

## PRIVATE DINING & EVENTS

### PRIVATE DINING ROOM:

UP TO 50 GUESTS



### FULL RESTAURANT BUYOUT:

UP TO 200 GUESTS

- groups of 15 or more require a set menu -
- we can customize a menu for any group -



- our policy is to prohibit any food or beverages prepared outside of the establishment to be consumed on the premises -

*certain exceptions may be made at management's discretion*

### EVENT GUIDELINES

#### \$500 DEPOSIT REQUIRED

- deposits are due at the time of reservation and are non-refundable within 14 days of the event -
- all menu prices are subject to a 3% service charge and an 11.75% state sales tax -
- a manager must receive the final group count five (5) days prior to the event -
- the final charge will be for the original guaranteed number or the confirmed guest count, whichever is greater -

### CONTACT INFORMATION

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# TUSCANY

## Plated Dinner Menu

\$56.95/ person | FIVE COURSES

### APPETIZERS

- select 2 for your guests -

**BRUSCHETTA TOSCANA**

PIZZA MARGHERITA

**MINI CAPRESE**

MINI MEATBALLS

**ZUCCHINI FRITTI**

### Soup or Salad

- select 1 for your guests -

**INSALATA DELLA CASA**

**INSALATA CESARE**

**MINESTRONE**

### PASTA

- plated, select 1 -

**PENNE**

parma prosciutto, field mushrooms  
shallot cream sauce

**MEZZALUNA CIPRIANI**

cheese stuffed half moon ravioli,  
brandy tomato cream sauce

**RIGATONI**

bolognese sauce

### ENTRÉES

- select 4 entrées for your guests to choose from -

#### **SALSICCIA CON PEPERONI**

grilled tuscan sausage, sautéed onions.

#### **CHICKEN VESUVIO**

garlic, white wine, herbs, peas

#### **VEAL PICATTA** (+\$3)

lemon, white wine, capers,  
lemon thyme sauce

#### **CHICKEN MARSALA**

sautéed boneless chicken breast,  
field mushrooms, mashed potatoes,  
marsala wine reduction

#### **CHICKEN MONTECARLO**

chicken breast, prosciutto, fontina cheese,  
pinot grigio reduction, sautéed spinach

#### **SALMONE AL LIMONE** (+\$4)

lemon butter white wine sauce,  
grilled vegetables

#### **EGGPLANT PARMIGIANO**

#### **8 OZ. FILET** (+\$10)

### DESSERT

- select 1 for your guests -

**TIRAMISU**

**MINI CANNOLI**

**SPUMONI ICE CREAM**

**MINI CANNOLI & MINI TIRAMISU** (+\$2)

price does not include applicable sales tax (11.75%) and service charge (3%) | options and pricing subject to change

# TUSCANY

## Bar Packages

2-HOUR PACKAGES

### WINE & BEER

\$34

per person

#### DOMESTIC BEER

miller lite, coors light

#### HOUSE WINE

chardonnay, merlot, chianti, pinot grigio, cabernet, pinot noir

EACH ADDITIONAL HOUR +\$12

### STANDARD BAR

\$42

per person

#### DOMESTIC BEER

miller lite, coors light, lagunitas

#### IMPORTED BEER

stella, peroni, corona

#### HOUSE WINE

chardonnay, merlot, chianti, pinot grigio, cabernet, pinot noir

#### SPIRITS

rum, tequila, gin, vodka, whiskey, scotch, amaretto, brandy

EACH ADDITIONAL HOUR +\$16

### TOP-SHELF

\$49

per person

#### DOMESTIC BEER

miller lite, coors light, lagunitas

#### IMPORTED BEER

stella, peroni, corona

#### HOUSE WINE

chardonnay, merlot, chianti, pinot grigio, cabernet, pinot noir

#### SPIRITS

rum, tequila, gin, vodka (including flavored vodkas), whiskey, scotch, bourbon, amaretto, brandy

EACH ADDITIONAL HOUR +\$20

*customized and extended packages available upon request*

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