



Topo Gigio Ristorante

Thank you for considering Topo Gigio for your upcoming celebration. Be assured that we will do everything in our power to make it a success. Our Second Floor Party Room is separate from the main restaurant guaranteeing privacy for you and your guests, who will be awed by a little bit of Rome, right here in Chicago.

We would like to mention that our restaurant is the recipient of the International Food Manufacturer's (IFMA) award for Culinary Excellence **35 years running**. In 2001, James Ward of Channel 7 said, "it's the Top Italian Restaurant in Chicago".

Pat Bruno, the Nationally Acclaimed Food Critic/Writer, has praised our Mussels Marinara, Grouper, Lake Superior White Fish, Rigatoni al Filo di Fumo, and Tiramisu in various articles in the Sun Times. Additional Italian specialties such as Gnocchi Al Pomodoro, Pork Loin Chops, Ossobuco with Saffron Risotto, and Chilean Sea Bass with Caper Berries Sauce are frequently featured.

In addition, Topo Gigio has entertained many famous people in the arts such as Vic Damone, who actually cooked in our kitchen. Other guests include Madonna, Anthony Bourdain, Brooke Shields, Bonnie Hunt, Jerry Seinfeld, Bruce Springsteen, Keanu Reeves, Joe Pesce, Robert De Niro, Red Skelton, Don Ameche, Marisa Tomei, Tommy Lee Jones, George Clooney, Christopher Lloyd, Sid Cesar, Imogene Coca, Joyce Sloane, Joe Pantoleano, Joe Mantegna, Frank Avalon, David Duchovny, Minnie Driver, David Schwimmer, Julia Roberts, Michael Caine, Nicholas Cage, James Woods, William Forsythe, Mike Starr, Diane Keaton, Meg Ryan and many more.

Our second floor Banquet Room has hosted Corporate Events for Companies such as Motorola, Boston Consulting Group, Morgan Stanley, Dean Witter, HBO, Wells Fargo, DHL, Mac Donald, Rock Trading, Chicago Board Of Trade, G.T.C.R. Co., Jameson Realty, and The Habitat Co. and many other.

Topo Gigio is a great place with excellent food and a lively atmosphere.

Thank You.

Frank R.

Owner, Topo Gigio Ristorante

1516 N. Wells Street, Chicago, IL 60610 – Phone: 312.266.9355

www.topogigiochicago.com

In Historic Old Town Chicago

Four Course Plated Dinner Includes:

ANTIPASTO FREDDO

A Presentation of Italian Meats, Cheese, Grilled Vegetables, and Bruschetta Served Butler Style.

INSALATA MISTA

Curly Endive & Romaine Lettuce, Walnuts, Raisins, Tomato & Cucumber with Balsamic Vinaigrette

CHOICE OF ONE DESSERT

Gelato, Mini Cannoli, Sorbet with Fresh Fruit
Coffee, Tea

Pasta Side (Optional)

TORTELLINI ALLA PANNA: \$ 7.50

Veal or Cheese Filled Tortellini, in a Cream Sauce, with Mushrooms, Pancetta, Sweet Peas and Parmigiano Cheese.

FARFALLE AI DUE SALMONI: \$ 8.00

With Norwegian Smoked Salmon & North Pacific Salmon in a Light Tomato-Cream Sauce with fresh Dill.

FUSILLI TOPO GIGIO: \$ 7.50

Fusilli with Chicken, Pancetta, Mozzarella in a Bolognese Tomato Cream Sauce

CONCHIGLIE ALLA SARDA: \$ 7.50

Seashell Pasta in a Tomato Cream Sauce with Ground Sausage, Petit Peas and Pecorino Cheese

RIGATONI AL FILO DI FUMO: \$ 7.25

Pomodoro Sauce with Pancetta, Fresh Mozzarella, Basil, Topped with Pecorino Cheese.

FUSILLONI TOCCO DELICATO: \$ 7.00

Large Fusilli, Cherry Tomatoes Fresh Tomato Sauce, Baby Arugula, Diced Garlic, Olive Oil, and Shaved Parmigiana Reggiano.

Main Courses: 2 options with one additional Vegetarian option

Pastasciutta

TORTELLINI ALLA PANNA: \$ 35

Veal or Cheese Filled Tortellini, in a Cream Sauce, with Mushrooms, Pancetta, Sweet Peas and Parmigiano Cheese.

FARFALLE AI DUE SALMONI: \$ 35

With Norwegian Smoked Salmon & North Pacific Salmon in a Light Tomato-Cream Sauce with fresh Dill.

FUSILLI TOPO GIGIO: \$ 34

Fusilli with Chicken, Pancetta, Mozzarella in a Bolognese Tomato Cream Sauce

CONCHIGLIE ALLA SARDA: \$ 35

Seashell Pasta in a Tomato Cream Sauce with Ground Sausage, Petit Peas and Pecorino Cheese

RIGATONI AL FILO DI FUMO: \$ 34

Pomodoro Sauce with Pancetta, Fresh Mozzarella, Basil, Topped with Pecorino Cheese.

FUSILLONI TOCCO DELICATO: \$ 33

Large Fusilli, Cherry Tomatoes, Fresh Tomato Sauce, Baby Arugula, Diced Garlic, Olive Oil, and Shaved Parmigiana Reggiano.

Carne

SALTIMBOCCA ALLA ROMANA: \$ 38

Veal Scaloppini with Prosciutto, Wine and Fresh Sage Sauce. Served over Spinach in Garlic & Olive Oil.

SALTIMBOCCA ALLA PARMIGIANA \$ 38

Veal Saltimbocca and Prosciutto di Parma with Pomodoro Sauce, Baked with Mozzarella. Cottage Fries.

PICCATINA DI VITELLA AL LIMONE: \$ 38

Veal Scaloppini Sautéed In A Lemon And Wine Sauce with Capers. Over Spinach in Garlic & Olive Oil.

FILETTO AL BAROLO: \$ 45

Two 5 Oz. Prime Filet Tenderloin, Grilled and Sautéed in Barolo - Mushroom Sauce.

Served with Oven Roasted Potatoes & Vegetables

LAMB CHOPS: \$ Market Price

Spring Lamb Chops, Trimmed & Frenched, and Grilled med - Rare, with Balsamic Vinegar Reduction, Garlic & Rosemary Sauce. Served with Oven Roasted Potatoes & Vegetables.

VEAL CHOP ALLA SASSI: \$ 45

Grilled 12 Oz. Veal Chop Trimmed & Frenched Sautéed with Wine, Mushroom and Artichoke Sauce, Served with Oven Roasted Potatoes & Vegetables

PORK LOIN CHOPS: \$ 45

Grilled 14 Oz. Pork Loin Chops Trimmed & Frenched Slow Roasted with Wine, Garlic and Rosemary. Served with Oven Roasted Potatoes & Asparagus

Pollo (Chicken)

POLLO ARROSTO AL ROSMARINO: \$ 37

Roasted Chicken (cut) Baked with Garlic, Rosemary, Wine and Lemon Sauce. Served with Oven Roasted Potatoes.

PETTI DI POLLO ALLA VALDOSTANA: \$ 40

Breast of Chicken Stuffed with Fontina Cheese, Prosciutto Cotto and Spinach.

Baked with Sun Dried Tomatoes and Porcini Mushrooms Sauce.

POLLO CARUSO: \$ 36

Boneless Breast of Chicken Baked with Prosciutto, Eggplant & Mozzarella in a Wine-Sage Sauce.

Served with Asparagus.

PETTI DI POLLO ALLA FIORENTINA \$ 40

Breast of Chicken Sautéed with Pancetta, Spinach and Baked with Fresh Mozzarella. Served with Asparagus

PETTI DI POLLO ALLA PARMIGIANA: \$ 38

Boneless Breast of Chicken with Pomodoro Sauce Baked with Mozzarella and Parmesan.

PETTI DI POLLO SAVOIA: \$ 35

Boneless Breast of Chicken, Baked with Mushrooms in Marsala - Cream Sauce.

Served with Spinach in Garlic and Oil

Pesce (Fresh Fish) – depending on seasonal availability

FLORIDA SWORDFISH: \$ 38

Grilled and Baked with Garlic, Lemon and Herbs. Served with Oven Roasted Potatoes & Vegetables. Gluten Free

FLORIDA RED NOSE GROUPER: \$ 38

Grilled Grouper Sautéed with Garlic & Rosemary Sauce, Oven Roasted Potatoes & Vegetables. Gluten Free

VIRGINIA STRIPED SEA BASS: \$ 38

Grilled and Sautéed with Wine, Lemon and Caper Berry Sauce, Served with Roasted Garlic Mashed Potatoes & Asparagus. Gluten Free

HAWAIIAN MAHI-MAHI: \$ 38

Grilled and Sautéed in Champagne Sauce with Leeks, Roasted Garlic Mashed Potatoes & Asparagus. Gluten Free

LAKE SUPERIOR WHITE FISH AL LIMONE E CAPPERI: \$ 38

White Fish Filet Baked in a Lemon, Wine & Caper Sauce. Served with Vegetables

Vegetarian Dishes

EGGPLANT ALLA PARMIGIANA \$35

Roasted Eggplant, Layered with Mozzarella and Pomodoro Sauce, Baked with Pecorino Cheese.

FUSILLONI TOCCO DELICATO \$ 33

Large Fusilli, Cherry Tomatoes, Fresh Tomato Sauce, Baby Arugula, Diced Garlic, Olive Oil, and Shaved Parmigiana Reggiano.

VEGAN PASTA \$35

Sedani del Ortolano

Penne Pasta with Garden Vegetables.

GLUTEN FREE PASTA \$4 UPCHARGE

Gluten Free Pasta available for an upcharge.

Duet Plates

Meant for your entire party; each guest would enjoy the same entrée.

WHITE FISH & FUSILLONI TOCCO DELICATO \$39

Served with Spinach in Garlic & Oil.

WHITE FISH & PETTI DI POLLO ALLA VESUVIO \$40

Served with Spinach in Garlic & Oil.

PETTI DI POLLO AL ROSMARINO & CONCHIGLIE ALLA SARDA \$38

PETTI DI POLLO ALLA PARMIGIANA & CONCHIGLIE ALLA SARDA \$38

EGGPLANT alla PARMIGIANA & SEDANI DEL ORTOLANO \$38

LOBSTER TAIL & FILET MIGNON: Market Price

Grilled Cold Water 8 Oz. Lobster Tail and Beef Filet Tenderloin with Barolo Reduction and Mushrooms
Served with Roasted Potatoes & Asparagus.

Seafood Market Price

Our Seafood and Fish is shipped daily so please let us know your choices in advance.

Finger Food Appetizers Menu

A Nice Addition to Your Party
Cost Per Piece
Minimum Order is 20 Item for Each Selection

Bruschetta alla Romana \$ 3.50

Toasted Rustic Bread with Garlic, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

Crostini Caprese \$ 3.50

Toasted French bread Baked with Fresh Tomatoes, Basil and Fresh Mozzarella

Crostini di Prosciutto e Mozzarella \$ 4.00

Toasted French bread with Prosciutto di Parma and Mozzarella di Bufala

Prosciutto e Melone \$ 5.50

Prosciutto di Parma, Cantaloupe Melon Drizzled with Aged Balsamic Vinegar

Spiedini di Pollo \$ 6.00

Chicken Skewers in Garlic and Rosemary Rub

Spiedini di Salsiccia \$ 6.50

Grilled Italian Sausage Skewers

Funghi al Ripieno di Pesce \$ 6.50

Mushroom Caps, Stuffed with Seafood and Baked.

Salmone e Caviale \$ 6.00

Scottish Smoked Salmon, Crème Fraiche and Osetra Caviar on Crostini di Ciabattini

Tartine al Filetto di Manzo \$ 6.00

Beef Tenderloin on Ciabatta with Crème Fraiche–Horse Radish and Creole Mustard

Costoletta di Agnello alla Brace \$ Market Price

Australian Lamb Chop, Grilled Med. Rare, Balsamic Reduction

Agnello allo Spiedo \$ 7.00

Grilled Lamb Skewers

Shrimp and Scallops Skewers \$ 7.00

Shrimp and Scallop Skewers with Ground Mustard Sauce

Shrimp Cocktail \$ 6.50

Chilled Jumbo Shrimp with Cocktail sauce or Creole Mustard Sauce

For Finger Food Cocktail-Party Only, the Minimum Charge is \$ 35 p.p. plus Bar Package

Buffet Party Menu

For Buffet Menu, the **Minimum Charge is \$ 40.00 p. p. plus Bar Package**
Our Buffet Menu is A La Carte

Up to 3 Appetizers

ANTIPASTO FREDDO: a selection of Italian meats, Cheeses, and Grilled Vegetables. Bruschetta alla Romana is served with Antipasto Freddo	\$ 8.00
PROSCIUTTO E MELONE: Prosciutto Di Parma with melon.	\$ 5.50
STUFFED MUSHROOM: Mushroom caps baked and stuffed with seafood.	\$ 6.00
POLPETTE DELLA NONNA: Grand Mother's meatballs in tomato sauce.	\$ 4.50
TARTINE AL SALMONE: Norwegian smoked salmon tarts dill and lemon.	\$ 5.50
SPIEDINI DI POLLO: Chicken Skewers, Garlic and Rosemary.	\$ 6.00
SPIEDINI DI SALSICCIA: Skewered Italian sausage with peppers.	\$ 6.50
SHRIMP & SCALLOPS SKEWERS: Served with ground mustard sauce. <i>(Each)</i>	\$ 6.00
SHRIMP COCKTAIL: Jumbo Shrimp, served on ice with cocktail sauce. <i>(Each)</i>	\$ 6.50
CALAMARI FRITTI: Fried Calamari, served with lemon and marinara sauce.	\$ 4.50
GORGONZOLA AND ROASTED PEPPERS CANAPES <i>(2 each)</i>	\$ 4.50

INSALATA MISTA DELLA CASA (Not an Appetizer)

Curly Endive & Romaine Lettuce, Tomato & Cucumber with Balsamic Vinaigrette	\$ 4.00
---	---------

Main Courses (May Select Pastas From Page 2)

CONCHIGLIE ALLA SARDA: Seashell Pasta in a Tomato-Cream Sauce with Ground Sausage, Petit Peas and Pecorino Cheese.	\$8.00
TORTELLINI ALLA PANNA: Veal or Cheese Filled Tortellini, in a Cream Sauce, With Mushrooms, Pancetta, Sweet Peas and Parmigiano Cheese	\$ 8.00
FARFALLE AI DUE SALMONI: Bow-Tie Pasta with Norwegian Smoked Salmon & North Pacific Salmon in a Light Tomato-Cream Sauce with fresh dill	\$ 8.00
FUSILLI TOPO GIGIO: Fusilli with Chicken in a Tomato Cream Sauce	\$ 7.50
FUSILLONI TOCCO DELICATO: Large Corkscrew Pasta with Arugula, Cherry Tomatoes, Fresh Basil, Shaved Parmigiano-Reggiano with Garlic and Oil.	\$ 7.50
PETTI di POLLO al LIMONE: Breast of Chicken Sautéed with Lemon, Wine and Capers.	\$8.50
POLLO ARROSTO AL ROSMARINO: Roasted Chicken (cut) Baked with Garlic, Rosemary, Wine and Lemon Sauce. Served with Oven Roasted Potatoes.	\$ 8.50
POLLO CARUSO: Boneless Breast of Chicken Baked with Prosciutto, Eggplant & Mozzarella in a Wine-Sage Sauce. Served with Roasted New Potatoes	\$ 8.75
LAMB CHOP: Individual (1) Lamb Chop in Balsamic Vinegar Reduction	\$ Market

CARVING STATION

Beef Tenderloin; One for Approximately 10 to 15 guests.	\$ Market
Leg of Lamb, One for Approximately 15 to 20 guests.	\$ Market
Served with Roasted New Potatoes and Vegetables.	

Gluten Free Pasta not available for buffet style

DESSERTS: Up to 2 Desserts

Tiramisú	\$ 7.50
Mini Cannoli	\$ 5.50
Zabaglione Chocolate Mousse Cake.	\$ 7.50
Gelato (Hazelnut, Pistaccio, Vanilla, Chocolate)	\$ 6.50
Fresh Sorbet (Lemon, Coconut, Wild Berry, Peach)	\$ 6.00

Party Beverage Package

Bar Service Only, One Hour Minimum, Consecutive Hours.

	ONE HOUR Per Person	TWO HOURS Per Person	THREE HOURS Per Person
PREMIUM	\$ 35	\$ 40	\$ 45
BEER & WINE	\$ 25	\$ 30	\$ 35

Plus 11.75% Illinois Sales Tax

➤ **PREMIUM BRANDS**

Tito's Vodka, Ketel One, Smirnoff, Hendricks Gin, Bombay Gin, Bacardi Rum, Patron Tequila, Don Julio, Johnny Walker Red, Jim Beam, Tanqueray, Frangelico, Bailey's, Jack Daniels, Canadian Club, Sambuca, Dewars, Peroni, Stella Artois, Miller Lite & Bud Light, Pinot Noir, Cabernet Sauvignon, Chianti, Merlot, Chardonnay, Pinot Grigio & Prosecco by the Glass.

Martinis and shots are not allowed in this package.

The hours in the cocktail package must be continuous.

Additional Wines and Champagnes can be selected from our wine list.

SPECIAL NOTE

- **A Liquor Package must be selected**
- **You may bring your own flowers, photos and decorations for table tops.**
- ***Please* no balloons, confetti and or tape on the walls.**
- **Room Fee of \$150 applies to all parties.**
- **Dance Floor rental \$200. 12x12'**
- **Cordless Microphone and speaker rental *available* for \$60.**
- **We do not allow balloons, confetti in the banquet room.**

Contract

In order for **TOPO GIGIO** to make your party experience a pleasant one we have established the following terms and conditions which are incorporated into the contract and made a part thereof.

1. To properly serve you, your final count of guests attending must be given to us **a week** prior to the event. Charges will be based on the guaranteed required count **OR** the actual number of guests attending, whichever number is greater. Our Party Room accommodates a minimum of forty guests. The month of December requirement is a minimum guarantee of fifty guests.
2. Place cards must be provided by host with entrée choices indicated. It may become necessary to make menu substitutions if the actual number of guests exceeds the guaranteed count.
3. In order to secure a specific date, a \$ 500.00 **NON-REFUNDABLE DEPOSIT** is required. **(Unless notified of cancellation 90 days prior to date of event)** The deposit must be in the possession of **TOPO GIGIO** no later than seven days upon receipt of this contract.
4. **State and local health regulations prohibit the serving of any food or beverages, which are not purchased from TOPO GIGIO,** or the carryout of food served at the function. We are not responsible for any food unless prepared and served by us.
5. You will be responsible for the conduct of all guests in attendance, for damage done to the facility used, and loss of property belonging to **TOPO GIGIO.**
6. Should litigation be necessary to enforce the terms of this agreement, contained herein above and below, or to pursue purchaser for breach of any of its terms, purchaser shall pay all reasonable attorneys' fees and or costs.
7. Your final prepayment, either by cash, certified check, cashier's check, or credit card for the guaranteed number of guests must be made at least 1 week prior to your event. Personal checks are accepted 14 days prior to the function. Any additional charges are to be paid the day of the event. In the event of a bank returned check, **TOPO GIGIO** shall have the right to cancel the event and retain the deposit.
8. Tax exemptions groups must submit current documentation of its tax exempt status.
9. A room fee of \$150 is applied to all parties.
10. Fewer than forty guests must pay for 40 guests.
11. Balloons, wall decorations, confetti and scotch tape are not permitted.
12. The patron agrees to begin and end the scheduled function at the designated times. Failure to do so will result in overtime charges billed at \$150 per hour.
13. 11.75 % Food and Bar Sales Tax and an 20% service charge will be added to the final bill.
14. **Prices are subject to change. We will inform you if there are any changes.**

Hopefully, the foregoing guidelines have served to explain our basic requirements and will assist you in planning your party. Every effort will be made by our staff to make your event both enjoyable and memorable.

Name of Party _____ Telephone # _____

Date of Event _____ # of Guests _____ Email _____

Agreed to by Party Host

by Topo Gigio Officer