

BAR TUTTO

PRIVATE EVENTS PACKAGE

day off
GROUP

WELCOME TO BAR TUTTO

Bar Tutto is an all-day Italian café offering quick grab-and-go options at the café counter and full-service breakfast, lunch, and dinner with brunch on the weekends in the main dining room. Inspired by the lively wine bars and restaurants that line Italy's timeless piazzas, it's a place for an early morning espresso, a midday work lunch, or a spirited evening over dinner and late-night spritzes with friends.

The space is rich and storied—exposed brick, walnut millwork, vintage rugs, and Italian antiques lend warmth and character to the dining room, while an open kitchen and custom wood-fired grill invite guests to be fully immersed in the rhythm and spirit of the café, bar, and restaurant experience. Beyond the doors, a patio framed by a one-acre park and aglow with strands of twinkling lights evokes the enduring charm of a classic Italian piazza.



EVENT OFFERINGS

Café

CAPACITY

32 Seated/50 Reception Style

SERVICE

Seated Dinner/Reception Style

PRIVACY

Semi-Private

AUDIO/VISUAL

Not Available

Dining Room

CAPACITY

65 Seated/80 Reception Style

SERVICE

Seated Dinner/Reception Style

PRIVACY

Semi-Private

AUDIO/VISUAL

Not Available

Full-Restaurant Buyout

CAPACITY

100 Seated/150 Reception Style

SERVICE

Seated Dinner/Reception Style

PRIVACY

Private

AUDIO/VISUAL

Available Upon Request

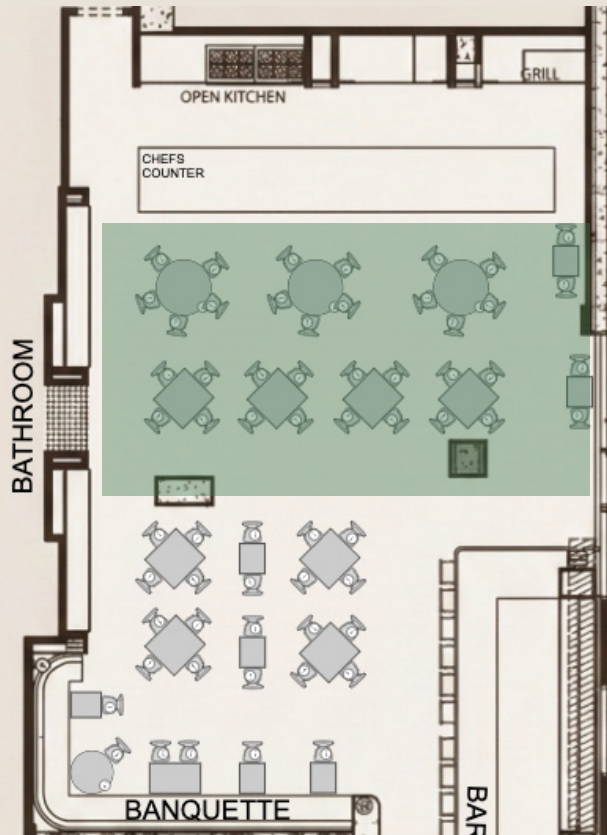


North Dining Room

CAPACITY
34 Seated

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



34 Guests

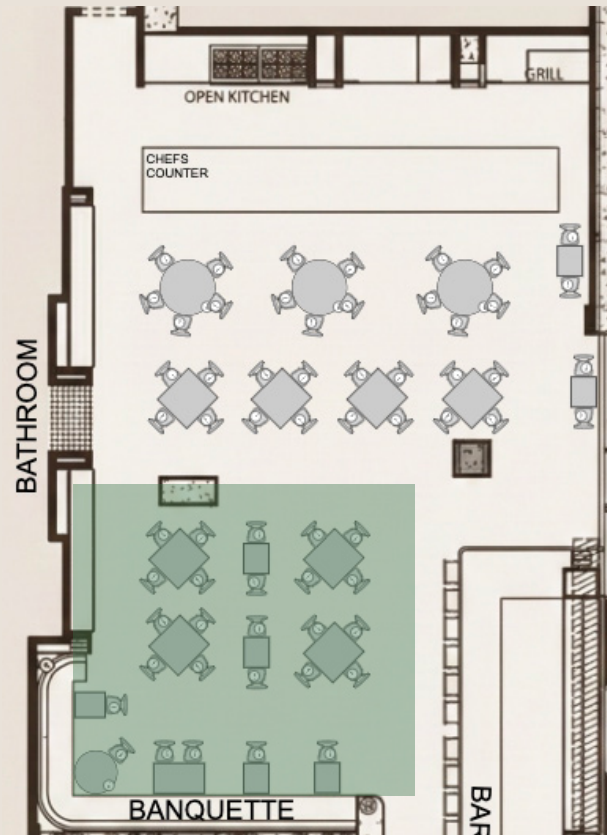
Reserved seating area

South Dining Room

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

Reserved seating area

Full Dining Room

CAPACITY
65 Seated/80 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



65 Guests

Reserved seating area

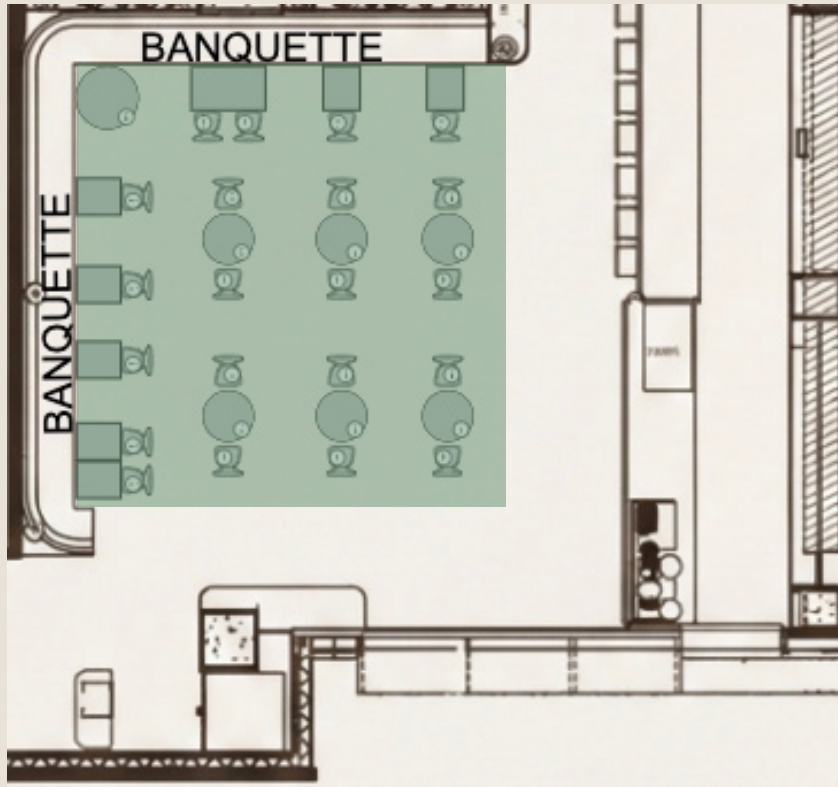


Café

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

 Reserved seating area



Full-Restaurant Buyout

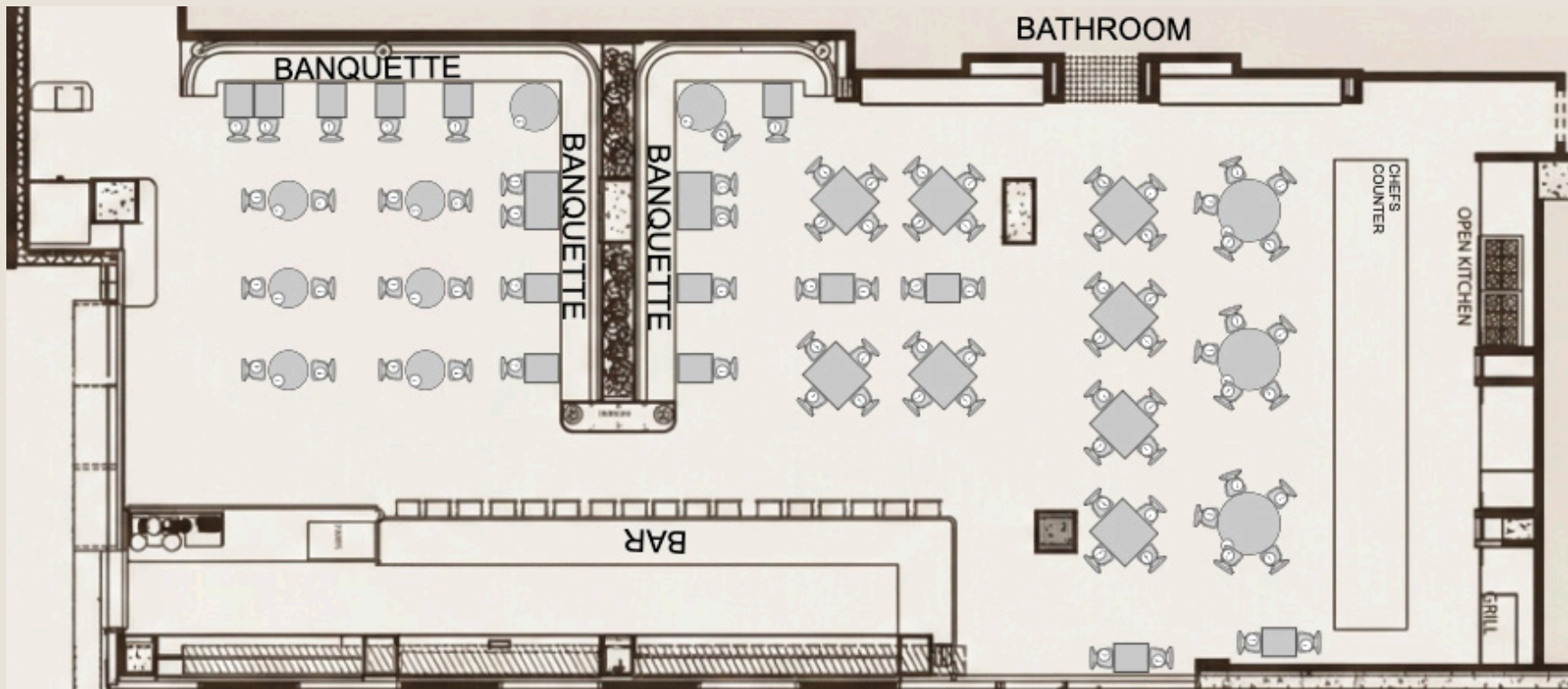
CAPACITY

100 Seated/150 Reception Style

AUDIO/VISUAL

Not Available

FLOOR PLAN EXAMPLE





BRUNCH OFFERINGS

SATURDAY & SUNDAY, 8:00 AM - 2:00PM

CHOICE OF BRUNCH MENU

\$45 PER PERSON

ENTRÉE OPTIONS (CHOOSE 3 FOR CHOICE OF)

Prosciutto Cotto Omelette mozzarella, chives

Omelette mushroom, spinach, parmigiano fonduta

Classic Benedict house ham, hollandaise, poached eggs

Tutto Bennie sausage, mushroom, tigelle

Pancake whipped butter, maple syrup

Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle

Hash lamb sausage, two eggs, sweet pepper, pecorino

Prosciutto Cotto whipped butter, b&b pickles

Mortadella Sandwich garlic aioli, provolone piccante, arugula

Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli

BT Burger provolone piccante, smoked onion, mustard pickles, garlic aioli

Spinach Artichoke Panino mozzarella, sourdough

Rigatoni guanciale, pecorino, black pepper

Fusilli pesto, parmesan, basil

Tortellini in Brodo mortadella, parmesan brodo

SIDE OPTIONS (CHOOSE 2 FOR CHOICE OF)

Side of Fruit | Tigelle with Jam | Hashbrown | Fries | Chicken

Sausage | Breakfast Sausage | Ham | Bacon

PASTRIES (CHOOSE 2 FOR CHOICE OF)

Croissant | Hazelnut Croissant | Prosciutto Parmesan Croissant |

Banana Cruffin | Pistachio Bombolini | Berry Bombolini | Chocolate

Bombolini | Cake Donut | Strawberry Panzerotti | Mushroom, Egg,

Spinach Panzerotti | Occhetti Cookie | Chocolate Chip Cookie |

Almond Cherry Danish Chocolate Caramel Tart | Rhubarb Tart

SHARED BRUNCH MENU

\$40 PER PERSON

FIRST COURSE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

Lolla Rossa Salad pecorino sardo, white balsamic vinaigrette, pistachio

Antipasti Salad little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette

Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata

Grilled Beets winter citrus, poppy seed brittle, whipped goat cheese

Tuscan White Bean Soup tomato, kale, sausage

Pancake whipped butter, maple syrup

Cornetto Bread Pudding crème anglaise, blood orange

SECOND COURSE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

BT Burger provolone piccante, smoked onion, mustard pickles, garlic aioli

Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli

Mortadella Sandwich garlic aioli, provolone piccante, arugula

Prosciutto Cotto whipped butter, b&b pickles

Spinach Artichoke Panino mozzarella, sourdough

Fusilli pesto, parmesan, basil

Rigatoni guanciale, pecorino, black pepper

Tortellini in Brodo mortadella, parmesan brodo

Prosciutto Cotto Omelette mozzarella, chives

Omelette mushroom, spinach, parmigiano fonduta

Classic Benedict house ham, hollandaise, poached eggs

Tutto Bennie sausage, mushroom, tigelle

Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle

Hash lamb sausage, two eggs, sweet pepper, pecorino

SIDES AND PASTRIES AVAILABLE AT AN À LA CARTE PRICE

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.

LUNCH AND DINNER OFFERINGS

LUNCH MONDAY-FRIDAY, 11:30AM - 2:00PM
DINNER DAILY, 4:30PM - 10:00PM

CHOICE OF LUNCH MENU

\$55 PER PERSON

FIRST COURSE (CHOOSE 3 FOR CHOICE OF)

Lolla Rossa Salad pecorino sardo, white balsamic vinaigrette, pistachio
Antipasti Salad little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette
Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata
Asparagus pecorino aioli, pickled spring onion, breadcrumbs
Tuscan White Bean Soup tomato, kale, sausage

SECOND COURSE (CHOOSE 3 FOR CHOICE OF)

BT Burger provolone picante, smoked onion, mustard pickles, garlic aioli
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Prosciutto Cotto whipped butter, b&b pickles
Spinach Artichoke Panino mozzarella, sourdough
Fusilli pesto, parmesan, basil
Rigatoni guanciale, pecorino, black pepper
Tortellini in Brodo mortadella, parmesan brodo

PASTRIES (CHOOSE 2 FOR CHOICE OF)

SHARED LUNCH MENU

\$50 PER PERSON

FIRST COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

Lolla Rossa Salad pecorino sardo, white balsamic vinaigrette, pistachio
Antipasti Salad little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette
Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata
Asparagus pecorino aioli, pickled spring onion, breadcrumbs
Tuscan White Bean Soup tomato, kale, sausage

SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

BT Burger provolone picante, smoked onion, mustard pickles, garlic aioli
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Prosciutto Cotto whipped butter, b&b pickles
Spinach Artichoke Panino mozzarella, sourdough
Fusilli pesto, parmesan, basil
Rigatoni guanciale, pecorino, black pepper
Tortellini in Brodo mortadella, parmesan brodo

PASTRIES (CHOOSE 2 FOR THE TABLE TO SHARE)

Croissant | **Hazelnut Croissant** | **Prosciutto Parmesan Croissant** | **Banana Cruffin** | **Pistachio Bombolini** | **Berry Bombolini** | **Chocolate Bombolini** | **Cake Donut** | **Strawberry Panzerotti** | **Mushroom, Egg, Spinach Panzerotti** | **Occhetti Cookie** | **Chocolate Chip Cookie** | **Almond Cherry Danish**
Chocolate Caramel Tart | **Rhubarb Tart**

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.

SHARED DINNER MENU

\$100 PER PERSON

FIRST COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

Lolla Rossa Salad pecorino sardo, white balsamic vinaigrette, pistachio
Antipasti Salad little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette
Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata
Asparagus pecorino aioli, pickled spring onion, breadcrumbs

SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

Bufala Mozzarella Crostino sunflower seeds, strawberry, balsamic
Anchovy Crostino whipped butter, pickled fennel
Fava Crostino whipped ricotta, pickled shallot, pecorino romano
Sausage and Mushroom Crostino parmesan, black pepper
Radiatore fennel sausage, broccolini, provolone piccante
Farro Spaghetti garlic, anchovy, chile
Bucatini lobster, calabrian chili, mascarpone, snow peas (+\$4pp)
Rigatoni guanciale, pecorino, black pepper
Fusilli pesto, parmesan, basil

THIRD COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

Half Chicken whipped potato, madeira jus
Black Cod morels, artichokes, spring onion butter
Bavette Steak ramp beurre blanc, green garlic, smoked garlic aioli
Pork Shank apples, polenta, cider jus
Prawns calabrian chili, garlic butter (+\$7pp)

FOURTH COURSE (CHOOSE 2 FOR THE TABLE TO SHARE)

Toffee Cheesecake toffee sauce, chocolate crumb
Carrot Cake white chocolate ganache, salted caramel
Panna Cotta blueberries, oat streusel



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 – \$40pp

3 Hour Package – \$50pp

4 Hour Package – \$60pp

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 – \$50pp

3 Hour Package – \$60pp

4 Hour Package – \$70pp

*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 – \$60pp

3 Hour Package – \$70pp

4 Hour Package – \$80pp

Upgrades

SPARKLING 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. Please ask your event coordinator for more details.

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

Tito's Vodka
Citadelle Gin
Flor De Cana Rum
Four Roses Bourbon
Real Del Valle Blanco Tequila
Divino Mezcal
*Ketel Vodka
*Tanqueray Gin
*Probitas Rum
*Maker's Mark Bourbon
*Ocho Blanco Tequila
*Divino Mezcal

SPECIALTY COCKTAILS

SAPORITO EVOO-Infused Vodka, Chamberyzette, Tomato Water, Basil Eau de Vie

TUTTO MARGARITA Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime

VERBENA SPRITZ Citadelle Gin, Matchbook Peach Amaro, Lemon Verbena, Prosecco

FERNET SPRITZ Fred Jerbis Fernet, Elderflower, Grapefruit, Coke

*ESPRESSO MARTINI Vodka, Espresso, Avena, Cardamom, Honey

*NEGRONI TROPICALE Bordiga Gin, Dry Sherry, Campari, Tropical Fruit

**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.

BAR TUTTO

1110 W Carroll Ave, Chicago, IL 60607
(312) 463-4303 | www.bartuttochicago.com

day off
GROUP

IIB IIL W IID
— STEAKHOUSE —

rose mary il Carciofo

BAR TUTTO