BAR TUTTO

PRIVATE EVENTS PACKAGE

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

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)

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 | Kouign Amann

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 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
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)
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 | Kouign Amann

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
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 espelette 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 (+$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

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

BEVERAGE PACKAGES

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.

BEVERAGES UPON CONSUMPTION

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 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

day off GROUP