



# VIA CARDUCCI

Rustic Southern Italian Cuisine

## **Corporate Functions and Special Events**

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## ANTIPASTI

**Calamari alla Griglia** - Grilled Calamari, Balsamic Lemon Sauce

**Vedure Alla Griglia** - Grilled Vegetables With Balsamic Dressing

**Salsiccia Alla Calabrese** - Grilled Italian Sausage, Yellow & Red Peppers, Potatoes, Onions Porcini Mushrooms, Garlic, Olive Oil

**Calamari Fritti** - Crispy Calamari With Tomato Sauce

**Bruschetta** - Toasted Slices of Old World Bread With Olive Oil , Tomato, Mozzarella Cheese & Basil

**Involtini 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

**Gnocchi Pomodoro** - Potato & flour dumplings with your choice of our pomodoro or tomato cream sauce

**Pappardelle Bolognese** - Wide Pasta Noodle, Traditional Bolognese meat sauce

**Rotini Santa Lucia** - Corkscrew shaped pasta sautéed in red wine, onions, mushrooms, Italian sausage, tomato cream sauce

**Rigatoni Siciliana** - Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella

**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

**Pollo Parmigiana** - Breaded chicken breast topped with mozzarella cheese and pomodoro sauce.

**Pollo Involtni** - Rolled breaded chicken breast stuffed with prosciutto, spinach, sun dried tomatoes, Fontina cheese in a garlic white wine sauce or chopped fresh tomato sauce

**Vitello Marsala** - Veal medallions sautéed with fresh mushrooms in a Marsala wine sauce.

**Sliced N. Y. Strip Vesuvio \*** - N.Y. strip, green peas, rosemary, in a garlic white wine sauce & served with Vesuvio potato wedges.

**Eggplant Parmagiana** - Breaded eggplant baked with Parmagiano & provolone Cheese & marinara sauce

**Salmon Limone** - Salmon & capers sautéed in a lemon white 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

Grilled assortment vegetables

Broccoli

Polenta

Vesuvio potatoes

Grilled asparagus

Mashed potatoes

## DESSERT

Tiramisu

Caramel Cheesecake

Mini Cannoli

Chocolate Truffle Cake

## HORS D' OEUVRES WAITER PASSED OR STATIONED

### COLD

Bruschetta Mista - \$16.00/per dz

Melon wrapped with Prosciutto - \$24.00/per dz

Jumbo Shrimp Cocktail - \$30.00/per dz

Salumi e Formaggi - \$5.50/pp

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

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

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

Assorted Sliced Fruit - \$3.50/pp

### HOT

Mini Crab Cakes - \$36.00/per dz

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

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

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

Meatball Sliders - \$24.00/per dz

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

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

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

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

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

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

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

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

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

# 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 - \$14.00

### **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.