
Tuscany in Oak Brook

Authentic Northern Italian Cuisine

GROUP DINING MENUS | 2016

Tuscany is a comfortable trattoria featuring mouthwatering Northern Italian specialties. Located in Oak Brook, Tuscany offers an extensive selection of unique entrees, sure to tantalize anyone's taste buds. Besides one-of-a-kind pasta dishes, we also offer the finest steaks and freshest seafood, as well as daily chef specials prepared by our Executive Chef. Tuscany is the ideal destination for revealing the rich virtues of a Tuscan village, even down to the very best wines Italy has to offer.



Tuscany in Oak Brook offers three private dining rooms, each can accommodate up to 36 people or two rooms can be combined to fit groups up to 72.

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1415 West 22nd Street | Oak Brook, Illinois | 60523

Phil Stefani Signature Restaurants

Chicago Dining: The Way it's Meant to Be

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The story of Phil Stefani Signature Restaurants began in Chicago in 1980 when Phil and his Uncle Lino opened their flagship restaurant, Stefani's, in the heart of Lincoln Park. Since that time Phil Stefani has continued his business ventures in and around Chicago. These include six full service restaurants, five quick casual cafes located at O'Hare Airport, Midway Airport and throughout Chicago, conference and banquet facilities including food service at Chicago's McCormick Place and Navy Pier, five seasonal venues, an off-premise catering department, food and beverage services at one of Chicago's premiere golf courses, a pasta shop and a premium foods division. Phil Stefani Signature Restaurants runs the gamut from authentic Italian to sophisticated steak and seafood restaurants to casual beer gardens and lakeshore cafes.



Bar Packages

All packages based upon 2 hour long event

Beer & Wine \$ per person

Red/white house wine and domestic and imported beer

Each additional hour \$ per person

Call Brands \$ per person

Absolut, Stoli, Tanqueray, J&B, Johnny Walker Red, Bacardi,

Red/white house wines and domestic and imported beer

Each additional hour \$ per person

Premium & Super Premium Brands \$ per person

Grey Goose, Bombay, McCallan, Johnny Walker Black,

Red/white house wines, domestic and imported beer

Each additional hour \$ per person

Champagne Toast

\$ per person

Packages do not include shots or martinis

Applicable tax and gratuity will be automatically added to the final bill.

The final charge will be for the guarantee guest count or confirmed guest count, whichever is greater.

Plated Lunch Menu

INSALATA

Della Casa

Mixed greens, tomato, cucumber, carrot, crouton, house vinaigrette

ENTRÉE

Choose 3 prior to event:

Salmone alla Griglia

Grilled salmon, chefs vegetables, mascarpone mashed potatoes, chardonnay sweet pepper sauce

Pollo alla Griglia

Grilled chicken breast, rapini, roast polenta, whole grain mustard sauce

Pollo ai Funghi

Sauteed chicken breast, wild mushroom, red wine demi, fingerling potatoes

Ravioli Della Casa

Veal filled pasta, four cheese sauce

Rigatoni Cipriani

Tube pasta, tomato cognac cream sauce

DOLCI

Cannoli

Tiramisu

Lunch menu includes coffee, tea & soda

Family Style Lunch Menu

ANTIPASTI

Bruschetta

Roma tomato, basil, evoo, crusty bread

Calamari Fritti

Fried baby squid, cocktail sauce

INSALATA

Della Casa

Mixed greens, tomato, cucumber, carrot, crouton, house vinaigrette

ENTRÉE

Pollo Arrosto

Roasted bone in chicken, crispy potatoes, sweet peppers, garlic herb wine sauce

Salsiccia con Peperoni

Tuscan sausage and peppers

Rigatoni al Pomodoro

Tube pasta, tomato basil sauce

DOLCI

Cannoli

Tiramisu

Lunch menu includes coffee, tea & soda

Plated Dinner Menu

3 COURSE (SALAD/ENTREE/DESSERT)

4 COURSE (APPS/SALAD/ENTREE/DESSERT)

SELECT 3 APPS FOR YOUR GUESTS, SERVED FAMILY STYLE

(4 course only)

Bruschetta Toscana

Mini Caprese

Goat Cheese & Roasted Pepper Crostini

Calamari Fritti

Pancetta Wrapped Scallops

Chili Dusted Shrimp w/Citrus Aioli

Stone Oven Pizze's (asst.)

Zuchini Fritti

Grilled Polenta w/Mushroom Ragout

Lump Crab Cake w/Red Pepper Aioli

Jumbo Chilled Shrimp

Coconut Shrimp w/Honey Mustard

SOUP/SALAD (SELECT ONE FOR YOUR GUESTS)

Up charges (+\$) Based on Consumption Only

Organic Baby Greens

Cesare

Iceberg Salad

Tuscany Salad

Minestrone

Pasta E Fagioli

Tri Color Salad

ENTREES (SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM)

Up charges (+\$) Based on Consumption Only

Pollo Piccata

Capers, pinot grigio wine sauce, petite green beans

Pollo Marsala

Crimini mushrooms, marsala demi, mashed potatoes

Pollo Porcini

Italian porcini mushrooms, sweet herbs, grilled polenta

Pollo Montecarlo

Prosciutto, fontina, white wine sauce, sautéed spinach

Pork Chop Griglia

Wood oven roasted, crispy potatoes, rosemary

Sausage Peppers

Grilled Tuscan, sausage, sweet peppers, creamy polenta

Cheese Agnolotti

Brown butter emulsion, toasted sage, parmigiano, pine nuts

Chicken Mezzeline Cipriani

Pomodoro, cream, cognac, basil, parmigiano

Rigatoni Shrimp Diavola

Pan seared jumbo shrimp (4) hot pepper/marinara

Penne Capesante Brivido

Pan seared sea scallops, evoo, tomato herb sauce

Vitella Al Funghi

Veal medallions, wild mushrooms, red wine demi, fingerling potatoes

Vitella Pizzaiola

Veal medallions, cherry tomatoes, capers, fresh mozzarella, mashed potatoes

Costoletta Di Vitella

Grilled veal chop (14oz), truffled roasted potatoes

Filetto Alla Griglia

Grilled filet mignon, fingerling potatoes, roasted asparagus

Salmone

Pan seared salmon filet, grilled vegetables, red pepper couli

Chilean Sea Bass

Pan seared, caponata vegetables, lemon evoo

DESSERTS (CHOOSE ONE FOR YOUR GUESTS)

Tiramisu

Cannoli

Torta Di Cioccolato

Assorted Gelato

Lemon Bindi Frutta

Chefs Assorted Dessert Platter

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www.StefaniRestaurants.com

Reservations recommended: recommended
Parking: Valet \$4.00 per car
Self parking available - West end of building lot
Saturday lunch & Sunday Private Events \$200.00 valet flat fee
Credit Cards: All major credit cards accepted
Wheelchair accessible: Yes

Party Guidelines

Groups of 20 or more require a set menu (exceptions can be made)
To reserve a private room, there is a minimum of 30 people (exceptions can be made)
A deposit is required one week after the reservation was made
All menu prices are subject to 7.50% tax and 2% service charge
customary gratuity for contracted events is 18% but is entirely at the client's discretion
Final count must be received by a manager 3 days prior to your function
The final charge will be guest count or room minimum, whichever is greater
Room capacity - Monticatini 36, Siene 36 (Combine 72) and Lucca 30
Food and beverage minimum per rooms are:
Dinner | Monday thru Thursday \$750.00 - Friday & Saturday \$1500.00 per room - plus tax & service charge
Lunch | Monday thru Fridays \$500.00 - Saturday \$1500 per room - plus tax & service charge
Sunday \$3500.00 plus tax and gratuity

Special Services

Your event planner will assist you in coordinating special needs such as:

Equipment rentals
Personalized event menu
Flower arrangements
Special linen
Ordering a cake

When bringing cake - cake serving charge \$3.00 per person