CARLUCCI
RESTAURANT & BAR



Private Dining – Dinner

PARTIES & CATERING

Private Rooms

Our variety of private dining rooms include:

- **Tower Room** (Capacity: 15-30 people)
- **Fountain Room** (Capacity: 40-60 people)
- **Garden Room** (Capacity: 50-120 people)

All of our private rooms are the perfect venue at which to hold business meetings, bridal or baby showers, Communion and Confirmations, rehearsal dinners and anniversary parties. If you need a private room for any occasion we can certainly accommodate you.

The patio at Carlucci is like being at an outdoor café in any Italian city. Our large fountain is the centerpiece of activity for dining, hosting large groups, cozying up to the bar, or listening to a variety of music. The layout makes it convenient for a romantic alfresco dinner, getting together for private parties or just a special night out.

No matter what event you are planning, rest assured that your every need will be handled with total professionalism.



Tower Room



Fountain Room



Garden Room

For More Information Contact
Sharon Borkowicz
630.512.0990
sharon@carluccirestaurant.com
1801 Butterfield Rd., Downers Grove, IL 60515

DINNER MENU ONE



ANTIPASTI
Passed during your reception
Assorted Hearth Baked Thin Crust Pizza

INSALATA
Select 1 to be served individually
Mixed Baby Greens with Grape Tomatoes and Balsamic-Dijon Vinaigrette
Romaine with Caesar Dressing and Shaved Parmesan

PASTA
Select 1 to be served individually, or 2 to be served Family Style
Rigatoni Bolognese Pasta Tubes with Traditional Meat Sauce
Radiator Shaped Pasta with Grilled Chicken, Broccoli, Red Peppers and Roasted Garlic Cream Sauce
Little Ear Shaped Pasta with Mild Italian Sausage Ragu, Tomato Cream Sauce and Spinach
Hand Rolled Pasta Quills with "Salsa Pomodoro", Sweet Basil and Fresh Ricotta Cheese
Penne Estivo Quill shaped Pasta with Fresh Tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata

PIATTI PRINCIPALE
Select 2 to be offered as entrée choices
Herb Roasted Rotisserie Chicken with Roasted Potatoes and Vegetables, in Natural Juices
Pan Roasted Chicken Breast with Marsala Wine and Mushroom Sauce over Mashed Potatoes
Sautéed Chicken Breast Picatta with Lemon, Butter, Capers and Natural Juices over Sautéed Spinach and Roasted Potatoes
Grilled Flat Iron Steak with Sautéed Vegetables and Mashed Potatoes
Arista di Maiale-Spit Roasted Tuscan Pork Loin with Roasted Potatoes and Sautéed Broccoli
Pan Roasted Atlantic Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, touch of Balsamic Reduction
Sautéed Whitefish with Lemon Butter Sauce, Capers, Sautéed Spinach, and New Potatoes

DOLCI
Select 1 to be served individually
Tiramisu
Homemade Italian Ice Cream
Homemade Italian Sorbet

Sharon Borkowicz
630.512.0990
sharon@carluccirestaurant.com
1801 Butterfield Rd., Downers Grove, IL 60515

$37.95 pp, plus tax and gratuity
$39.95 with 3 entree choices
2 entrées can be served Family Style for an additional $2 pp

DINNER MENU TWO



ANTIPASTI

Served during your reception
Assorted Hearth Baked Thin Crust Pizza
Bruschetta with Fresh Tomatoes, Goat Cheese, Marinated Mozzarella and Black Olives

INSALATA

Select 1 to be served individually
Mixed Baby Greens with Grape Tomatoes and Balsamic-Dijon Vinaigrette
Romaine with Caesar Dressing and Shaved Parmesan
Caprese Fresh Homemade Mozzarella, Fresh Tomato, Basil, EVOO

PASTA

Select 1 to be served individually, or 2 to be served Family Style
Rigatoni Bolognese Pasta Tubes with Traditional Meat Sauce
Radiator Shaped Pasta with Grilled Chicken, Broccoli, Red Peppers and Roasted Garlic Cream Sauce
Little Ear Shaped Pasta with Mild Italian Sausage, Tomato Cream Sauce and Spinach
Hand Rolled Pasta Quills with "Salsa Pomodoro", Sweet Basil and Fresh Ricotta Cheese
Penne Estivo Quill shaped Pasta with Fresh Tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata

PIATTI PRINCIPALE

Select 2 to be offered as entrée choices
Herb Roasted Rotisserie Chicken with Roasted Potatoes and Vegetables, in Natural Juices
Chicken Parmigiane Breaded Chicken Breast Baked with Marinara Sauce and Mozzarella Cheese
Pan Roasted Chicken Breast with Marsala Wine and Mushroom Sauce over Mashed Potatoes
Sautéed Chicken Breast Picatta with Lemon, Butter, Capers and Natural Juices over Sautéed Spinach and Roasted Potatoes
Grilled New York Strip Steak with Asparagus and Mashed Potatoes
Porchetta Roasted Pork Tenderloin Wrapped in Pancetta and Herbs with Garlic White Wine Sauce, Mashed Potatoes and Roasted Vegetables
Sautéed Whitefish with Lemon Butter Sauce, Capers, Sautéed Spinach, and New Potatoes
Pan Roasted Atlantic Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, touch of Balsamic Reduction

DOLCI

Select 1 to be served individually
Cheesecake with Pinenuts and Caramelized Banana
Tiramisu
Homemade Italian Ice Cream
Homemade Italian Sorbet

Sharon Borkowicz
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$48.95 pp, plus tax and gratuity
$50.95 with 3 entree choices
2 entrées can be served Family Style for an additional $2 pp

DINNER MENU THREE



ANTIPASTI

Antipasti table
Assorted Hearth Baked Thin Crust Pizza
Bruschetta with Fresh Tomatoes, Goat Cheese, Marinated Mozzarella and Black Olives
Crispy Fried Calamari with Tomato Sauce and Lemon-Basil Aioli
Mozzarella Con Prosciutto Fresh Mozzarella Wrapped in Prosciutto, Lightly Grilled with Grilled Zucchini and Grilled Knob Onions

INSALATA

Select 1 to be served individually
Mixed Baby Greens with Grape Tomatoes and Balsamic-Dijon Vinaigrette
Romaine with Caesar Dressing and Shaved Parmesan
Caprese Fresh Homemade Mozzarella, Fresh Sliced Tomatoes, Basil, EVOO
Mezzaluna Cucumbers, Tomatoes, Gorgonzola, Black Olives, Green Beans, Garbanzo Beans, Pancetta, Red Wine Vinaigrette

PASTA

Select 1 to be served individually, or 2 to be served Family Style
Rigatoni Pasta Tubes with Traditional Meat Sauce
Radiator Shaped Pasta with Grilled Chicken, Broccoli, Red Peppers and Roasted Garlic Cream Sauce
Little Ear Shaped Pasta with Mild Italian Sausage, Tomato Cream Sauce and Spinach
Hand Rolled Pasta Quills with "Salsa Pomodoro", Sweet Basil and Fresh Ricotta Cheese
Lobster Filled Ravioli with Shrimp, Tomato-Cream Sauce, Tomato and Basil
Gemelli Pasta with Wild Mushroom Blend, Garlic, Butter, White Wine, and Parmesan Cheese

PIATTI PRINCIPALE

Select to be offered as entrée choices
Sautéed Chicken Breast with Marsala and Mushroom Sauce over Mashed Potatoes
Sautéed Chicken Breast Picatta with Lemon, Butter, Capers and Natural Juices over Sautéed Spinach and Roasted Potatoes
Grilled Bone In Beef Ribeye with Roasted Potatoes and Sautéed Spinach
Grilled Beef Filet Mignon with Portobello Mushroom, Barolo Wine Sauce and Mashed Potatoes
Grilled Double Cut Pork Rib Chop with Sautéed Broccoli and Oven Roasted Potatoes
Osso Buco Braised Veal Shank in Vegetable-White Wine Sauce over Saffron Risotto
Salmone ai Ferri Grilled Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, Hot Chile Flakes, EVOO
Chef's Fresh Fish Selection of the Day

DOLCI

Served Family Style
Chef's Assortment of Desserts
(Tiramisu, Chocolate Cake, Cheesecake, Cannoli, etc.)

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$62.95 pp, plus tax and gratuity
$64.95 with 3 entrée choices

APPETIZER ADDITIONS

ANTIPASTI

To be added to any multiple course menu or cocktail party package.

COURSE	PRICE PER PERSON
Assorted Hearth Baked Thin Crust Pizza	**$2.00**
Bruschetta with Fresh Tomatoes, Goat Cheese, Marinated Mozzarella and Black Olives	**$2.00**
Melenzane Ripieni with Eggplant Rolls Stuffed with Prosciutto Cotto and Parmiggiano	**$3.50**
Roasted Portobello Mushrooms with Garlic, White Wine and Shaved Parmiggiano	**$2.50**
Homemade Mozzarella Wrapped in Proscuitto with Grilled Zucchini & Knob Onions	**$3.50**
Seasonal Grilled Vegetable Platter	**$3.00**
Assorted Italian Meats and Imported Cheese Platter	**$3.95**
Jumbo Shrimp Cocktail	**$5.50**
Crispy Fried Calamari with Tomato Sauce and Lemon-Basil Aioli	**$4.00**
Grilled Shrimp Wrapped in Pancetta	**$6.00**
Arincini (Fried Risotto Balls) with Melted Mozzarella and Peas	**$3.00**
Chicken and Vegetable Skewers	**$3.50**
Homemade Meatballs	**$2.50**
Zucchini Fritti-Pan Fried Zucchini Fritters, Tomato Vodka Cream Sauce	**$2.50**

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BUFFET MENU

COURSE

Minimum of $20 pp for lunch, $35 pp for dinner

ANTIPASTI	Price per person
Assorted Hearth Baked Thin Crust Pizza	**$2.00**
Bruschetta with Fresh Tomatoes, Goat Cheese, Marinated Mozzarella and Black Olives	**$2.00**
Eggplant Parmigiana with Melted Mozzarella and Homemade Marinara	**$3.50**
Crispy Fried Calamari with Tomato Sauce and Lemon-Basil Aioli	**$4.00**
Seasonal Vegetables Grilled with E.V.O.O.	**$3.00**
Melenzane Ripieni with Eggplant Rolls Stuffed with Prosciutto Cotto and Parmesan	**$4.00**

INSALATE	
Mixed Baby Greens with Fresh Herbs, Grape Tomatoes, White Balsamic Vinaigrette	**$3.00**
Romaine with Caesar Dressing and Parmesan	**$3.50**
with Chicken	**$5.00**
Caprese Salad with Mozzarella, Organic Tomatoes, Sweet Basil, EVOO	**$4.50**

PASTA	
Linguini Pasta with Fresh Basil and Prosciutto di Parma	**$8.95**
Radiator Pasta, Grilled Chicken, Broccoli, Red Peppers, Garlic Cream Sauce	**$9.95**
Rigatoni Pasta with Traditional Bolognese Meat Sauce	**$8.95**
Little Ear Shaped Pasta with Mild Tuscan Fennel Sausage Ragu and Baby Spinach	**$8.95**
Spaghetti Pasta with Traditional Marinara Sauce and Meatballs	**$9.95**
Penne Estivo Quill shaped Pasta with Fresh Tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata	**$8.50**

PIATTI PRINCIPALE	
Sausage and Peppers over Mascarpone Polenta	**$9.95**
Sautéed Chicken Breast with Lemon, Butter, Capers and Natural Juices over Sautéed Spinach and Roasted Potatoes	**$14.95**
Sautéed Chicken Breast with Marsala and Mushroom Sauce over Mashed Potatoes	**$14.95**
Grilled Flat Iron Steak with Sautéed Vegetables and Mashed Potatoes	**$15.50**
Oven Roasted Atlantic Salmon Served with Seasonal Vegetables	**$14.95**

DOLCI	
Tiramisu-Lady Fingers Soaked in Espresso with Marsala, Mascarpone Cheese, and Cocoa Powder	**$4.50**
Cannoli con Creme Homemade Cannolis filled with Fresh Ricotta Cream and Pistachios	**$3.50**
Homemade Chocolate Cake	**$4.50**
Bread Pudding	**$4.50**
Cheesecake with Pinenuts and Caramelized Bananas	**$4.00**

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BAR PACKAGES



PRICED PER PERSON, PER HOUR

(Shots, Cognac, Scotches and super premium brands not included)

	1 Hour	2 Hours	3 Hours	4 Hours
Beer and Wine Only	$10	$16	$21	$25
Beer, Wine & Cocktails	$16	$22	$28	$34

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EXECUTIVE COCKTAIL PARTY

3 HOUR OPEN BAR INCLUDES:
Absolut, Stoli, Beefeater, Cuervo Gold, Bacardi, J& B, All Skyy Flavors, Stoli "O", Jim Beam, Jack Daniels, Imported and Domestic Bottled Beer, Soda, and House Wines.

ANTIPASTI BUFFET TABLE
Includes Calamari, Assorted Pizzas, Bruschetta, Meat & Cheese Platter, Caprese Salad, Sausage and Peppers, Meatballs

OR

DINNER MENU
With plated dinner

ANTIPASTI
Passed during your reception
Assorted Hearth Baked Thin Crust Pizza

INSALATA
Select 1 to be served individually
Mixed Baby Greens with Grape Tomatoes and Balsamic-Dijon Vinaigrette
Romaine with Caesar Dressing and Shaved Parmesan

PASTA
Select 1 to be served individually, or 2 to be served Family Style
Rigatoni Bolognese Pasta Tubes with Traditional Meat Sauce
Radiator Shaped Pasta with Grilled Chicken, Broccoli, Red Peppers and Roasted Garlic Cream Sauce
Little Ear Shaped Pasta with Mild Italian Sausage, Tomato Cream Sauce and Spinach
Hand Rolled Pasta Quills with "Salsa Pomodoro", Sweet Basil and Fresh Ricotta
Penne Estivo Quill shaped Pasta with Fresh Tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata

PIATTI PRINCIPALE
Select 2 to be offered as entrée choices
Herb Roasted Rotisserie Chicken with Roasted Potatoes and Vegetables in Natural Juices
Pan Roasted Chicken Breast with Marsala Wine and Mushroom Sauce over Mashed Potatoes
Sautéed Chicken Breast Picatta with Lemon, Butter, Capers and Natural Juices over Sautéed Spinach and Roasted Potatoes
Grilled Flat Iron Steak with Sautéed Vegetables and Mashed Potatoes
Arista di Maiale- Spit Roasted Tuscan Pork Loin with Roasted Potatoes and Sautéed Broccoli
Pan Roasted Atlantic Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, touch of Balsamic Reduction
Sautéed Whitefish with Lemon Butter Sauce, Capers, Sautéed Spinach, and New Potatoes

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$45 pp for Appetizers and Bar Package
$60 pp for Dinner Menu and Bar Package

CARLUCCI
DOWNERS GROVE

PRIVATE DINING POLICIES

- Private lunches and dinners include Lavazza coffee and hot tea service. All other beverage charges are additional. Add $1 to menu price per person for unlimited soda and ice tea to be included.
- 20% gratuity and 8.25% sales tax is applied to the food and beverage charges. Pricing is subject to change.
- Minimum Food and Beverage (F&B) charges and/or minimum guest counts are required for private dining use.
- Food & Beverage minimums are confirmed at the time the event is scheduled according to its date, time and specific nature.
- Guarenteed guest count is required by 12:00 noon two business days prior to the function.
- If cancelled 2 weeks prior to event date deposit may be applied as credit to another private event within 1 year. If cancelled less than 2 weeks deposit is non-refundable.

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