

# BAR TUTTO

PRIVATE EVENTS PACKAGE

# WELCOME TO BAR TUTTO

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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

25 Seated/35 Reception Style

### SERVICE

Seated Dinner/Reception Style

### PRIVACY

Semi-Private

### AUDIO/VISUAL

Not Available

## Dining Room

### CAPACITY

65 Seated/75 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









# 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 picante, 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)

## 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 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

**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 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.*

# 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  
**Grilled Beets** winter citrus, poppy seed brittle, whipped goat cheese  
**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)

## 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  
**Grilled Beets** winter citrus, poppy seed brittle, whipped goat cheese  
**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)

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

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

**Mozzarella Crostino** squash mostarda, candied pepitas  
**Anchovy Crostino** whipped butter, pickled fennel  
**Mussel Crostino** espetlette aioli, fennel  
**Sausage and Mushroom Crostino** parmesan, black pepper  
**Radiatore** fennel sausage, broccolini, provolone picante  
**Farro Spaghetti** garlic, anchovy, chile  
**Bucatini** beef sugo, parmesan, black pepper  
**Rigatoni** guanciale, pecorino, black pepper  
**Fusilli** pesto, parmesan, basil

### THIRD COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**Half Chicken** whipped potato, madeira jus  
**Striped Bass** smoked fennel salsa verde  
**Bavette Steak** peperonata sauce, fries, smoked garlic aioli  
**Pork Shank** apples, polenta, cider jus  
**Prawns** calabrian chili, garlic butter

### FOURTH COURSE (CHOOSE 2 FOR THE TABLE TO SHARE)

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

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# BEVERAGE PACKAGES

## 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 – \$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

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## 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 coordinator for more details.

### BEER

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

### WINE

Rotating seasonal selection. Please ask your 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 Mark Bourbon  
\*Ocho Blanco Tequila  
\*Divino Mezcal

### SPECIALTY COCKTAILS

NEGRONI BIANCO Bordiga Gin, Carpano Bianco, Luxardo Bitter Bianco, Pisco, Saline, Celery

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

MEDITERRANEAN GIN TONIC Barr Hill Gin, Bigallet Thyme Liqueur, Giffard Apricot, Mediterranean Tonic

TUTTO SPRITZ Red Amari Blend, Zirbenz Pine, Blackberry, Hyssop, Sparkling

\*ESPRESSO MARTINI Vodka, Espresso, Averna, Cardamom, Honey

\*MARTINI SAPORITO Bordiga Gin, Tomato Water, Carpano Bianco, Caper Leaf, Olive Oil, Basil

*\*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

[bartuttochicago.com](http://bartuttochicago.com)