

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

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

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 | almond 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

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:

Rucolella

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

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 Pumarola

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

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:

Rucolella

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 | sfornato 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