



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 | 45 RECEPTION

ROSE LOUNGE

26 SEATED | 45 RECEPTION

LA VISTA

16 SEATED

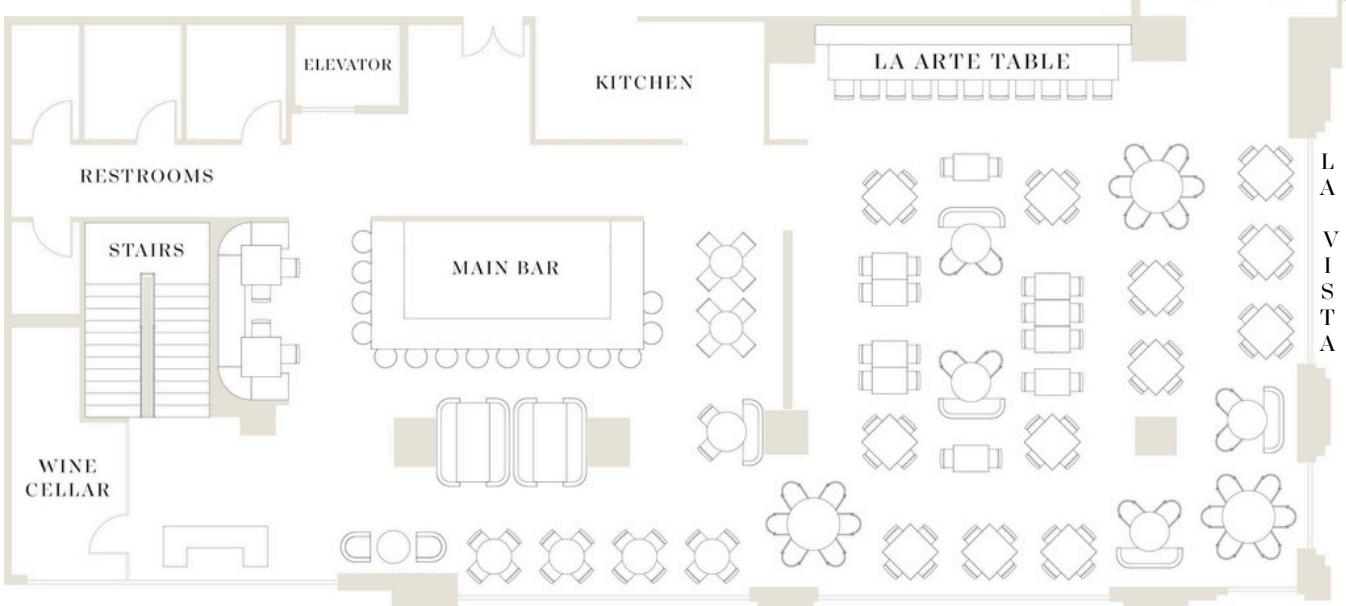
LA ARTE

20 SEATED

BAR SECTION

25 RECEPTION

SECOND FLOOR



4 COURSE SHARING

ANTIPASTI

Choose 2 for the table to share

TRUFFLED CAESAR • BABY GEM • PANZANELLA
POLPETTINE • BREAD SERVICE

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCCHI DELLA NONNA • CAMPANELLE • WILD MUSHROOM RADIATORI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • CRAB AGNOLOTTI (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

GOOMARA

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 • PANZANELLA • FRIED GREEN TOMATO CAPRESE
GNOCCHI FRITTO • POLPETTINE • BREAD SERVICE

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCCHI DELLA NONNA • CAMPANELLE • WILD MUSHROOM RADIATORI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • CRAB AGNOLOTTI (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

GOOMARA

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

GNOCCO FRITTO • POLPETTINE • FRIED GREEN TOMATO CAPRESE
CHARRED OCTOPUS • SHRIMP COCKTAIL • BLUEFIN TUNA TARTARE

INSALATE

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM • PANZANELLA

*ADD BREAD SERVICE \$13 PER ORDER

HOUSEMADE PASTA

Choose 2 for the table to share

GNOCHI DELLA NONNA • CAMPANELLE • WILD MUSHROOM RADIATORI • SPICY VODKA RIGATONI
MAFALDINE BOLOGNESE • SHRIMP LUMACHE (ADD \$5 PP) • CRAB AGNOLOTTI (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

GOOMARA

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

GNOCCO FRITTO • POLPETTINE

FRIED GREEN TOMATO CAPRESE • CHARRED OCTOPUS

INSALATE

Choose 1 for the table to share

TRUFFLED CAESAR • BABY GEM • PANZANELLA

*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

GOOMARA

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

FRIED GREEN

TOMATO CAPRESE

Mozzarella, Crispy Basil \$42

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.