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# Tuscany in Wheeling

Authentic Northern Italian Cuisine

## GROUP DINING MENUS | 2020

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Tuscany is a comfortable trattoria featuring mouthwatering Northern Italian specialties. Located in Wheeling, 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 Bolla Loza. 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 Wheeling offers three private dining rooms.

The Montecatini Room can accommodate up to 25 guests.

The Siena Lucca Room can accommodate up to 35 guests.

The Florence Room can accommodate up to 80 guests.

Michael Dyb | Private Dining Manager

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550 South Milwaukee Avenue | Wheeling, Illinois | 60090

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# Phil Stefani Signature Restaurants

Chicago Dining: The Way it's Meant to Be

GROUP DINING MENUS | 2020

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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 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

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## **Beer & Wine \$26/person**

Red/white house wine and domestic and imported beer

Each additional hour \$6/person

## **Call Brands \$32/person**

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

Red/white house wines and domestic and imported beer

Each additional hour \$7/person

## **Premium & Super Premium Brands \$36/person**

Grey Goose, Bombay, McCallan, Johnny Walker Black,

Red/white house wines, domestic and imported beer

Each additional hour \$8/person

## **Champagne Toast**

**\$6.00/person**

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Packages do not include shots or martinis

Applicable tax and 2% service charge will be added to the final bill.

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

# Cocktail Party Package

Minimum 20 people served buffet style. Package is priced for a 2 hour long event;  
\$6 per person each additional hour

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## Appetizers

(choose three)

Fried Calamari, Bruschetta, Sausage and Pepper skewers, Caprese-cherry tomato and mozzarella skewers, or any style pizza

## Italian Classics

(choose two)

Penne Marinara, Rigatoni al Pesto, Farfalle Cipriani, Fettuccine Alfredo, Ravioli Quattro, Sausage and Pepper, Pollo Vesuvio, Pollo Piccata, Pollo Marsala.

## Dolce

(choose one)

Tiramisu`, Cannoli, Spumoni, Profiteroles, Chocolate Oreo Mousse Cake, Cheesecake with fresh berries, White Chocolate Mousse Cake, or Assorted mini pastries

## Wine & Beer

Includes imported and domestic beers; house Cabernet, Merlot, Chardonnay, and Pinot Grigio.

## Martinis & Cocktails (add \$ 10.00 per person)

Includes our signature and classic martinis and cocktails, made with well brands.

**\$49.95** per person

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This price includes American coffee, tea and soft drinks

Applicable tax and 2% service charge will be added to the final bill.

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

# Appetizers

These appetizer options can be added to any plated or family style option.

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## ALA CARTE OPTIONS

*(Minimum 2 Dozen Per Order)*

Mini Crab cakes	\$48/dz
Bacon wrapped blackened sea scallops	\$48/dz
Baked clams	\$16/dz
Shrimp Cocktail (cold) Grilled Shrimp (hot)	\$49/dz
Crostini Di Salmon	\$38/dz
Asparagus wrapped with Salmon	\$42/dz
Bruschetta	\$22/dz
Caprese-cherry tomato and Mozzarella skewers	\$19/dz
Sausage and Pepper skewers	\$28/dz
Chicken Portobello skewers	\$29/dz

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## PIZZA

Thin crust pizza from our wood burning oven

<b>Margherita</b> (Mozzarella and tomato sauce)	\$13
<b>Speck</b> (Gorgonzola, smoked prosciutto, mozzarella)	\$13
<b>Salamino Piccante</b> (Spicy salami, mozzarella, oregano, tomatoes)	\$13
<b>Sausage Pizza</b> (Italian sausage and mozzarella)	\$13

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## SERVES 20-25 PEOPLE

Vegetable Crudités	\$55
Fried Calamari	\$105
Fried Zucchini	\$70
Antipasti platter	\$105
Mozzarella Sticks	\$65
Fresh Seasonal Fruit	\$105
Meatballs	\$85

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# Family Style Lunch

## OPTION ONE

Available 7 days a week from 11:00 a.m. to 3 p.m.

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### SALAD

*Served individually plated (choose one)*  
House Salad, Caesar Salad

### ENTRÉE

*Served family style (choose one)*  
Pollo Vesuvio, Pollo Piccata, Pollo Marsala, Pollo oreganato, Pollo Parma.

### PASTA

*Served family style (choose one)*  
Fettuccine Alfredo, Pennine Brivido, Rigatoni Primavera, Farfalle Cipriani.

### VEGETABLES OR POTATOES

*(Chef Selected Side)*  
Grilled Mixed Vegetables, Green Beans, Roasted Potatoes, or Mashed Potatoes.

### DESSERT

*Served individually plated (choose one)*  
Tiramisu, Cannoli, White Chocolate Mousse Cake.

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**\$24.95** per person

Applicable tax and 2% service charge will be added to the final bill.

***KIDS 10 AND UNDER MAY HAVE SAME MENU FOR HALF PRICE***

***Coffee, Hot Tea, & Iced Tea Included***

# Family Style Lunch

## OPTION TWO

Available 7 days a week from 11:00 a.m. to 3 p.m.

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### SALAD

*Served individually plated (choose one)*

Caesar Salad, Tuscany

### ENTRÉE

*Served family style (choose two)*

Pollo Vesuvio, Pollo Piccata, Pollo Marsala, Pollo oreganato, Salmone Portofino, Salmone

Michelangelo, Tilapia Oreganata, Tilapia livornese, Tilapia Vesuvio

### PASTA

*Served family style (choose one)*

Fettuccine Alfredo, Pennine Brivido, Rigatoni Primavera, Farfalle cipriani

### VEGETABLES OR POTATOES

*(Chef Selected Side )*

Grilled mixed vegetables, Green Beans, Roasted Potatoes, or Mashed Potatoes

### DESSERT

*Served individually plated (choose one)*

Tiramisu, Cannoli, White Chocolate mousse cake

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**\$28.95** per person

Applicable tax and 2% service charge added to the final bill.

***KIDS 10 AND UNDER MAY HAVE SAME MENU FOR HALF PRICE***

***Coffee, Hot Tea, & Iced Tea Included***

# Chef Plated Lunch

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## SALAD

*Served individually plated, pre-select one to be served*

### **Tuscany Salad**

Mixed greens tossed with a light bleu cheese dressing, sun-dried tomatoes, black olives, hearts of palm, garbanzo beans and provolone cheese

### **Caesar Salad**

Traditional Caesar Salad

## ENTREE

*Served individually plated, pre-select four*

*Guests to have choice of four the afternoon of event*

### **Vitella al Limone**

Sautéed veal medallions with white wine and lemon

### **Salmon Michelangelo**

Sautéed salmon with white wine, sun-dried tomatoes, asparagus and mushrooms

### **Farfalle Primavera**

Bow tie pasta tossed with garlic-olive oil and grilled vegetables

### **Melanzane alla Parmigiana**

Traditional Eggplant Parmesan

### **Pollo ai Porcini**

Sautéed chicken breast with porcini mushroom sauce

### **Filetto alla Griglia**

8oz. filet mignon (additional \$ 8.00)

**All entrees will be served with chef selected vegetable or potato**

## DESSERT

*Served individually plated, pre-select one to be served*

*Add a choice of a second dessert for \$1.00/person*

**Cannoli, Spumoni, Tiramisu or Profiteroles**

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**\$32.95** per person

Applicable tax and 2% service charge will be added to the final bill.

*Coffee, Hot Tea, & Iced Tea Included*



# Family Style Dinner

## OPTION ONE

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### SALAD

*Served individually plated*

#### **Insalata della Casa**

Iceberg and Romaine Lettuce tossed with our house vinaigrette,  
shaved carrots, diced tomatoes and croutons

### ENTRÉE

*Served family style*

#### **Pollo Arrosto**

Chicken, onion, bell pepper, vesuvio sauce

#### **Salmone Piccata**

Sautéed salmon with white wine, lemon sauce with capers

#### **Pennine Pomodoro**

Baby mostaccoli tossed with our fresh tomato-basil sauce

### VEGETABLES OR POTATOES

**All entrees will be served with chef selected vegetable or potato**

### DESSERT

*Served individually plated*

#### **Tiramisu**

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**\$32.95** per person

Applicable tax and 2% service charge will be added to the final bill.

***KIDS 10 AND UNDER MAY HAVE SAME MENU FOR HALF PRICE***

*Coffee, Hot Tea, & Iced Tea Included*

# Family Style Dinner

## OPTION TWO

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### PASTA

*Served individually plated*

#### **Farfalle Cipriani**

Bow tie shaped pasta tossed with a tomato, brandy, touch of cream and fresh basil

### SALAD

*Served individually plated*

#### **Tuscany Salad**

Mixed green in a light bleu cheese vinaigrette with sun-dried tomatoes, hearts of palm, black olives, and provolone cheese

### ENTRÉE

*Served family style*

#### **Pollo alla Marsala**

Sautéed breast of chicken with Marsala wine and mushrooms

#### **Tilapia Portofino**

Sautéed tilapia with white wine, basil, sun-dried tomatoes and roasted pine nuts

#### **Bistecchina**

Grilled skirt steak

**All entrees will be served with chef selected vegetable or potato**

### DESSERT

*Served individually plated*

#### **Torta di Frutta**

Italian fruit tart with a pecan crust filled with dark chocolate and topped with fresh berries

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**\$41.95** per person

Applicable tax and 2% service charge will be added to the final bill.

***KIDS 10 AND UNDER MAY HAVE SAME MENU FOR HALF PRICE***

*Coffee, Hot Tea, & Iced Tea Included*

# Plated Dinner

## OPTION ONE

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### PASTE

*Served individually plated, pre-select one to be served*

#### **Farfalle Cipriani**

Bow tie pasta tossed in a tomato, basil, brandy and touch of cream sauce

#### **Pennine al Brivido**

Baby mostaccoli tossed with a light spicy tomato sauce

### INSALATA

*Served individually plated, pre-select one to be served*

#### **House Salad**

#### **Caesar Salad**

### ENTREE

*Served individually plated - Guests will have choice of four the evening of event*

#### **Sautéed Tilapia**

#### **Sautéed Atlantic Salmon**

#### **Veal Scaloppine**

#### **Chicken Breast**

#### **Eggplant Parmigiana**

#### **Sausage and Peppers**

**All entrees will be served with chef selected vegetable or potato**

### DOLCE

*Served individually plated, pre-select one to be served*

#### **Tiramisu**

#### **Spumoni**

#### **Cannoli**

#### **White Chocolate Mousse Cake**

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**\$41.95** per person

Applicable tax and 2% service charge will be added to the final bill.

*Coffee, Hot Tea, & Iced Tea Included*

# Plated Dinner

## OPTION TWO

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### APPETIZERS/HORS D' OEUVRES

**Caprese-cherry tomato and Mozzarella skewers**  
**Fried Calamari**  
**Sausage and Pepper skewers**

### SALAD

*Served individually plated, pre-select one to be served*

#### **Tuscany Salad**

Mixed greens tossed with a light bleu cheese dressing, sun-dried tomatoes, black olives, hearts of palm, garbanzo beans and provolone cheese

#### **Caesar Salad**

Traditional Caesar Salad

### ENTREE

*Served individually plated, pre-select four*

**Vitella al Limone** - Sautéed veal medallions with white wine and lemon

**Salmon Michelangelo** - Sautéed salmon with white wine, sun-dried tomatoes, asparagus

**Farfalle Primavera** - Bow tie pasta tossed with garlic-olive oil and grilled vegetables

**Melanzane alla Parmigiana** - Traditional Eggplant Parmesan

**Chicken Marsala** - Sautéed chicken breast with a marsala wine sauce

**Filetto alla Griglia** - 8oz. filet mignon

**All entrees will be served with chef selected vegetable or potato**

### DESSERT

*Served individually plated, pre-select one to be served*

**Cannoli, Spumoni, Tiramisu or Profiteroles**

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**\$53.95** per person

Applicable tax and 2% service charge will be added to the final bill.

*Coffee, Hot Tea, & Iced Tea Included*