# TUSCANY

# 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 -





#### **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 2% 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 -

 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

#### **CONTACT INFORMATION**

MARIVEL PADILLA
312.829.1990
MPADILLA@STEFANIGROUP.COM



\$49.95/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 MARSALA

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

#### CHICKEN VESUVIO

garlic, white wine, herbs, peas

#### CHICKEN MONTECARLO

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

EGGPLANT PARMIGIANO

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

lemon, white wine, capers, lemon thyme sauce

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

lemon butter white wine sauce, grilled vegetables

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 (2%) | options and pricing subject to change



## 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

price does not include applicable sales tax (11.75%) and service charge (2%) | options and pricing subject to change