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

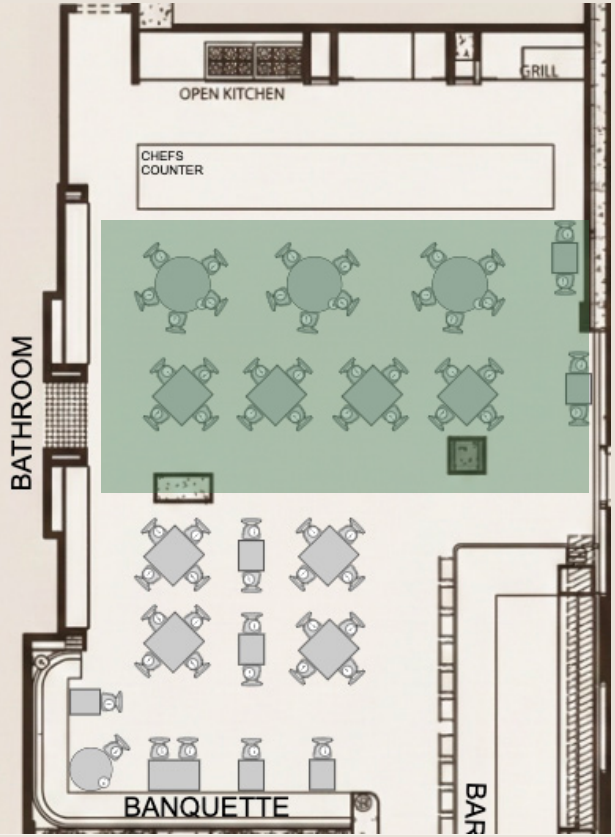


North Dining Room

CAPACITY
34 Seated

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



34 Guests

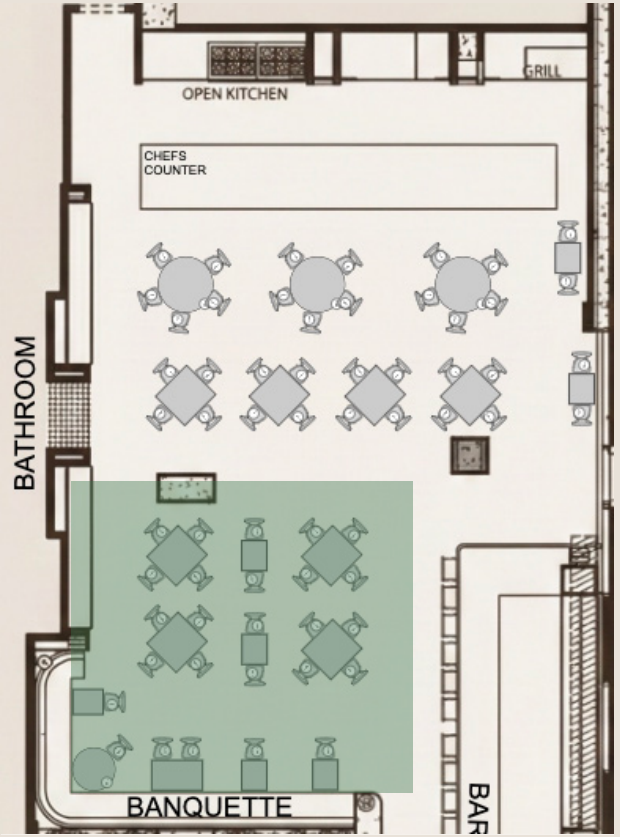
Reserved seating area

South Dining Room

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

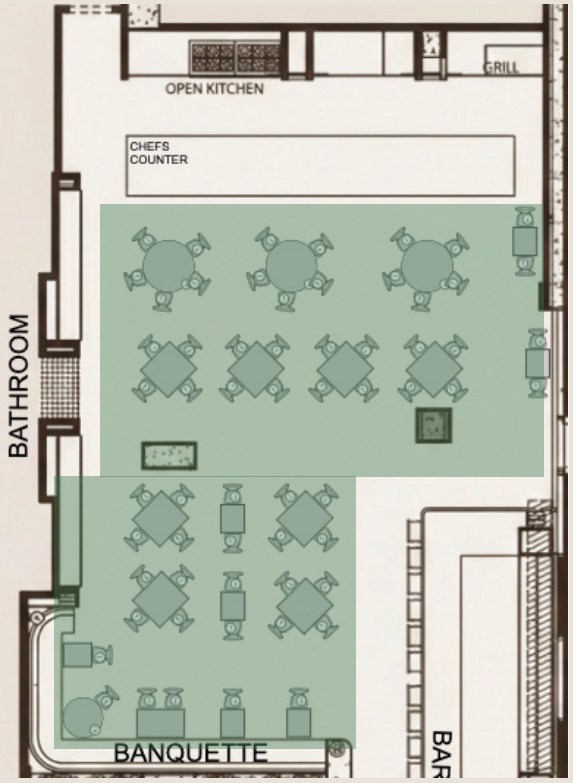
Reserved seating area

Full Dining Room

CAPACITY
65 Seated/80 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



65 Guests

Reserved seating area

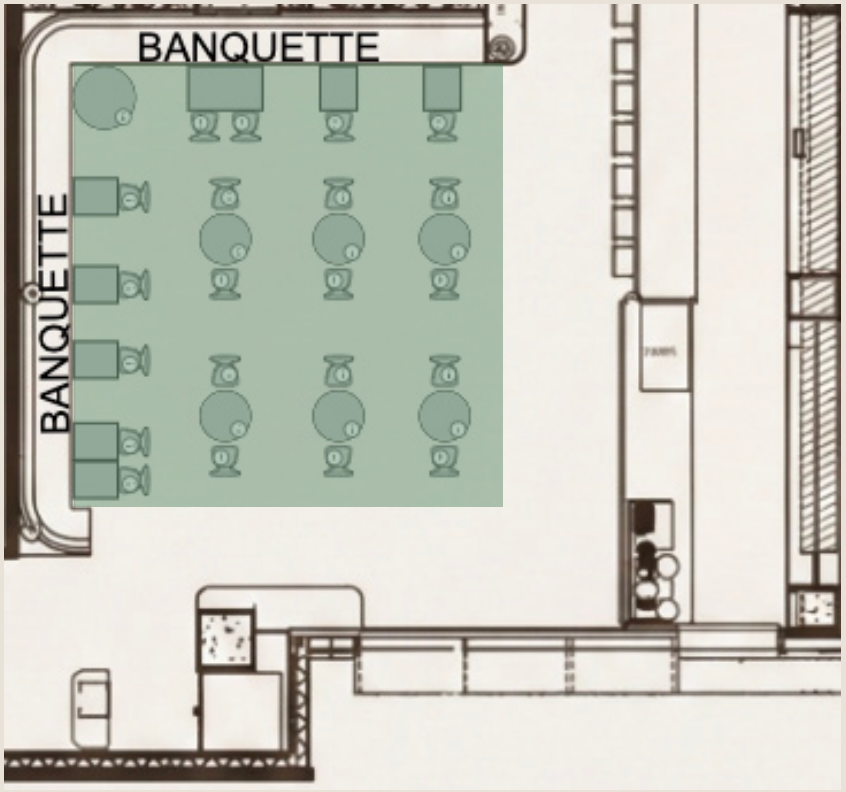


Café

CAPACITY
32 Seated/40 Reception

AUDIO/VISUAL
Not Available

FLOOR PLAN EXAMPLE



32 Guests

Reserved seating area

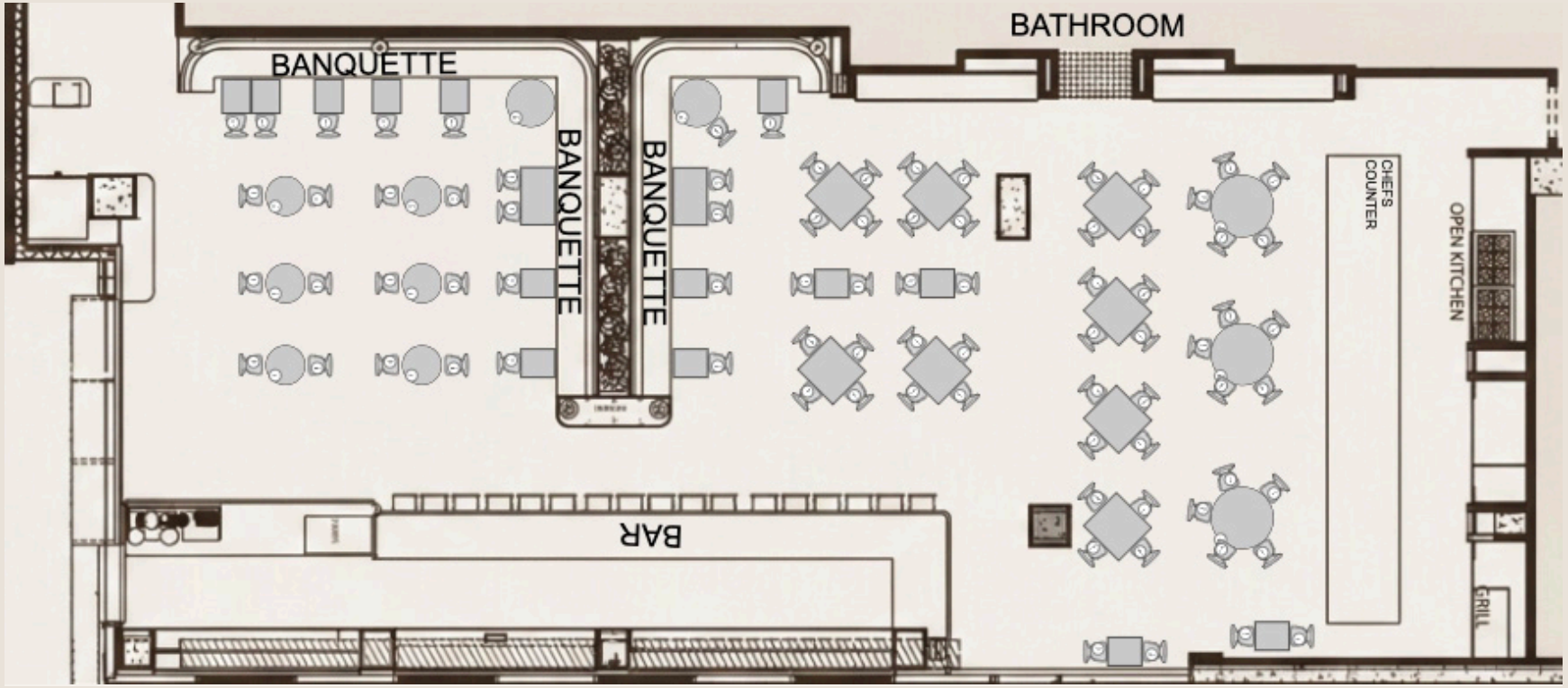


Full-Restaurant Buyout

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, peaches
Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle
Seasonal Omelette squash, goat cheese, chive
Prosciutto Cotto Omelette mozzarella, chives
Classic Benedict house ham, hollandaise, poached eggs
Pancake whipped butter, maple syrup
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
Squash, Goat Cheese, Chive 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
Maple Bombolini | French Onion Danish
Chocolate Chip Cookie | Croissant | Almond Croissant
Prosciutto Parmesan Croissant | Chocolate Brownie Croissant
Chocolate Hazelnut Croissant | Pumpkin Cake Donut | Apple Fritter

SHARED BREAKFAST MENU

$25 PER PERSON

ENTRÉE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

Overnight Oats chia seeds, granola, maple, peaches
Tutto Breakfast 2 eggs, bacon, hashbrown, tigelle
Seasonal Omelette squash, goat cheese, chive
Prosciutto Cotto Omelette mozzarella, chives
Classic Benedict house ham, hollandaise, poached eggs
Pancake whipped butter, maple syrup
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
Squash, Goat Cheese, Chive 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
Maple Bombolini | French Onion Danish
Chocolate Chip Cookie | Croissant | Almond Croissant
Prosciutto Parmesan Croissant | Chocolate Brownie Croissant
Chocolate Hazelnut Croissant | Pumpkin Cake Donut | Apple Fritter

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.*

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
Seasonal Omelette squash, goat cheese, chive
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
Cold Cut peperoncino vinaigrette, prosciutto cotto, mortadella, aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
BT Burger provolone picante, onion jam, mustard pickles, fries, garlic aioli
Spinach Artichoke Panino mozzarella, sourdough
Rigatoni ragù bolognese, parmesan, 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 Maple Bombolini | French Onion Danish | Cinnamon Roll Chocolate Chip Cookie | Croissant | Almond Croissant Prosciutto Parmesan Croissant | Chocolate Brownie Croissant Chocolate Hazelnut Croissant | Pumpkin Cake Donut | Apple Fritter

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
Beets hazelnuts, apple, goat cheese
Pancake whipped butter, maple syrup
French Toast crème anglaise, strawberry

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

BT Burger provolone picante, onion jam, mustard pickles, fries, garlic aioli
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Cold Cut peperoncino vinaigrette, prosciutto cotto, mortadella, aioli
Spinach Artichoke Panino mozzarella, sourdough
Fusilli pesto, parmesan, basil
Rigatoni ragù bolognese, parmesan, black pepper
Tortellini in Brodo mortadella, parmesan brodo
Prosciutto Cotto Omelette mozzarella, chives
Seasonal Omelette squash, goat cheese, chive
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

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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
Beets hazelnuts, apple, goat cheese
Tuscan White Bean Soup tomato, kale, sausage

SECOND COURSE (CHOOSE 3 FOR CHOICE OF)
BT Burger provolone picante, onion jam, mustard pickles, fries, garlic aioli
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Cold Cut peperoncino vinaigrette, prosciutto cotto, mortadella, aioli
Spinach Artichoke Panino mozzarella, sourdough
Fusilli pesto, parmesan, basil
Rigatoni ragù bolognese, parmesan, 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
Beets hazelnuts, apple, goat cheese

SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)
BT Burger provolone picante, onion jam, mustard pickles, fries, garlic aioli
Porchetta Schiacciata salsa verde, pickled red onion, calabrian chili aioli
Mortadella Sandwich garlic aioli, provolone piccante, arugula
Cold Cut peperoncino vinaigrette, prosciutto cotto, mortadella, aioli
Spinach Artichoke Panino mozzarella, sourdough
Fusilli pesto, parmesan, basil
Rigatoni ragù bolognese, parmesan, 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 | Maple Bombolini | Pumpkin Cake Donut
Chocolate Chip Cookie | Croissant | Almond Croissant | Prosciutto Parmesan Croissant
Chocolate Brownie Croissant | French Onion Danish | Chocolate Hazelnut Croissant | Apple Fritter

SHARED DINNER MENU

$100 PER PERSON

FIRST COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)
Squash candied walnuts, pears, endive
Roasted Carrot Salad broccolini, date vinaigrette, pistachio, orzo, burrata
Beets hazelnuts, apple, goat cheese
Steak Tartare harissa, tonnato remoulade, gaufrettes
Grilled Romaine Salad pecorino vinaigrette, pickled red onion, crispy prosciutto, crispy shallot
Fritti Misti zucchini, fennel, sweet peppers, onion, lemon aioli

SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE))
Bufala Mozzarella Crostino, sweet potato mostarda, candied pepitas, sage
Anchovy Crostino whipped butter, pickled fennel
Sausage and Mushroom Crostino parmesan, chives
Cappelletti, brown butter, parmesan fonduta, white truffle (+25pp)
Gemelli, lamb merguez, honeynut squash, pepitas
Bucatini lobster, calabrian chili, mascarpone, snow peas (+$5pp)
Rigatoni ragù bolognese, parmesan, black pepper
Fusilli pesto, parmesan, basil
Mafaldine red wine 'cacio e pepe'

THIRD COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)
Half Chicken whipped potato, madeira jus
Dorade snow crab, charred turnips, crab bisque, basil
NY Strip Steak parmesan au poivre, fries, garlic aioli
Pork Shank apples, polenta, cider jus
Lamb Strip saba jus, white beans, lamb sausage, sweet pepper sofrito
Shrimp calabrian chili garlic butter, grilled lime (+$7pp)

FOURTH COURSE (CHOOSE 2 FOR THE TABLE TO SHARE)
French Silk Cheesecake
Carrot Cake white chocolate ganache, salted caramel
Vanilla Soft Serve strawberry crumble, strawberry compote, fresh strawberries
Pistachio Soft Serve chocolate crumble, candied pistachios, chocolate syrup

Add White Truffle To Any Dish - $75 per plate

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SERVED 11:30AM-2:30PM
$25
$16
$15
TUTTO
TORTELLINI
pesto, parmesan, basil
guanciale, pecorino, black pepper





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 — $55pp

3 Hour Package — $65pp

4 Hour Package — $75pp

*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 — $65pp

3 Hour Package — $75pp

4 Hour Package — $85pp

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 #2 Real De Valle Reposado, Meletti, Amaro Amara, Black Garlic, 2x Lime

FERNET SPRITZ Fred Jerbis Fernet, Elderflower, Grapefruit, Coke

*ESPRESSO MARTINI Vodka, Espresso, Orange, Licor 43, Five Spice

*FERNET AND COKE #3 Paesani Fernet, Orange-Espresso Cordial, Mexican Coke

*24HRS IN TORONTO Rittenhouse Rye, Paesani Fernet, Banana, Coffee Bitters

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

BILWID STEAKHOUSE · rose mary · il Carciofo · BAR TUTTO