



VIA CARDUCCI

Rustic Southern Italian Cuisine

Corporate Functions and Special Events

Contact Maria Sepsis at 773.252.2244

or maria@viacarduccichicago.com

Event Packages

Piccolo - \$35 per person

Choice of: One Antipasti One Insalata
 One Pasta or One Secondi One Dolci

Sides available for additional charge

Medio - \$45 per person

Choice of: One Antipasti One Insalata
 Two Pasta or Secondi* One Dolci

Sides available for additional charge

*Can be a combination of one of each. Secondi premium item up charge where applicable.

Grande - \$55 per Person

Choice of: Two Antipasti Two Insalata
 One Pasta One Secondi
 One Side One Dolci

The up charge on the premium Secondi items will be waived for this package.

All packages include fountain soft drinks, brewed American coffee, tea, and our freshly baked Italian bread with parmesan cheese, butter and seasoned olive oil.

Menus are served family style. For individual plated entrees, there is a \$4.00 per person charge.

Antipasti

- Calamari alla Griglia** - Grilled Calamari, Balsamic Lemon Sauce
- Calamari Fritti** - Crispy Calamari With Tomato Sauce
- Vedure Alla Griglia** - Grilled Vegetables With Balsamic Dressing
- Bruschetta** - Toasted Slices of Old World Bread With Olive Oil , Tomato, Mozzarella Cheese & Basil
- Salsiccia Alla Calabrese** - Grilled Italian Sausage, Yellow & Red Peppers, Potatoes, Onions Porcini Mushrooms, Garlic, Olive Oil
- Involtoni di Melanzana** - Baked eggplant rolls stuffed with goat cheese and topped with fresh tomato sauce

Insalate

- Insalata Mista** - Mixed field greens, tomatoes, onions, cucumbers, walnuts, Kalamata Olives, Balsamic Vinaigrette
- Insalata Di Alessandra** - Pea Pod, Baby Spinach, Tomatoes, Cucumbers, Almonds, Oil, Lemon Juice
- Insalata Caprese** - Homemade Buffalo Mozzarella Cheese, Tomatoes, Basil and Olive Oil
- Insalata dei Cesare** - Romaine lettuce with anchovies, croutons, shaved Parmigiano, Caesar dressing
- Insalata del Campo** - Fresh spinach, asparagus, & gorgonzola cheese in a homemade garlic & oil lemon dressing

Pasta

- Penne Genovese** - Penne Pasta, fresh basil pesto sauce, topped with goat cheese
- Rotini Santa Lucia** - Corkscrew shaped pasta sautéed in red wine, onions, mushrooms, Italian sausage, tomato cream sauce
- Gnocchi Pomodoro** - Potato & flour dumplings with your choice of our pomodoro or tomato cream sauce
- Rigatoni Siciliana** - Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella
- Pappardelle Bolognese** - Wide Pasta Noodle, Traditional Bolognese meat sauce
- Penne al Forno** - Penne & pomodoro sauce topped with ricotta & fresh mozzarella baked to a golden brown

Secondi

- Pollo Vesuvio or Limone** - Boneless, skinless chicken breast, green peas, rosemary, Vesuvio potatoes, garlic white wine sauce or lemon caper sauce
- Sliced N. Y. Strip Vesuvio*** - N.Y. strip, green peas, rosemary, in a garlic white wine sauce & served with Vesuvio potato wedges.
- Pollo Parmigiana** - Breaded chicken breast topped with mozzarella cheese and pomodoro sauce.
- Eggplant Parmigiana** - Breaded eggplant baked with Parmigiano & provolone Cheese & marinara sauce
- Pollo Involtoni** - Rolled breaded chicken breast stuffed with prosciutto, spinach, sun dried tomatoes, Fontina cheese in a garlic white wine sauce or chopped fresh tomato sauce
- Salmon Limone** - Salmon & capers sautéed in a lemon white wine sauce
- Vitello Marsala** - Veal medallions sautéed with fresh mushrooms in a Marsala wine sauce.
- Lamb Chops Oreganato*** - Grilled lamb chops, onion, oregano, lemon, butter & white wine

*\$ 8.00/person extra charge

Side Dishes - \$6.00/person

Sauteed spinach *Broccoli* *Vesuvio potatoes*
Grilled assortment vegetables *Mashed potatoes* *Grilled asparagus*

Dessert

Tiramisu *Caramel Cheesecake* *Mini Cannoli* *Chocolate Truffle Cake*

Hors d' Oeuvres Waiter passed or Stationed

Cold

Bruschetta Mista - \$16.00/per dz

Cherry Tomato, Fresh Mozzarella & Basil Skewer -
\$24.00/per dz

Melon wrapped with Prosciutto - \$24.00/per dz

Asparagus wrapped with Prosciutto/Gratinato -
\$36.00/per dz

Jumbo Shrimp Cocktail - \$30.00/per dz

Fresh Vegetables Crudités with Gorgonzola Ranch Dip
- \$3.50/pp

Salumi e Formaggi - \$5.50/pp

Assorted Sliced Fruit - \$3.50/pp

Hot

Mini Crab Cakes - \$36.00/per dz

Meatball Sliders - \$24.00/per dz

Vedure Alla Griglia - Grilled or steamed vegetables with
balsamic dressing. \$3.50/pp

Toasted Tomato & Provolone Cheese Bread -
\$24.00/per dz

Calamari Alla Griglia or Fritti - with Marinara Sauce
\$5.50/pp

Ravioli Fritti - Toasted meat or cheese filled pasta with
marinara dipping sauce - \$3.00pp

Salsiccia Alla Calabrese - Grilled Italian sausage, yellow
& red peppers, potatoes, onions, porcini mushrooms,
garlic, olive oil.
\$4.50/pp

Gamberone alla Carducci - Jumbo grilled shrimp &
diced red peppers sautéed in a brandy cream sauce
\$36.00 per dz

12" Pizza

2 Pizza Minimum order

Roma - Italian sausage, fresh mushrooms & onions
topped with aged mozzarella & provolone cheese
\$16

Calabrese - Soppresata salumi, roasted eggplant, red
peppers, chili peppers, provolone \$17

Margherita - Fresh plum tomatoes, olive oil, & fresh
Buffala mozzarella (no pizza sauce) \$16

Rustica - Fresh imported figs & caramelized onions,
topped with gorgonzola cheese (no pizza sauce) \$16

Bianca - Brushed with olive oil, topped with sun-
dried tomatoes, fresh mozzarella, provolone cheese
& basil (no tomato sauce) \$16

Milano - Prosciutto di Parma, arugula, mozzarella &
provolone cheese \$17

Vegetariano - Assorted grilled vegetables, fresh goat
& provolone cheeses \$16

Beverage Menu

Cash Bar

Call Drinks - \$7.00
Super Premium Drinks - \$10.00
Imported Beer - \$4.50
Soda - \$2.00

Premium Drinks - \$8.50
Domestic Beer - \$3.50
Bottled Water (sparkling or still) - \$5.50
Tea or Coffee - \$3.00

Via Carducci Premium Bar Package

1 Hour Open Bar \$22.00 per person

2 Hour Open Bar \$27.00 per person

3 Hour Open Bar \$32.00 per person

Via Carducci Well Bar Package

1 Hour Open Bar \$18.00 per person

2 Hour Open Bar \$22.00 per person

3 Hour Open Bar \$26.00 per person

All bar packages include Soft drinks, mixers, and garnishes

Water & Specialty Coffee

San Pellegrino sparkling water and/or Panna still water priced upon consumption - \$5.50/bottle
Espresso and Cappuccino priced upon consumption - \$3.00 each

Cordial Cart

Enjoy a selection of Premium Liquors and Cordials

1 Hour \$18.00 per person

2 Hour \$22.00 per person

Wine Selection

Our Wine Director would be more than happy to meet with you and assist you in selecting the perfect liquor, wines and or champagnes from our list. Wines may also be purchased by the bottle off of our complete wine list. Wine list is available upon request



ADDITIONAL Services

Bartender

Should you require a bartender, there is a \$150.00 fee per bartender.

Coat Check

Our coat check is complimentary. We are not responsible for lost or stolen items.

Flowers

You may use any outside florist of your choosing and have your arrangements delivered, or you may provide us with a floral budget and we will handle the ordering and delivery for you.

Minimum total floral allocation is \$75.00

Parking

Valet parking is available - \$13.00. Contingent on day and time of event.

Planning Services

Our on-site event planners are more than happy to assist you in planning and executing all details of your event.

Additional services such as specialty linens, room/table décor, music and audio-visual equipment will be priced upon request.

Pricing

All food and beverage prices may be subject to change. Certain items will be priced at the current market price the day they are purchased. Prices are subject to 20% Gratuity Charge and Applicable Sales Tax

Guarantee

A final confirmation and guaranteed number of guests is required 72 hours before the scheduled event. The guarantee may not be reduced 72 prior to the event.

Cancellations

If event is cancelled less than 72 hours prior to the day of the event, a fee will be charged of 50% of total contract price for 25 ppl or more and 20% of total contract price for parties of 25 ppl or less.