



Group Dining

Required for groups of 10 or more.



852 W Fulton Market, Chicago, IL 60607
Chicagocatering@labriolacafe.com



+5

La Tavolata

Family-Style Lunch
\$35 PER PERSON

All items are served family-style for the table to share.
All menus include our housemade Pane Altamura Sesame Bread served with cultured salted butter

— **BAKED FRESH DAILY** —

FIRST COURSE

Select one for the table

CAESAR SALAD
LOLLA ROSA SALAD
ITALIAN SALAD

SECOND COURSE

Select two for the table

RIGATONI ALLA VODKA
TAGLIATELLE BOLOGNESE
CACIO E PEPE
CHICKEN PARMESAN
SALMON LIMONE* (+\$6 PP)

SIDE

Select one for the table

CRISPY SMASHED POTATOES
PARMESAN TRUFFLE FRIES
GRILLED ASPARAGUS

DESSERT

CHEF'S SELECTION

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.



Plated Lunch
\$40 PER PERSON

All menus include our housemade Pane Altamura Sesame Bread served with cultured salted butter

— BAKED FRESH DAILY —

FIRST COURSE

Select two for the table. Served family-style

.....
CAESAR SALAD
LOLLA ROSA SALAD
ITALIAN SALAD
GARLIC KNOTS
ARANCINI BOLOGNESE

SECOND COURSE

*Host to pre-select 3 options below. Guest to select one day-of. Served Individually Plated.
All sandwiches and burgers are served with hand-cut french fries.*

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TURKEY BURGER
CHICKEN VESUVIO SANDWICH
PORK MILANESE SANDWICH
CACIO E PEPE PRIME DIP SANDWICH*
CAPRESE SANDWICH
STEAK SALAD*
BROILED CHICKEN SALAD

DESSERT

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CHEF'S SELECTION

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La Festa

Family-Style Dinner
\$55 PER PERSON

Start With
SALUMI & FORMAGGI
TASTING PLATTER + \$7 PP

All menus include our housemade Pane Altamura Sesame Bread served with cultured salted butter

— **BAKED FRESH DAILY** —

FIRST COURSE

Select 1

ITALIAN SALAD
CAESAR SALAD
LOLLA ROSA SALAD
ARANCINI BOLOGNESE
SHRIMP PARMESAN
STUFFED GNOCCHI
CRISPY CALAMARI

SECOND COURSE

Select 2

CHICKEN PARMESAN
EGGPLANT ROLOTINI
RIGATONI ALLA VODKA
FETTUCCINE RICARDO
TAGLIATELLE BOLOGNESE
SALMON LIMONE* (+ \$6PP)
STEAK FRITES* (+ \$10PP)

SIDE

Select 1

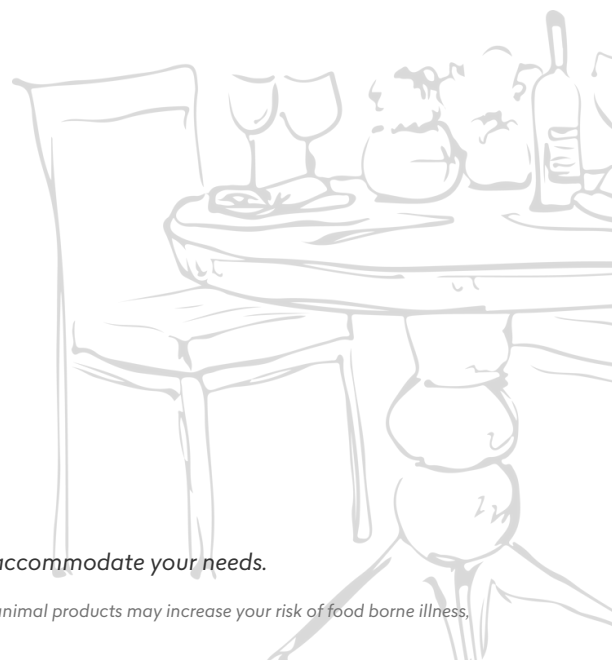
CRISPY SMASHED POTATOES
GRILLED ASPARAGUS
SPAGHETTI & MEATBALLS
CACIO E PEPE

DESSERT

CHEF'S SELECTION

Please notify us of any dietary restrictions; we will do our best to accommodate your needs.

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La Gran Festa

Family-Style Dinner
\$75 PER PERSON

Start With
SALUMI & FORMAGGI
TASTING PLATTER + \$7 PP

All menus include our housemade Pane Altamura Sesame Bread served with cultured salted butter

— **BAKED FRESH DAILY** —

FIRST COURSE

Select 2

ITALIAN SALAD
CAESAR SALAD
LOLLA ROSA SALAD
ARANCINI BOLOGNESE
SHRIMP SCAMPI
STUFFED GNOCCHI
CRISPY CALAMARI
QUEEN MARGHERITA PIZZA
CUPPING PEPPERONI PIZZA

SECOND COURSE

Select 2

ROASTED CHICKEN
SPAGHETTI ALL'ASSASSINA
"KILLER SPAGHETTI"
BISTECCA CACIO E PEPE*
MEDITERRANEAN BRANZINO
VEAL CHOP PAESANO
BURRATA RAVIOLI
BONE IN RIBEYE*(+ 15 PP)

SIDE

Select 2

CRISPY SMASHED POTATOES
GRILLED ASPARAGUS
CACIO E PEPE
RIGATONI ALLA VODKA
WAGYU MEATBALLS (+ \$5 PP)

DESSERT

CHEF'S SELECTION

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