



## We Cordially Invite You To Experience An Italian Celebration...



Let us take care of the details as you take your guests on an epicurean journey highlighting the best of Italy—its food, its wine and its sense of *la dolce vita*.

The Italian people are known throughout the world for their festive spirit, so who better to guide us? Following their lead, we at Osteria Via Stato offer parties and events that are not only free of worry—but free of planning.

With our relaxed and engaging lunch, dinner, cocktail and wine parties, the only requirement is that you and your guests enjoy yourselves....we'll take care of everything else.

We hope you'll join us soon. Ciao!

## ABOUT

### OSTERIA VIA STATO

Located in downtown Chicago's bustling River North district, Osteria Via Stato is the vision of Executive Chef David DiGregorio and Lettuce Entertain You Enterprises founder Rich Melman. The Italian-inspired menu hails from the pair's journey through Italy—a trip focused on exploring the country's rustic osterias, family-owned trattorias and bustling city cafes. Honoring the Italian tradition of simple culinary delights, Osteria Via Stato has risen as a favorite mainstay for today's epicureans—from neighborhood locals to award-winning chefs and winemakers throughout the world. Chef DiGregorio continues to hold creativity and quality the top priorities of his ever-evolving, seasonally-driven menus. He seeks out and develops relationships with farmers, family establishments and artisanal purveyors throughout the Midwest, assuring his guests the freshest, most innovative ingredients available.

Osteria Via Stato has received numerous awards and accolades including Gourmet, Bon Appetite and Food & Wine magazines, as well as "Best Italian Restaurant," TimeOut Chicago; Best 25 Tastes of Chicago, Where Magazine Chicago. The restaurant has received Wine Spectator's Award of Excellence, each year since its opening. More importantly, the restaurant has earned the embrace of the national food industry and Chicago community participating in various, prestigious culinary events such as Food & Wine 2007 & 2008, Chicago's Green City Market BBQ 2007 & 2008, National Restaurant Association's Restaurant Tour 2006, 2007 & 2008.

**We would love for you to celebrate with us!**



## **AN ITALIAN DINING EXPERIENCE**



**~Lunch and Dinner~**

From your passed hors d'oeuvres to your dessert, Executive Chef Partner David DiGregorio and his team will select a seasonal bounty of dishes for your menu. You need only select a menu package. That's it.

### **The Italian Lunch Party**

The Italian Lunch Party consists of three courses, beginning with an assortment of Antipasti served family-style and unlimited to the table. Each guest then chooses an individually-plated entree from a chef-selected menu featuring fish, chicken, pasta and sandwiches. The luncheon concludes with house-made dolce and coffee or tea.

### **The Italian Dinner & Italian Dinner Party**

The Italian Dinner Party is our featured menu each and every day for tables of 2 to groups of more than 100. The menu consists of four courses, beginning with an assortment of Antipasti followed by a Primi course of fresh pastas, all served family-style and unlimited to the table. The Secondi, or main course, is a chef-chosen selection of delicacies including fish, chicken, meat and vegetarian options to be

individually ordered by each guest. Dolce completes the meal with a house-made pastry and coffee or tea. The Italian Dinner does not include the Primi course.

## The Italian Dinner Celebration

The Italian Dinner Celebration expands on the Italian Dinner Party by additionally featuring our most celebrated house-specialties for each course. Seasonal selections have included 18-month aged Prosciutto, Pears and Extra Virgin Olive Oil, House-Made Roasted Onion Focaccia, Shrimp and Calamari Salad, Artisanal Cheeses, Bone In Center-Cut Veal Chop and Modena-Style Filet Mignon.

## Wine, Cocktails and Beverages

Once your dining package has been selected, it's time to choose your beverage program. We offer bars based on consumption or within a package.

If you choose a bar based on consumption, we ask that you pre-select a red and white wine to be served to your guests. If you prefer, our Beverage Director and Sommelier can assist in choosing the wines, based on a specified price point. Our ever-evolving wine list features over 300 Italian labels—many of which are exclusive to us in the Midwest. With so many options, we can offer an exciting wine menu to meet any budget.

We also offer our acclaimed *Just Bring Us Wine* Flights, specifically paired to each course of your menu, for groups of up to 40 guests.

## SPECIAL AMENITIES & ADDITIONAL SERVICES

For our guests, we offer complimentary use of votive and pillar candles, guest-pay car valet, OVS chalkboard menus and table numbers. Additional services can be provided for an additional charge.

Our Parties & Events' Manager, Allison Gallese, will gladly assist you with any special needs in regards to your party, including but not limited to the following:

- Customized Printed Menus
- Floral Décor & Centerpieces
- Specialty Linens

- Audio Visual Equipment Rentals
- Hosted Valet Service
- Coat Check
- Private Bars
- Favors and Hostess Gifts
- Customized Cakes and Baked Goods
- Entertainment

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## ROOM CAPACITIES

### Private Room

Accommodates 15 to 65 Guests

### Large Private Room

Accommodates 100 to 150 Guests

### Semi-Private Room

Accommodates 30 to 90 Guests

### Chef's Table

Accommodates 12 to 22 Guests

### Entire Osteria

Accommodates 150 to 220 Guests

### Entire Restaurant

Accommodates up to 250 Guests



# MENUS

*Please know that all of our menus are completely customizable.  
Any item can be altered or substituted.*



An Italian Luncheon

The Italian Dinner

The Italian Dinner Party

The Italian Celebration

Grazing Party

House Specialties

Bar Packages

# AN ITALIAN LUNCHEON

SAMPLE MENU  
ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY



## AT THE TABLE

Salt-Crusted Ciabatta Bread  
House-Cured Olives  
Marinated Mozzarella with Fresh Basil, Chili Flakes & Extra Virgin Olive Oil

## ANTIPASTI

CHOOSE THREE

Veal Meatballs with Simple Tomato Sauce  
Parmesan-Crusted Wood Roasted Onions  
Classic Caesar with Garlic Croutons  
Seasonal Greens with Apples & Walnuts  
Farmer's Market Bruschetta  
Creamy Polenta with Mushroom Ragu  
Margherita Pizza with San Marzano Tomatoes & Fresh Mozzarella  
Crisp Calamari with Red Pepper Tomato Sauce (+ 2.00 per Person)  
Oven Roasted Caprese with Fresh Mozzarella (+ 2.00 per Person)

## SECONDI

CHOOSE FOUR

Diver Sea Scallops (+ 5.00 per Person)  
Seared Atlantic Salmon with Salsa Verde  
Chicken Mario with Triple Cream European Butter  
Slow Braised Short Rib with Creamy Polenta  
Gorgonzola Crusted Filet (+ 12.00 per Person)  
Roasted Butternut Squash with Farro, Risotto-Style  
Pappardelle with Three Meat Ragu  
Ricotta Cavatelli with Wild Mushrooms & Brown Butter  
Penne with Chicken, Mozzarella & Spice Tomato Cream  
Handmade Ricotta Gnocchi with Classic Marinara  
Penne with Fresh Pesto

## DOLCE

**CHOOSE ONE**

Double Chocolate Tart with Whipped Cream  
Ricotta Cheesecake with Caramel Sauce

Coffee & Tea

**\$24.95 per person**  
Excluding Illinois Tax and Gratuity

**THE ITALIAN DINNER**

SAMPLE MENU  
ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY



**AT THE TABLE**

Salt-Crusted Ciabatta Bread  
Roasted Garlic with Balsamic Vinegar  
Marinated Mozzarella with Fresh Basil, Chili Flakes & Extra Virgin Olive Oil

**ANTIPASTI**

(served family-style)

Veal Meatballs with Simple Tomato Sauce  
Creamy Polenta with Mushroom Ragu  
Seasonal Green with Apples & Walnuts

**SECONDI**

(individually-plated/ guest has choice of one at the table)

Seared Atlantic Salmon with Salsa Verde  
Chicken Mario with European Style Butter  
Slow-Braised Short Rib with Creamy Polenta  
Ricotta Gnocchi with Classic Marinara

Brussels Sprouts with Parmesan & Bacon  
Calabrian Potatoes with Chilies & Herbs

**DOLCE**

(individually-plated)

Double Chocolate Tart with Whipped Cream  
Coffee & Tea  
House Filtered Still & Sparkling Water

**41.95 Per Person**  
Excluding Illinois Tax and Gratuity

## THE ITALIAN DINNER PARTY

SAMPLE MENU  
ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY



### AT THE TABLE

Salt-Crusted Ciabatta Bread  
Roasted Garlic with Balsamic Vinegar  
Marinated Mozzarella with Fresh Basil, Chili Flakes & Extra Virgin Olive Oil

### ANTIPASTI

(served family-style)

Veal Meatballs with Simple Tomato Sauce  
Creamy Polenta with Mushroom Ragu  
Seasonal Green with Apples & Walnuts

### PRIMI

(served family-style)

Mezzi Rigatoni with Pan-Seared Cauliflower & Spinach  
Pappardelle with Three Meat Ragu

## **SECONDI**

(individually-plated/ guest has choice of one at the table)

Seared Atlantic Salmon with Salsa Verde  
Chicken Mario with European Style Butter  
Slow-Braised Short Rib with Creamy Polenta  
Roasted Butternut Squash with Farro, Risotto-Style

Brussels Sprouts with Parmesan & Bacon  
Calabrian Potatoes with Chilies & Herbs

## **DOLCE**

(individually-plated)

Double Chocolate Tart with Whipped Cream  
Coffee & Tea  
House Filtered Still & Sparkling Water

**45.95 Per Person**  
**Excluding Illinois Tax and Gratuity**

# **THE ITALIAN CELEBRATION**

SAMPLE MENU  
ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY



## **AT THE TABLE**

Salt-Crusted Ciabatta Bread  
Roasted Garlic with Balsamic Vinegar  
Marinated Mozzarella with Fresh Basil, Chili Flakes, Extra Virgin Olive Oil  
Prosciutto di Parma with Parmesan and Olive Oil

## **ANTIPASTI**

(served family-style)

Veal Meatballs with Simple Tomato Sauce  
Creamy Polenta with Mushroom Ragu  
Seasonal Green with Apples & Walnuts  
Housemade Focaccia

**PRIMI**

(served family-style)

Mezzi Rigatoni with Pan-Seared Cauliflower & Spinach  
Pappardelle with Three Meat Ragu

**SECONDI**

(individually-plated/ guest has choice of one at the table)

Diver Sea Scallops  
Chicken Mario with European Style Butter  
Gorgonzola-Crusted Filet  
Roasted Butternut Squash with Farro, Risotto-Style

Brussels Sprouts with Parmesan & Bacon  
Calabrian Potatoes with Chilies & Herbs

**DOLCE & CHEESE**

(family-style and individually-plated)

Artisanal Cheeses with Crostini & Accompaniments  
Double Chocolate Tart with Whipped Cream  
Coffee & Tea  
House Filtered Still & Sparkling Water

**68.00 Per Person**  
**Excluding Illinois Tax and Gratuity**

## **GRAZING PARTY**

ITEMS SUBJECT TO CHANGE DUE TO SEASONALITY



**ANTIPASTI**

*The ANTIPASTI station hosts beautifully prepared platters of savory small bites, featuring recipes from our wood-burning oven, imported meats and seasonal salads.*

*25.00/Guest—2 Hours*

House-Made Ciabatta Bread  
Caramelized Onion Focaccia  
House-Cured Olives  
Fresh Mozzarella with Extra Virgin Olive Oil & Chili Flake  
Spinach & Pecorino Fonduta with Crostini  
Artisanal Salumi and Prosciutto di Parma  
Veal Meatballs with Simple Tomato Sauce  
Marinated Italian Vegetable Salad

### **ITALIAN DINNER CELEBRATION**

*We bring out the best of our seasonal pastas and our most succulent main course specialties.*

*35.00/Guest—2 Hours*

Mezzi Rigatoni with Three Meat Ragu  
Penne with House-Made Pesto  
Atlantic Salmon with Salsa Verde  
Chicken Brioni with Oven Roasted Tomatoes  
Slow Braised Short Rib  
Pan Roasted Brussels Sprouts with Bacon & Parmesan  
Calabrian Potatoes with Chilies & Herbs

### **DOLCE**

*The best of Italian sweets. House-Made pastries, chocolates and cookies.*

*12.00/Guest—1 Hour*

Triple Chocolate Tart  
Ricotta Cheesecake with Caramel Sauce  
Pistachio Cake  
Farmer's Market Cherry Crostada  
Chocolate Clusters with Candied Orange  
Coconut Macaroons  
Chocolate Toffee Cookies  
~House-made Lemoncello and Chocolacello~

## HOUSE FAVORITES

Italians love to celebrate an occasion with a bounty of delicious selections. Here are some of our favorites that we feel make for a spectacular, one-of-a-kind special event.

### Passed Hors D' Oeuvres

Please Choose Three + 24.00 per Dozen

- Gorgonzola & Bacon Stuffed Dates
- Short Rib Crostini with Spiced Peppers
- Duck Liver Mousse, Crostini, Chianti Wine Jelly
- Crispy Basil Shrimp
- Roasted Sirloin with Crispy Onions
- Cured Salmon with Herb Mascarpone
- Market Bruschetta
- Crispy Eggplant Arancini
- Roasted Cherry Tomato Caprese, Crostini
- Polenta Triangles with Wild Mushrooms
- Pecorino with Prosciutto
- Crisp, Thin-Crust Roman Style Pizzas: 12.50 EACH
  - Chef's Selections of Artisan Ingredients

### Prosciutto di Parma

Served family-style as an Antipasti

**\$2.95 Per Person**

### House-Made Ricotta Cavatelli with Mushrooms and Brown Butter

Substitute Family Style as a Primi

**\$2.00 Per Person**

### House Filet

Offered as a Secondi Choice

Gorgonzola-Crusted, Parmesan-Crusted or Modena-Style

**\$12.00 Additional Per Guest Order**

### House-Made Italian Cookie Plate

Macarons, Lemon Semolina, Chocolate Almond Clusters, Candied Orange Rind

**5.95 Per Plate (Serves 4 guests)**

## **Cheese of the Day**

Served with crostini and paired accompaniments:

**\$3.95 Per Guest**

## **CONSUMPTION BAR**

Full Bar Available

Host-Selected Red and White Wine



## **PACKAGE BARS**

Premium Brand Liquors

Draft and Bottle Beer List

“Sommelier’s Choice” Wine Package: Red & White  
Soft Drinks

**35.00 Per Guest ❖ 2-Hour Reception**

**40.00 Per Guest ❖ 3-Hour Reception**

**45.00 Per Guest ❖ 4-Hour Reception**

***Martinis: 6.00 Additional per Person***



Draft and Bottle Beer List

“Sommelier’s Choice” Wine Package: Red & White  
Soft Drinks

**25.00 Per Guest ❖ 2-Hour Reception**

**30.00 Per Guest ❖ 3-Hour Reception**

**35.00 Per Guest ❖ 4-Hour Reception**



Additional Based on Consumption

## ACCOUTREMENTS

### “Mixology” Bar

Live-Action Cocktail Satellite Bar Stationed with Bartender mixing made-to-order Specialty Cocktails.

The station will have with Cocktail Recipe Cards for guests to take with them.

**\$150.00 Service Fee/75 Guests**

### Wine-Tasting Table

Live-Action Satellite Bar Stationed with Wine Stewards to lead guests through “impromptu tastings”.

The station will have wine notes & descriptions for guests to take with them.

**Complimentary—Please discuss with Catering Manager, Allison Gallese**

## FREQUENTLY ASKED QUESTIONS

### *What is a food and beverage minimum?*

A food and beverage minimum is the monetary amount that must be achieved *within the space reserved, the night of the event*. If the minimum is not met, the remainder will be placed on the final bill as a room fee. Food and beverage minimums can not be reached by gift certificates, carryout food or bottles of wine and only pertain to food and beverage consumed during the time of the event.

### *Is a deposit required and is it refundable if I need to cancel?*

Osteria Via Stato only requires a deposit of 25% if the food and beverage minimum exceeds \$10,000. In the unfortunate event of cancellation, Osteria Via Stato requires at least 30 days advanced notice. If cancellation occurs less than 30 prior to your event, the deposit is non-refundable. If a deposit was not required, 25% of the food and beverage minimum (or expected amount) will be charged to the credit card on file.

### *Am I required to guarantee a certain number of guests?*

All contracted groups are required to provide a guaranteed number of attendance three (3) days prior to the events. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

***When do I select the menu?***

Our menu is a Chef-Selected menu. You only need to choose which menu option you would like. Please keep in mind that we are extremely accommodating and almost any item on the menu can be altered or substituted. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

***Why is it mandatory to pre-select wines for my event?***

Our wine list is ever-changing and many of our selections are rare and exclusive, and therefore limited. Consequently, we ask that all of our hosts pre-plan their beverage programs at least a week prior to their event date. This is to ensure the most seamless service for your guests and the least last-minute stress for the hosts. In the event that a requested wine is not available, the most appropriate substitution will be made by our sommelier. In the case of substitution, we will notify the hosts as soon as possible.

***Do I need to leave a tip?***

A gratuity of 20% of all food and beverage charges will be applied to the final bill. Additional gratuity for your service team is more than welcome. However, it is not required or necessary.