

# 312 CHICAGO

## HORS D'OEUVRES

8 each (10 pieces minimum at the time)

### COLD

#### Gambero

poached shrimp | house made honey mustard mayo | chive

#### Capesante

scallops crudo | lemon zest | paprika

#### Crostini

brie | dry figs | grape mustard

#### Bruschetta

tomato | basil | shaved pecorino

#### Bufalina

buffalo mozzarella | butternut squash | balsamic reduction

#### Prosciutto

cured imported prosciutto | cantaloupe melon  
grana padano | honey truffle

### HOT

#### Granchio

petite crab cake | pickled red onion | honey mustard

#### Polpettine

lamb meatballs | herbed ricotta

#### Sliders

prime angus beef | beer braised onions | provolone | brioche

#### Spiedino di pollo

sesame crusted chicken skewers | pepper salsa

#### Spiedino vegetale

grilled vegetables skewers | smoked sea salt | olive oil

#### Crocchette

potato & smoked mozzarella croquette

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*

# 312 CHICAGO

## ITALIAN BRUNCH

### FAMILY STYLE SEATING

**minimum 30 guests \$900**

fresh fruit

assorted pastries

soft scrambled eggs

roasted potatoes

sausages & peppers

crispy smoked bacon

french toast with cinammon banana

berries and yogurt

vanilla & apple cider panna cotta

coffee | orange juice

### BUFFET STYLE

**minimum 50 guests \$2,000**

fresh fruit

assorted pastries

assorted house made bread

soft scrambled eggs

frittatine

roasted potatoes

sausages & peppers

crispy smoked bacon

baked pasta

french toast with cinammon banana

berries and yogurt

coffee | orange juice | mimosa

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

# 312 CHICAGO

## ITALIAN LUNCH

### FAMILY STYLE

minimum 30 guests \$1350

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### ANTIPASTI

choose 3

#### Affettati Misti

prosciutto | salami | mortadella | provolone | roasted peppers | grana padana | cured olives

#### Caesar

baby romaine | garlic crostini | white anchovies | shaved parmesan | house made dressing

#### Rucolella

heirloom tomatoes | cucumbers | artichokes | pecorino romano | lemon vinaigrette

#### Grilled vegetables

zucchini | yellow squash | eggplant | roasted peppers | wild mushrooms | crispy cauliflowers

#### Bruschetta

diced tomatoes | basil | olive oil | balsamic reduction

#### Crostoni

grilled crostoni | brie | cured green apple | house made grape mustard

#### Gamberoni

poached shrimp | house made cocktail sauce | fresh celery

#### 312 Ceviche

chef choice of seafood marinated with lemon juice | shallots | cucumbers | celery

# 312 CHICAGO

## ITALIAN LUNCH

### FAMILY STYLE

minimum 30 guests \$1350

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### PRIMI E SECONDI

choose 3

#### Spaghetti al Pomodoro

imported spaghetti | roasted garlic tomato basil sauce

#### Agnolotti

braised short ribs stuffed pasta | wild mushrooms | aurora sauce

#### Pasta al forno

baked penne | smoked mozzarella | italian sausages | ricotta | pine nuts

#### Pollo e carciofi

pan seared chicken breast | caper berries | artichokes | green beans | almon roasted potatoes

#### Capri

lightly breaded chicken breast | fresh tomatoes | mozzarella | basil | arugula | balsamic reduction | asparagus

#### Salmone

pan seared salmon | asparagus | polenta | apple glaze

#### Baccala'

baked cod | kalamata olives | potatoes | spinach | oregano tomato broth

#### Medaglioni

smoked bacon wrapped angus beef medallions | soft polenta | porcini | au jus

#### Costolette

braised short ribs | garlic mashed potatoes | vegetables mirepoix | garlic lemon zest

## DOLCI DELLA CASA

Tiramisu | Cannoli | Panna Cotta

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*

# 312 CHICAGO

## LUNCH ; OPTION 1

\$45 INDIVIDUALLY SERVED

private dining menu packages, 10 guest minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Caesar salad

baby romaine | garlic crostini | white anchovies | shaved parmesan | house made dressing

#### Pasta e Fagioli

cannellini beans | smoked pancetta | house made pasta | mirepoix | tomato broth

### SECOND COURSE

choice of:

#### Gnocchi alla Salvia

potato dumpling | shaved asparagus | red grapes | brown butter sage sauce

#### Salmone con Senape

pan seared Faroe Island mustard glaze salmon | garlic butter asparagus | fregula sarda salad

### DESSERT

choice of:

#### Assorted Gelato with Fresh Berries

#### Vanilla Panna Cotta

# 312 CHICAGO

## LUNCH ; OPTION 2

\$55 INDIVIDUALLY SERVED

private dining menu packages, 10 guest minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Rucoletta

arugula | cucumbers | heirloom tomatoes | artichokes | pecorino romano | lemon vinaigrette

#### Bufalina

bufalo mozzarella | heirloom tomatoes | crispy cauliflower | house made pesto | smoked black salt | balsamic reduction

### SECOND COURSE

choice of:

#### Tagliatelle

tagliatelle pasta | braised short ribs ragu | porcini mushrooms | rosemary truffle ricotta

#### Pollo e Carciofi

pan seared chicken breast | caper berries | artichokes | green beans | almond roasted potatoes | lemon cream sauce

#### Branzino

almond roasted potatoes | garlic butter asparagus | lemon soffritto | golden pepper velouté

### DESSERT

choice of:

Assorted Gelato with Fresh Berries

Tiramisu

# 312 CHICAGO

## LUNCH ; OPTION 3

\$75 INDIVIDUALLY SERVED

private dining menu packages, 10 guest minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Cotto e Crudo

scallops | shrimp | octopus | shallots | celery cucumbers | shaved fennel | lemon herbs citrus

#### Crab Cake

wilted spinach | crispy leeks | confit grape tomatoes | marinated wild mushrooms

#### Grigliata di Vegetali

grilled zucchini | yellow squash & baby eggplants with arugula | shaved pecorino  
toasted pine nuts & lemon oil emulsion

### SECOND COURSE

choice of:

#### Ravioli di Aragosta

house made lobster ravioli | scallions | toasted pistachio | orange butter sauce

#### Bistecca ai Ferri

grilled New York steak | almond roasted potatoes | wild mushrooms | lemon pepper chimichurri  
arugula & shaved pecorino

#### Risotto allo zafferano

saffron risotto | spinach | goat cheese | shaved asparagus

### DESSERT

choice of:

#### Crème Brûlée

#### Tiramisu

#### Assorted Gelato with Fresh Berries

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*

# 312 CHICAGO

## HORS D'OEUVRES

8 each (10 pieces minimum at the time)

### COLD

#### Gambero

poached shrimp | house made honey mustard mayo | chive

#### Capesante

scallops crudo | lemon zest | paprika

#### Tartine di Tonno

tuna tartar | cream of lemon | savory brioche

#### Crostini

brie | dry figs | grape mustard

#### Bruschetta

tomato | basil | shaved pecorino

#### Bufalina

buffalo mozzarella | butternut squash | balsamic reduction

#### Prosciutto

cured imported prosciutto | cantaloupe melon  
grana padano | honey truffle

#### Trifolati

wild pickled mushrooms | balsamic drops | chia seed

### HOT

#### Granchio

petite crab cake | pickled red onion | honey mustard

#### Polpettine

lamb meatballs | herbed ricotta

#### Sliders

prime angus beef | beer braised onions | provolone  
brioche

#### Spiedino di Pollo

sesame crusted chicken skewers | pepper salsa

#### Spiedino Vegetale

grilled vegetables skewers | smoked sea salt | olive oil

#### Crocchette

potato and smoked mozzarella croquette

#### Polenta Fritta

taleggio polenta | smoked mozzarella

#### Filetto Marinato

barolo marinated sliced filet mignon skewer

# 312 CHICAGO

## DINNER ; OPTION 1

\$65 INDIVIDUALLY SERVED

private dining menu packages, 10 guest minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Caesar Salad

baby romaine | garlic crostini | white anchovies | shaved parmesan | house made dressing

#### Caprese

fresh mozzarella | heirloom tomatoes | EVOO | smoked salt | balsamic reduction

#### Crostone e Stracciatella

garlic crostone | stracciatella cheese | sundried tomato | cured sausage

### SECOND COURSE

choice of:

#### Gnocchi alla Salvia

potatoes dumpling | shaved asparagus | red grapes | brown butter sage sauce

#### Spaghetti Pummarola

spaghetti with fresh tomato basil sauce & ricotta salata

#### Salmone in Padella

pan seared Faroe Island golden beets volute | garlic butter asparagus | fregula sarda salad

### DESSERT

choice of:

#### Assorted Gelato with Fresh Berries

#### Vanilla Panna Cotta

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*

# 312 CHICAGO

## DINNER : OPTION 2

\$80 INDIVIDUALLY SERVED

private dining menu packages, 10 guests minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Rucoletta

arugula | cucumbers | heirloom tomatoes | artichokes | pecorino romano | lemon vinaigrette

#### Bufalina

buffalo mozzarella | heirloom tomatoes | crispy cauliflower | house made pesto | smoked black salt | balsamic reduction

#### Carpaccio di Prosciutto

24-month aged prosciutto | house made preserved melon | crispy kale

### SECOND COURSE

choice of:

#### Tagliatelle

tagliatelle pasta | braised short ribs ragu' | porcini mushrooms | rosemary truffle ricotta

#### Pollo e Carciofi

pan seared chicken breast | caper berries | artichokes | green beans | almond roasted potatoes | lemon cream sauce

#### Branzino

almond roasted potatoes | garlic butter asparagus | lemon soffritto | golden pepper velouté

#### Tagliata e Rosmarino

sliced new york steak | root vegetables and potatoes mash | rosemary wine reduction

### DESSERT

choice of:

#### Assorted Gelato with Fresh Berries

#### Tiramisu

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*

# 312 CHICAGO

## DINNER : OPTION 3

\$95 INDIVIDUALLY SERVED

private dining menu packages, 10 guests minimum

Upon arrival, guests will be offered a selection of homemade bread, fried zeppole, rosemary olive dip, and grana padana

### FIRST COURSE

choice of:

#### Cotto e Crudo

scallops | shrimp | octopus | shallots | celery cucumbers | shaved fennel | lemon herbs citrus

#### Crab Cake

wilted spinach | crispy leeks | confit grape tomatoes | marinated wild mushrooms

#### Grigliata di Vegetali

grilled zucchini | yellow squash and baby eggplants with arugula | shaved pecorino  
toasted pine nuts and lemon oil emulsion

### SECOND COURSE

choice of:

#### Sugo di Pesce

tagliatelle pasta | heirloom grape tomatoes | lobster meat | shrimp | clams and mussels tomato broth

#### Filetto al Pepe Verde

pan seared filet mignon | sformato di patate | crispy cauliflower | green pepper corn | cognac creamy sauce

#### Risotto allo Zafferano

saffron risotto | spinach | goat cheese | shaved asparagus

#### Halibut Panato

pan seared halibut | green beans | purple potatoes mash | golden beets cream | lemon breadcrumbs

### DESSERT

choice of:

Crème Brûlée | Tiramisu | Assorted Gelato with Fresh Berries

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*