



private dining

filini restaurant and bar



Radisson Blu Aqua Hotel, Chicago

221 North Columbus Drive · Chicago, IL 60601

Contact: Zyren Mae Posadas · [zyrenmae.posadas@radisson.com](mailto:zyrenmae.posadas@radisson.com) · 773.808.9738



food



# appetizers

	serves 2-4	serves 25 (display)
<b>oysters</b> east coast, west coast	3 each	
<b>sliders</b> lamb, steak, salmon, pulled pork, cheese burger	4 each	
<b>pizza</b> margherita, wild mushrooms, or fennel sausage	15 each	
<b>calamari</b> beer battered	13	156
<b>wood oven wings</b> sweet chili, bourbon BBQ, lemon garlic	12	144
<b>bruschetta</b> with italian garlic bread	13	156
<b>pomodora</b> tomato, basil, garlic, aged balsamic, evoo	10	120
<b>panna al forno</b> fresh mushrooms, bechamel, garlic oil, grana padano cheese, gratinated in the oven	10	120
<b>caprese</b> beef steak tomato, mozzarella, basil, aged balsamic, basil, evoo	12	144
<b>charcuterie</b> chef selected local cheeses, cured meat, dried fruits, nuts, grilled rustic bread	22	264
<b>meatballs</b> grass fed beef, berkshire pork, pomodoro, parmigiana reggiano	12	144
<b>mussels</b> heirloom cherry tomato, saffron broth, fennel, arugula	15	180
<b>cauliflower tempura</b> smoked yogurt, fresh cut dates, mint	12	144
<b>polenta fries</b> parmesan cheese, calabrese aioli	8	96

## shared sides

grilled broccolini 8  
herb oven baked potato 8  
mac n cheese 9

herb mashed potatoes 8  
grilled asparagus 8

# menu one

three-course menu \$58<sup>++</sup> per person

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## soup or salad: select one

**tomato basil** roasted garden tomato, basil oil, creme fraiche

**tuscan bean and farro** with pancetta, tuscan beans, kale

**caesar salad** romaine lettuce, breadcrumbs, parmigiano-reggiano

**farmers market salad** wild mixed greens, dried cranberry, cherry tomato, avocado, cucumber, candied nuts, champagne vinaigrette

## entrees: select one

**plank salmon** with heirloom braised beans, swiss chard

**chicken milanese** with baby arugula, parmesan, tomatoes, roasted potatoes, citrus vinaigrette, truffle oil

**berkshire pork chop** taleggio white polenta, mushroom pork jus, cauliflower

**texas beer brined mesquite BBQ short ribs** with loaded whipped potatoes, crispy tobacco onions, glazed heirloom carrots

**semolina gnocchi** with seasonal vegetables, ricotta salata, butternut squash puree, compound butter

**spaghetti and meatballs** grass fed beef, berkshire pork, pomodoro sauce, parmigiano reggiano

## dessert: select one

**tiramisu** with frangelico mascarpone mousse, coffee syrup, milk chocolate, salted chocolate hazelnut, dark chocolate ganache

**new york cheesecake**

**homemade gelato**

meals can be converted to buffet for an additional 8.00 per person  
++ designates 20% service charge and 11.5% taxes

# menu two

four-course menu \$72<sup>++</sup> per person

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## shared appetizers: select one

**calamari fritti** with smoked jalapeno aioli

**polenta fries** parmesan cheese, calabrese, aioli

**cauliflower tempura** smoked yogurt, french curry, dates, mint

**meatballs** grass fed beef, berkshire pork, pomodoro, parmigiano reggiano

## soup or salad: select one

**tomato basil** roasted garden tomato, basil oil, creme fraiche

**tuscan bean and farro** with pancetta, tuscan beans, kale

**caesar salad** romaine lettuce, breadcrumbs, parmigiano reggiano

**farmers market salad** wild mixed greens, dried cranberry, cherry tomato, avocado, cucumber, candied nuts, champagne vinaigrette

**grilled little gem** with sweet gem lettuce, roasted corn, bacon, queso fresco

## entrees: select one

**plank salmon** with heirloom braised beans, swiss chard

**halibut** with heirloom braised beans, swiss chard

**chicken milanese** with baby arugula, parmesan, tomatoes, roasted potatoes, citrus vinaigrette, truffle oil

**berkshire pork chop** taleggio white polenta, mushroom pork jus, cauliflower

**texas beer brined mesquite BBQ short ribs** with loaded whipped potatoes, crispy tobacco onions, glazed heirloom carrots

**flat iron steak** with wood grilling spice, herb mashed potatoes, brandy steak sauce

**prime bone-in** with rosemary potato, baby carrot, demi glaze

**semolina gnocchi** with seasonal vegetables, ricotta salata, butternut squash puree, compound butter

**spaghetti and meatballs** grass fed beef, berkshire pork, pomodoro sauce, parmigiano reggiano

## dessert: select one

**tiramisu** with frangelico mascarpone mousse, coffee syrup, milk chocolate, salted chocolate hazelnut, dark chocolate ganache

**seasonal pie**

**new york cheesecake**

**homemade gelato**

meals can be converted to buffet for an additional 8.00 per person  
++ designates 20% service charge and 11.5% taxes



beverages



# wines

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## whites

<b>dipinti</b> pinot grigio, italy	40	<b>falesco est est</b> white blend, italy	40
<b>big fire</b> pinot gris, oregon	48	<b>dornier</b> chenin blanc, s. africa	46
<b>kris</b> pinot grigio, wisconsin	46	<b>allen scott</b> sauvignon, new zealand	48
<b>chime cellars</b> chardonnay, california	36	<b>tiefenbrunner</b> chardonnay, italy	46
<b>long meadow ranch</b> chardonnay, california	50	<b>max ferdinand</b> riesling, germany	46
<b>louis jadot</b> chardonnay, france	48	<b>domaine fouassier</b> sancerre, france	80
<b>bodegas naia</b> white blend, spain	40	<b>napa cellars</b> chardonnay, california	96
<b>lavignone</b> rose, piemonte	50	<b>chalk hill</b> chardonnay, california	124

## bubbles

<b>portell cava brut</b>	40	<b>veuve clicquot brut</b>	220
<b>lonia reserve brut</b>	45	<b>moet chandon rose</b>	260
<b>one hope sparkling</b>	45	<b>veuve clicquot rose</b>	265
<b>moet chandon brut</b>	120	<b>dom perignon</b>	465

## reds

<b>jezebel</b> pinot noir, oregon	50	<b>boomtown</b> syrah, washington	46
<b>block nine</b> pinot noir, california	46	<b>andeluna</b> malbec, argentina	46
<b>tramin</b> pinot noir, italy	50	<b>hahn</b> pinot noir, california	68
<b>edmeades</b> zinfandel, california	49	<b>bench</b> cabernet, california	68
<b>gainey vineyard</b> merlot, california	50	<b>louis martini</b> cabernet, california	46
<b>canoe ridge</b> merlot, washington	48	<b>treana proprietary</b> cabernet, california	96
<b>falcata casa gran</b> blend, spain	49	<b>seghesio</b> zinfandel, california	78

# beverage packages

*all package bars include house red, white, and sparkling wine*

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## deluxe bar

absolut, bombay, jack daniels, johnny walker red, jose cuervo silver and bacardi light rum, bailey's irish cream, amaretto disaronno

first hour 24 pp

each additional hour 14 pp

## premium bar

grey goose, bombay sapphire, makers mark, johnnie walker black, crown royal, patron silver, cruzan, bailey's irish cream, amaretto disaronno

first hour 30 pp

each additional hour 16 pp

## beer and wine bar

imported and domestic beer

house red, white, and sparkling wine

assorted fruit juices, soft drinks, and bottled water

first hour 18 pp

each additional hour 10 pp

## host sponsored consumption bar

prices per drink

	deluxe	premium
cocktails	11	14
domestic beers	8	8
premium + imported beer	9	9
select wines by the glass	12	12
mineral water/juices	8	8
soft drinks	8	8
house sparkling wine by the glass	12	12
cordials	11	11