

# 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

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# 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

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# 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

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# 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

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# 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

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# 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

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# 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

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