

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

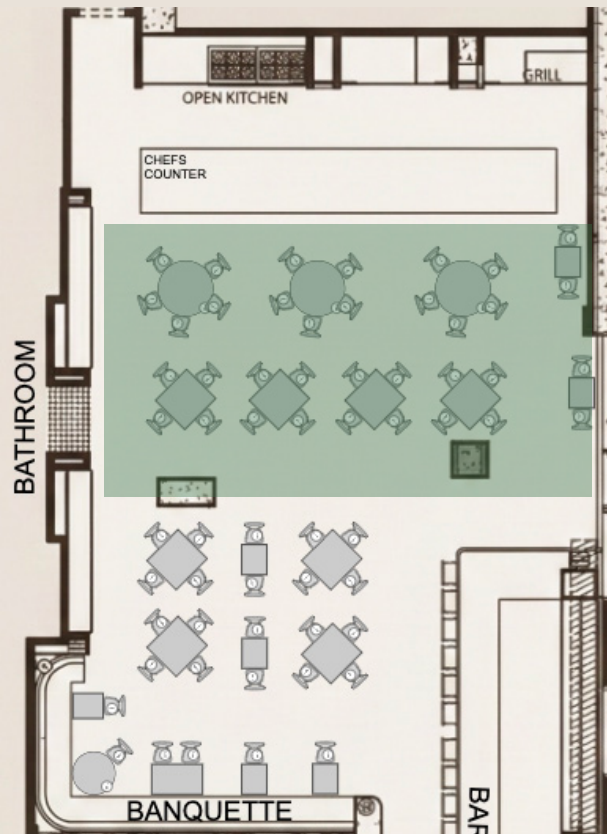


North Dining Room

CAPACITY
34 Seated

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



34 Guests

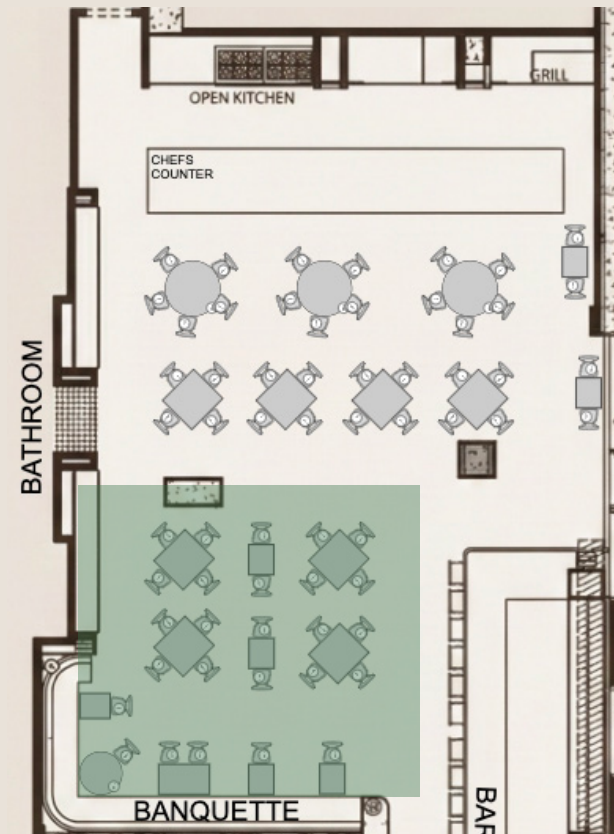
Reserved seating area

South Dining Room

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

Reserved seating area

Full Dining Room

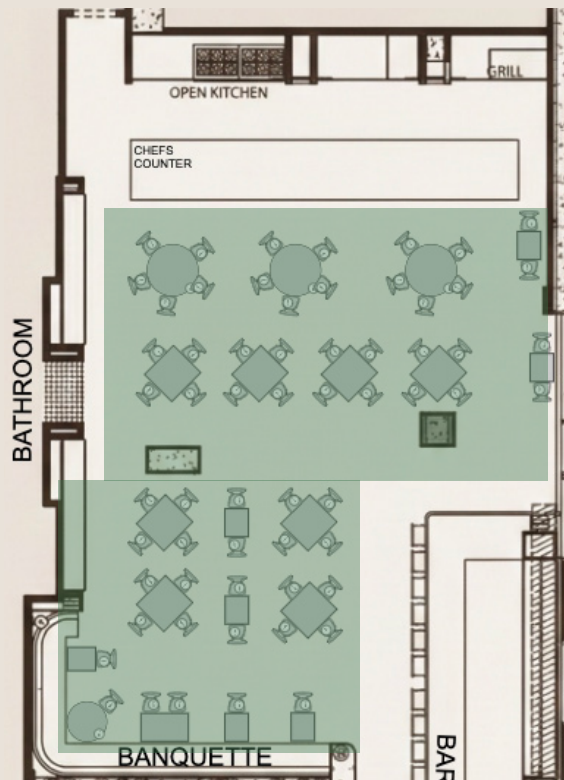
CAPACITY

65 Seated/80 Reception

AUDIO/VISUAL

Not Available

FLOOR PLAN EXAMPLE



65 Guests

Reserved seating area

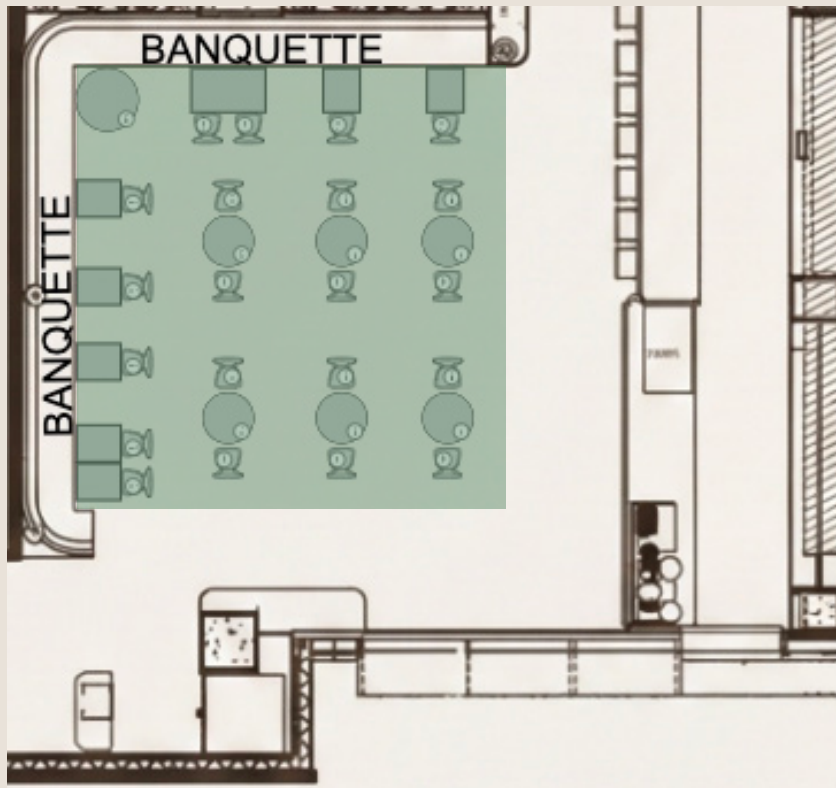


Café

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

Reserved seating area



Full-Restaurant Buyout

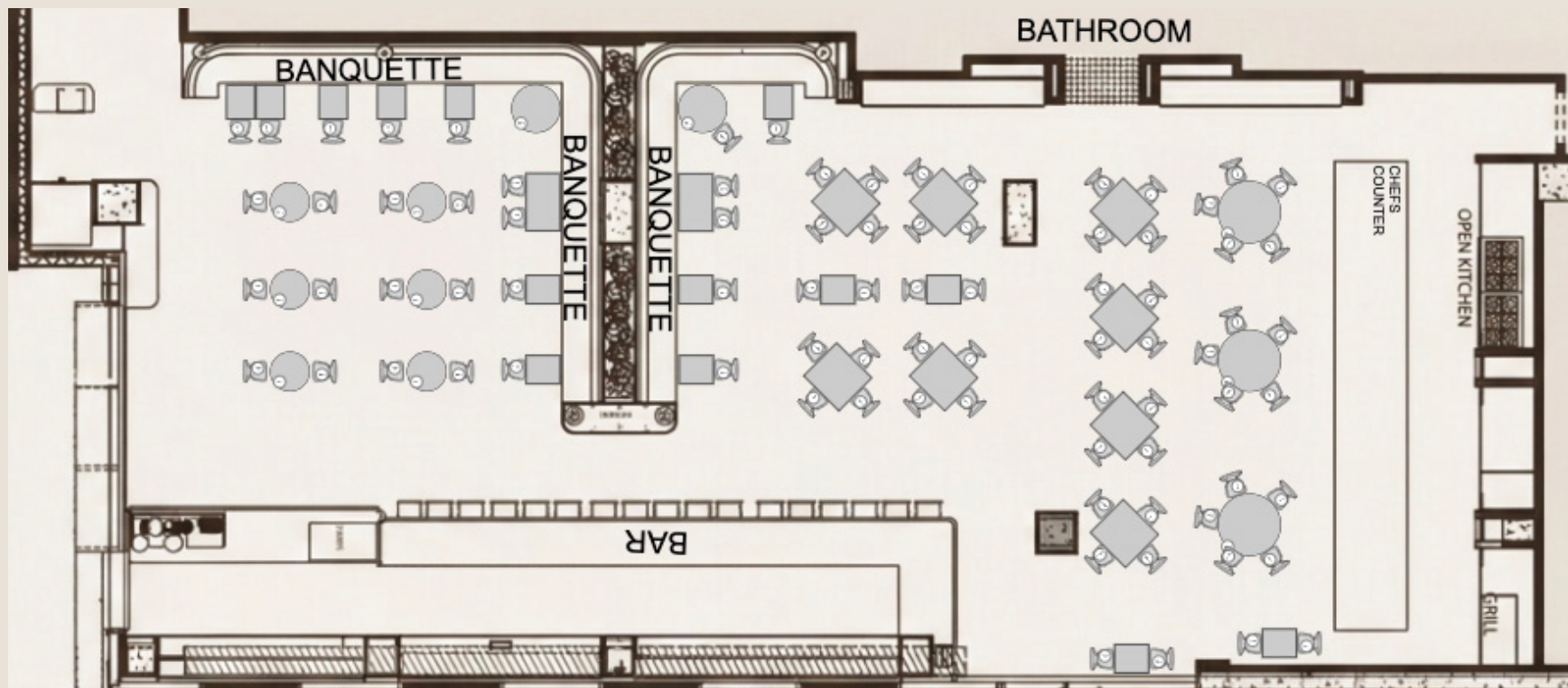
CAPACITY

100 Seated/150 Reception Style

AUDIO/VISUAL

Not Available

FLOOR PLAN EXAMPLE





BREAKFAST OFFERINGS

MONDAY - FRIDAY, 8:00AM - 11:00AM

CHOICE OF BREAKFAST MENU

\$30 PER PERSON

ENTRÉE OPTIONS (CHOOSE 1 FOR CHOICE OF)

Overnight Oats chia seeds, granola, maple, apple

Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle

Omelette mushroom, spinach, parmigiano fonduta

Prosciutto Cotto Omelette mozzarella, chives

Classic Benedict house ham, hollandaise, poached eggs

Pancake whipped butter, maple syrup

Cornetto Bread Pudding creme anglaise, strawberry

Ham, Parmesan tigelle, wrap, or scramble

Sausage, American Cheese tigelle, wrap, or scramble

Bacon, Egg, American Cheese tigelle, wrap, or scramble

Chicken Sausage, Peppers, Squash, Cheddar tigelle, wrap, or scramble

Mushroom, Spinach, Sweet Potato, Mozzarella tigelle, wrap, or scramble

SIDE OPTIONS (CHOOSE 1 FOR CHOICE OF)

Breakfast Sausage | Chicken Sausage | Hash Brown | Ham

White Cheddar Biscuit with Whipped Butter | Bacon | Seasonal Fruit

Tigelle with Jam and Whipped Butter

PASTRIES (CHOOSE 2 FOR THE TABLE TO SHARE)

Banana Cruffin | Pistachio Bombolini | Berry Bombolini

Chocolate Bombolini | Peaches & Cream Danish

Mushroom, Egg, Spinach Panzerotti | Occhetti Cookie

Chocolate Chip Cookie | Almond Cherry Danish | Croissant

Almond Croissant | Prosciutto Parmesan Croissant

Double Chocolate Croissant | Chocolate Hazelnut Croissant | Cake Donut

SHARED BREAKFAST MENU

\$25 PER PERSON

ENTRÉE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

Overnight Oats chia seeds, granola, maple, apple

Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle

Omelette mushroom, spinach, parmigiano fonduta

Prosciutto Cotto Omelette mozzarella, chives

Classic Benedict house ham, hollandaise, poached eggs

Pancake whipped butter, maple syrup

Cornetto Bread Pudding creme anglaise, strawberry

Ham, Parmesan tigelle, wrap, or scramble

Sausage, American Cheese tigelle, wrap, or scramble

Bacon, Egg, American Cheese tigelle, wrap, or scramble

Chicken Sausage, Peppers, Squash, Cheddar tigelle, wrap, or scramble

Mushroom, Spinach, Sweet Potato, Mozzarella tigelle, wrap, or scramble

SIDE OPTIONS (CHOOSE 2 FOR THE TABLE TO SHARE)

Breakfast Sausage | Chicken Sausage | Hash Brown | Ham

White Cheddar Biscuit with Whipped Butter | Bacon | Seasonal Fruit

Tigelle with Jam and Whipped Butter

PASTRIES (CHOOSE 2 FOR THE TABLE TO SHARE)

Banana Cruffin | Pistachio Bombolini | Berry Bombolini

Chocolate Bombolini | Peaches & Cream Danish

Mushroom, Egg, Spinach Panzerotti | Occhetti Cookie

Chocolate Chip Cookie | Almond Cherry Danish | Croissant

Almond Croissant | Prosciutto Parmesan Croissant

Double Chocolate Croissant | Chocolate Hazelnut Croissant | Cake Donut

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.

BRUNCH OFFERINGS

SATURDAY & SUNDAY, 8:00AM - 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

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 | **White Cheddar Biscuit with Whipped Butter Tigelle**
with Jam | **Hashbrown** | **Fries** | **Chicken Sausage Breakfast**
Sausage | **Ham** | **Bacon**

PASTRIES (CHOOSE 2 FOR CHOICE OF)

Banana Cruffin | **Pistachio Bombolini** | **Berry Bombolini**

Chocolate Bombolini | **Peaches & Cream Danish**

Mushroom, Egg, Spinach Panzerotti | **Occhetti Cookie**

Chocolate Chip Cookie | **Almond Cherry Danish** | **Croissant**

Almond Croissant | **Prosciutto Parmesan Croissant**

Double Chocolate Croissant | **Chocolate Hazelnut Croissant** | **Cake Donut**

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

Cucumber Salad apricot, black garlic aioli, dukkah

Salami e Formaggi nostrano, coppa, parmigiano reggiano, gorgonzola dolce, blueberry compote

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 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

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
Cucumber Salad apricot, black garlic aioli, dukkah
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 | SEE BELOW)

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
Cucumber Salad apricot, black garlic aioli, dukkah
Salami e Formaggi coppa, nostrano, provolone picante, gorgonzola dolce, pear mostarda, sourdough

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 | SEE BELOW)

PASTRIES TO SHARE

Banana Cruffin | **Pistachio Bombolini** | **Berry Bombolini** | **Chocolate Bombolini** | **Cake Donut**
Mushroom, Egg, Spinach Panzerotti | **Occhetti Cookie** | **Chocolate Chip Cookie**
Almond Cherry Danish | **Croissant** | **Almond Croissant** | **Prosciutto Parmesan Croissant**
Double Chocolate Croissant | **Peaches & Cream Danish** | **Chocolate Hazelnut Croissant**

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

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 vinagrette
Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata
Cucumber Salad apricot, black garlic aioli, dukkah
Salami e Formaggi coppa, nostrano, provolone picante, gorgonzola dolce, pear mostarda, sourdough

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

Bufala Mozzarella Crostino heirloom tomato, black pepper, pine nuts
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 picante
Gemelli sungold tomatoes, stracciatella, basil
Bucatini lobster, calabrian chili, mascarpone, snow peas (+\$5pp)
Rigatoni guanciale, pecorino, black pepper
Fusilli pesto, parmesan, basil

THIRD COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

Half Chicken whipped potato, madeira jus
Dorade roasted summer squash, zucchini aioli, grilled lemon
Bavette Steak green garlic beurre blanc, smoked garlic aioli, fries
Pork Shank apples, polenta, cider jus
Prawns calabrian chili, garlic butter (+\$7pp)

FOURTH COURSE (CHOOSE 2 FOR THE TABLE TO SHARE)

Lemon Blueberry Cheesecake
Carrot Cake white chocolate ganache, salted caramel
Strawberry Panna Cotta

Vanilla Soft Serve strawberry crumble, strawberry compote, fresh strawberries

Pistachio Soft Serve chocolate crumble, candied pistachios, chocolate syrup

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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

MARTINI SAPORITO Bordiga Gin, Tomato Water, Carpano Bianco, Basil

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, Averna, 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