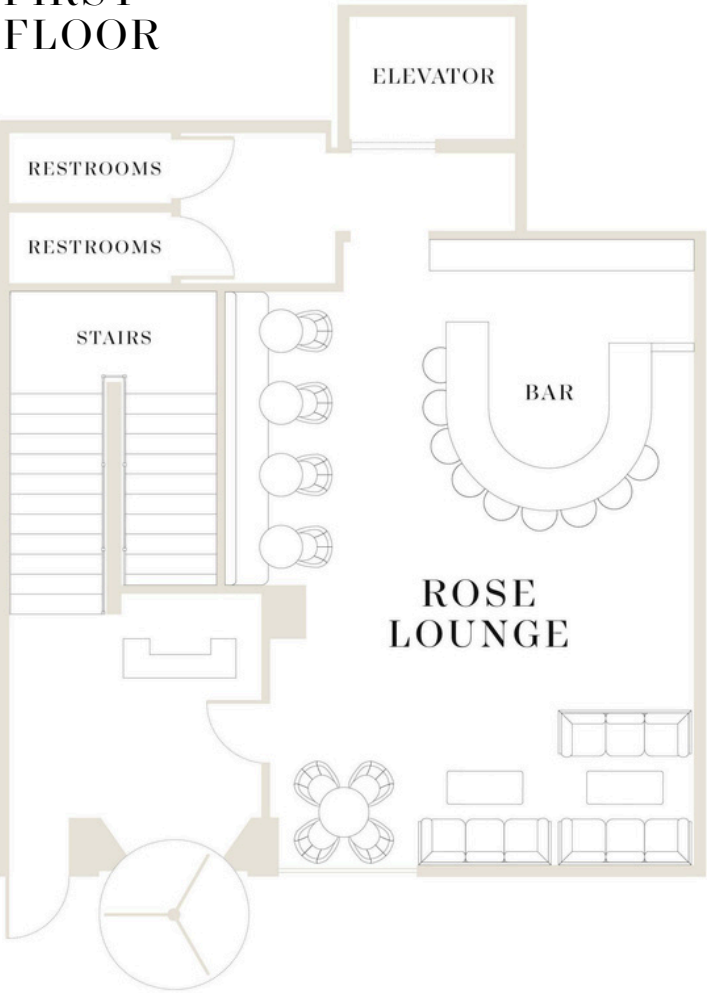
ITALIAN

PRIVATE DINING

EVENTS@ADALINACHICAGO.COM • 912 N. STATE ST, CHICAGO • ADALINACHICAGO.COM



FIRST FLOOR



Capacities

FULL VENUE BUYOUT

250 SEATED | 350 RECEPTION

DAHLIA

36 SEATED

ROSE LOUNGE

26 SEATED | 45 RECEPTION

LA VISTA

16 SEATED

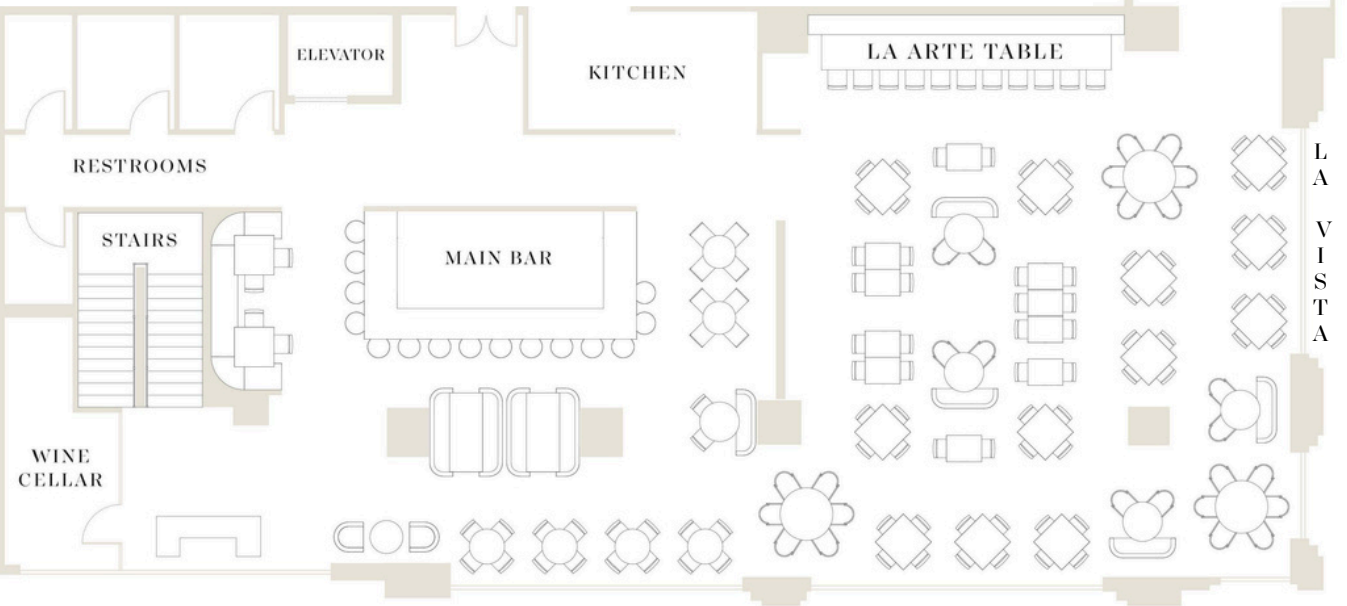
LA ARTE

20 SEATED

BAR SECTION

25 RECEPTION

SECOND FLOOR



4 COURSE SHARING

ANTIPASTI

Choose 2 for the table to share

TRUFFLED CAESAR • BABY GEM • BEET SALAD • KALE SALAD
POLPETTINE • BREAD SERVICE

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCCHI DELLA NONNA • CAMPANELLE • TORTELLINI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • SEAFOOD BUCATINI (ADD \$7 PP)

TERRA AL MARE

Choose 3 for the table to share

EGGPLANT PARMIGIANA • CHARRED CAULIFLOWER STEAK • POTATO CRUSTED SALMON
CHICKEN MILANESE • HALF ROASTED CHICKEN • GRILLED BRANZINO (ADD \$5 PP)
BERKSHIRE PORKCHOP (ADD \$5 PP) • VEAL PARMIGIANA (ADD \$8 PP)
ROASTED HALIBUT (ADD \$10 PP) • CHARRED FILET (ADD \$10 PP) • LAMB RACK (ADD \$10 PP)

ENHANCEMENTS FOR THE TABLE

A5 WAGYU KAGOSHIMA 5 OZ. *ADD \$140 PER ORDER
TOMAHAWK WITH CACIO E PEPE GNOCCHI *ADD \$195 PER ORDER

SIDES

Choose 2 for the table to share

ROASTED CARROTS • ARTICHOKE ALLA GIUDIA • GRILLED BROCCOLINI
POLENTA • BROWN BUTTER CAULIFLOWER • ROASTED BABY POTATOES

DOLCE

Shared at the table

THE DESSERT BOARD *Brown Butter Chocolate Chip Cookies, Chocolate Truffles & Pistachio Cannolis*

\$100 PER PERSON

4 COURSE PLATED

Available only for groups of up to 18 guests

ANTIPASTI

Choose 3 for the table to share

TRUFFLED CAESAR • BABY GEM • BEET SALAD • KALE SALAD
GNOCCO FRITTO • POLPETTINE • BREAD SERVICE

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCCHI DELLA NONNA • CAMPANELLE • TORTELLINI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • SEAFOOD BUCATINI (ADD \$7 PP)

TERRA AL MARE

Choose 3 for guests to select from

EGGPLANT PARMIGIANA • CHARRED CAULIFLOWER STEAK • POTATO CRUSTED SALMON
CHICKEN MILANESE • HALF ROASTED CHICKEN • GRILLED BRANZINO (ADD \$5 PP)
BERKSHIRE PORKCHOP (ADD \$5 PP) • VEAL PARMIGIANA (ADD \$8 PP)
ROASTED HALIBUT (ADD \$10 PP) • CHARRED FILET (ADD \$10 PP) • LAMB RACK (ADD \$10 PP)

ENHANCEMENTS FOR THE TABLE

A5 WAGYU KAGOSHIMA 5 OZ. *ADD \$140 PER ORDER
TOMAHAWK WITH CACIO E PEPE GNOCCHI *ADD \$195 PER ORDER

SIDES

Choose 2 for the table to share

ROASTED CARROTS • ARTICHOKE ALLA GIUDIA • GRILLED BROCCOLINI
POLENTA • BROWN BUTTER CAULIFLOWER • ROASTED BABY POTATOES

DOLCE

Shared at the table

THE DESSERT BOARD *Brown Butter Chocolate Chip Cookies, Chocolate Truffles & Pistachio Cannolis*

\$125 PER PERSON

5 COURSE SHARING

ANTIPASTI

Choose 2 for the table to share

GNOCCHO FRITTO • POLPETTINE • CHARRED OCTOPUS
SHRIMP COCKTAIL • BLUEFIN TUNA TARTARE

INSALATE

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM • KALE SALAD • BEET SALAD

*ADD BREAD SERVICE \$13 PER ORDER

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCCHI DELLA NONNA • CAMPANELLE • TORTELLINI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • SEAFOOD BUCATINI (ADD \$7 PP)

TERRA AL MARE

Choose 3 for the table to share

EGGPLANT PARMIGIANA • CHARRED CAULIFLOWER STEAK • POTATO CRUSTED SALMON
CHICKEN MILANESE • HALF ROASTED CHICKEN • GRILLED BRANZINO (ADD \$5 PP)
BERKSHIRE PORKCHOP (ADD \$5 PP) • VEAL PARMIGIANA (ADD \$8 PP)
ROASTED HALIBUT (ADD \$10 PP) • CHARRED FILET (ADD \$10 PP) • LAMB RACK (ADD \$10 PP)

ENHANCEMENTS FOR THE TABLE

A5 WAGYU KAGOSHIMA 5 OZ. *ADD \$140 PER ORDER

TOMAHAWK WITH CACIO E PEPE GNOCCHI *ADD \$195 PER ORDER

SIDES

Choose 2 for the table to share

ROASTED CARROTS • ARTICHOKE ALLA GIUDIA • GRILLED BROCCOLINI
POLENTA • BROWN BUTTER CAULIFLOWER • ROASTED BABY POTATOES

DOLCE

Shared at the table

THE DESSERT BOARD *Brown Butter Chocolate Chip Cookies, Chocolate Truffles & Pistachio Cannolis*

\$125 PER PERSON

FOUR COURSE LUNCH

ANTIPASTI

Choose 1 for the table to share

GNOCCHO FRITTO • POLPETTINE
CHARRED OCTOPUS

INSALATE

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM • KALE SALAD • BEET SALAD

*ADD BREAD SERVICE \$13 PER ORDER

TERRA AL MARE

Choose 3 for the table to share

**Choice of entrée available for groups up to 18*

CAMPANELLE • SPICY VODKA RIGATONI • EGGPLANT PARMIGIANA
POTATO CRUSTED SALMON • CHICKEN MILANESE

SIDES

Shared at the table

PARMESAN FRIES • ROASTED CARROTS
BROWN BUTTER CAULIFLOWER

DOLCE

Shared at the table

THE DESSERT BOARD

Brown Butter Chocolate Chip Cookies, Chocolate Truffles & Pistachio Cannolis

\$60 PER PERSON

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Priced per dozen

TERRA

FILET SLIDERS

Herbed Butter, Arugula \$120

ADALINA MEATBALLS

Veal, Beef, Pork \$42

CRISPY CHICKEN SPIEDINI

Agrodolce \$48

WHIPPED RICOTTA FRITTO

Crispy Prosciutto \$42

TRUFFLED FILET TARTARE

Shaved Parmesan \$84

MARE

SHRIMP SKEWER

Calabrian Chili Oil \$48

TUNA TARTARE

*Tomato Hondashi Vinaigrette,
Toasting Chili Oil, Crispy Lavash \$48*

MAINE LOBSTER BITE

Pickled Vegetables \$94

CHARRED OCTOPUS

Horseradish Goat Cheese \$58

VERDURE

ARANCINI *Cacio e Pepe \$48*

BRUSCHETTA *Eggplant Caponata \$36*

CROSTINI *Mushroom, Truffle Honey \$42*

CRISPY ARTICHOKE

Pickled Peppers, Lemon Aioli \$42

PETITE PASTA BOWL

*Choice of: Pomodoro, Truffle Butter,
or Cacio e Pepe \$48*

FOOD STATIONS

ANTIPASTO PLATTER

*Chef's selection of seasonal
local & imported meats & cheese,
assortment of artichoke, roasted peppers,
olives, preserves, and ciabatta*

\$150....1 ORDER SERVES 6

BRUSCHETTA BOARD

*Chef's selection of
3 seasonal bruschettas, served with
prosciutto, focaccia, and ciabatta*

6 person minimum

\$20 PER PERSON

CAVIAR EXPERIENCE

*Served on a chilled tower accompanied
by chives, crème fraîche, shallots,
mini gnocco, whipped goat cheese & crackers*

1 OZ. KALUGA....\$120

SEAFOOD TOWER

*6 jumbo shrimp, 3 maine lobster,
dozen market oysters, served with
traditional accompaniments*

\$150....1 ORDER SERVES 6

BEVERAGE PACKAGES

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

PREMIER

\$40 PER PERSON, PER HOUR

TOP-SHELF LIQUOR • MARTINIS • NEAT POURS

SOMMELIER SELECTED RED & WHITE WINES • IMPORTED & DOMESTIC BEERS

Includes Two Adalina Specialty Cocktails of your Choice

SIGNATURE

\$28 PER PERSON, PER HOUR

CALL LIQUOR • HOUSE SELECTED RED & WHITE WINES

IMPORTED & DOMESTIC BEERS

BEER & WINE

\$18 PER PERSON, PER HOUR

HOUSE SELECTED RED & WHITE WINES • IMPORTED & DOMESTIC BEERS



FREQUENTLY ASKED

What is a food & beverage minimum?

A food & beverage minimum is the required spend for your reserved space, based on its size and the event date, before tax and service charges. Only food and beverages provided by our restaurant apply toward this minimum; outside vendor items and additional services (such as specialty linens, floral, A/V, corkage, or valet) are excluded.

How do I confirm my event?

To confirm your event Adalina Italian requires a signed contract along with a 50% non-refundable deposit based off of the food and beverage minimum. Final payment must be made no later than the day of the event by cash or credit card only. Corporate checks and wires will only be accepted when prior written approval has been provided by the restaurant. A second deposit may be required 1 week prior to the event depending on the final balance.

When is the final guest count due?

The final guest count is due three business days prior to your event and will serve as the minimum number charged, regardless of any subsequent cancellations. We are happy to accommodate up to 5% above the final count, space permitting.

When do I select the menu?

Menu selections are due two weeks prior to your event. In addition to our curated menu packages, we are happy to accommodate most dietary preferences and restrictions with advance notice.

What is the admin fee?

A 5% administrative fee, plus applicable state and local taxes, will be added to your final bill. This fee supports the planning and coordination of your event and is fully allocated to our private events team. It is not a gratuity or service charge for service staff or bartenders.

Is there a corkage fee?

A corkage fee of \$65 per 750 ml bottle applies for wines brought in from outside our collection. These wines must not appear on the Adalina Italian wine list and are limited to a maximum of five bottles. Please review corkage arrangements with your event sales manager prior to your event.

Is there valet?

Valet is available either as a host option or as a nominal fee to your guests at \$22 per car.

LUNCH

\$80 PER PERSON

INSALATA

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM
KALE SALAD • BEET SALAD

ADD BREAD SERVICE \$13 PER ORDER

PIATTINI

Choose 1 for the table to share

GNOCCO FRITTO • POLPETTINE
CHARRED OCTOPUS

TERRA AL MARE

Choose 3 for the table to share

**Choice of entrée available for groups up to 18*

EGGPLANT PARMIGIANA • CHICKEN MILANESE
CAMPANELLE • POTATO CRUSTED SALMON
SPICY VODKA RIGATONI

SIDES

Shared at the table

PARMESAN FRIES • ROASTED CARROTS
BROWN BUTTER CAULIFLOWER

DOLCE

Shared at the table

THE DESSERT BOARD
*Brown Butter Chocolate Chip Cookies
Chocolate Truffles & Pistachio Cannolis*

BRUNCH

\$80 PER PERSON

INSALATA

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM
KALE SALAD • BEET SALAD

ADD BREAD SERVICE \$13 PER ORDER

PIATTINI

Choose 1 for the table to share

GNOCCO FRITTO
BREAKFAST CARBONARA
ADALINA FLATBREAD

PRINCIPALI

Choose 3 for the table to share

**Choice of entrée available for groups up to 18*

CANNOLI FRENCH TOAST • EGGS IN PURGATORY
CRISPY SHRIMP BENNY • BISCUITS & GRAVY
GOAT CHEESE & TOMATO QUICHE

SIDES

Shared at the table

FINGERLING POTATOES
FRUIT • BACON

DOLCE

Shared at the table

THE DESSERT BOARD
*Brown Butter Chocolate Chip Cookies
Chocolate Truffles & Pistachio Cannolis*

912 N STATE STREET
CHICAGO, ILLINOIS

ADALINA

CATERING DROP-OFF
& PICK-UP MENU

PIATTINI

WHIPPED RICOTTA

Miele Honey, Grilled House Bread...\$18

POLPETTINE

*Meatballs, Smoked Scamorza, Pomodoro,
EVOO, Prosciutto...\$18*

CHILLED SHRIMP

*Served with Traditional
Accompaniments...\$22*

GRAZING TABLE

*Chefs Seasonal Selection of Local &
Imported Meats & Cheeses, Preserves,
Homemade Focaccia...\$20 per guest*

PASTA

GNOCCHI DELLA NONNA

*Potato, Pomodoro, Black Pepper
\$19 per guest or \$165 serves
10-12 guests*

CAMPANELLE

*Pesto Not Pesto...\$18 per guest
\$155 serves 10-12 guests*

GIRELLE

*Bolognese, Eggplant, Ricotta
Salata, Calabrian Chili...\$22 per guest
\$225 serves 10-12 guests*

Add Polpettine \$4 per guest

INSALATA

TRUFFLED CAESAR

*Black Garlic, Parmigiano Reggiano,
Pink Peppercorn, Yuzu...\$17 per guest
or \$125 for 10-12 guests*

CHOPPED SALAD

*Roasted Bell Peppers,
Artichoke, Ceci Beans,
Manchego...\$16 per guest
or \$120 for 10-12 guests*

*Add Chicken \$6 per guest
or \$75 for 10-12 guests*

SANDOS

POLPETTINE SANDWICH

*Meatballs, Smoked Scamorza, Pomodoro,
Housemade Giardiniera...\$16 per guest
or \$155 serves 12 guests*

VEAL PARMIGIANA

*Spicy Tomato & Crisp Basil...\$22 per
guest or \$225 serves 12 servings*

PROSCIUTTO PANINO

*Prosciutto, Arugula, Buffalo
Mozzarella, Aioli...\$16 per guest
or \$155 serves 12 guests*

TERRA & MARE

CHICKEN MILANESE

*\$25 per guest or \$245
serves 10-12 guests*

VEAL PARMIGIANA

*\$30 per guest or \$265
serves 10-12 guests*

SALMON VESUVIO

*\$25 per guest or \$245
serves 10-12 guests*

SIDES

CRISPY FINGERLINGS

*\$75 serves 10-12 guests
\$11 serves 2-3 guests*

ROASTED CARROTS

*\$75 serves 10-12 guests
\$11 serves 2-3 guests*

HOUSEMADE CHIPS

*\$45 serves 10-12 guests
\$6 serves 2-3 guests*

MINI DESSERT PLATTERS

*Chefs Seasonal Mini Selections
\$45 serves 10-12 guests*

DESSERTS

FRESH BAKED COOKIES

*Brown Butter Chocolate Chip
Cookies \$12 for 3 cookies*

Drop-off orders require a \$500 minimum purchase. All orders require at least a 7-day notice. An additional fee will be applied to rush orders once the order is approved. A suggested gratuity will be added and editable at your discretion. A 5% Event Admin Fee will be added to all events and catering orders. A flat \$40 delivery fee will be applied to all orders. Disposables are not included in the cost-please advise as fees depend on items needed - napkins, utensils, plates, pans, sternos, etc. Orders canceled within 48 hours will be charged 50% of the total. Orders canceled within 24 hours will be charged 100% of the total.

FOR INQUIRIES, CONTACT OUR EVENTS TEAM AT EVENTS@ADALINACHICAGO.COM

