



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 new 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 **17 years running**. In 2001, James Ward of Channel 7 said, “Top Italian Restaurant in Chicago”. Chicago Sun Times gave us Three Stars.

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. Madonna, Brooke Shields, Bonnie Hunt, Jerry Seinfeld, Bruce Springsteen, Keanu Reeves, Joe Pesce, Robert De Niro, Red Skelton, Don Ameche, Marisa Tomei, Tommy Lee Jones, Christopher Lloyd, Sid Cesar, Imogene Coca, Joyce Sloane, Joe Pantoleano, Joe Mantegna, Frank Avalon, Bonnie Hunt, 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.

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

Thank You.
Frank Reda
Owner, Topo Gigio Ristorante

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www.topogigiochicago.com

In Historic Old Town Chicago

Main Course Package Includes:

ANTIPASTO FREDDO

A Presentation of Italian Meats, Cheese, Grilled Vegetables, and Bruschetta Served Buffet 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 Appetizers (Optional):

TORTELLINI ALLA PANNA: \$ 7

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

FARFALLE AI DUE SALMONI: \$ 7.5

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

FUSILLI TOPO GIGIO: \$ 6.5

Fusilli with Chicken in Our Own Special Sauce

ORECCHIETTE "TAORMINA": \$ 6.5

Traditional Sicilian Dish. Ear-shaped Pasta, In a Fresh Tomato Sauce, Eggplant and Aged Ricotta Cheese

CONCHIGLIE ALLA SARDA: \$ 6.5

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

RIGATONI AL FILO DI FUMO: \$ 6.5

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

SEDANI DELL'ORTOLANO: \$ 6

Tubular Pasta with Fresh Vegetables and Herbs, in Garlic and Olive Oil or Pomodoro Sauce.

Main Courses 2 options with one Vegetarian option

Carne

SALTIMBOCCA ALLA ROMANA: \$ 33

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

SALTIMBOCCA ALLA PARMIGIANA \$ 31

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

PICCATINA DI VITELLA AL LIMONE: \$ 31

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

FILETTO AL BAROLO: \$ 35

Two 5 Oz. Prime Fillet 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: \$ 37

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

PORK LOIN CHOPS: \$ 30

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: \$ 30

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

PETTI DI POLLO ALLA VALDOSTANA: \$ 35

Breast of Chicken Stuffed with Fontina Cheese, Prosciutto Cotto and Spinach.
Baked with Sun Dried Tomatoes and Porcini Mushrooms Sauce.

POLLO CARUSO: \$ 30

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

PETTI DI POLLO ALLA FIORENTINA \$ 35

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

POLLO MARINATO ALLA GRIGLIA: \$ 30

Boneless Breast of Chicken Marinated Overnight in Our Special Marinade, Grilled to Perfection.
Served with Roasted Potatoes & Asparagus

PETTI DI POLLO ALLA PARMIGIANA: \$ 30

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

PETTI DI POLLO SAVOIA: \$ 30

Boneless Breast of Chicken, Baked with Mushrooms and Pine Nuts in Marsala - Cream Sauce.
Served with Spinach in Garlic and Oil

POLLO E. SALSICCIA ALLA CACCIATORA: \$ 30

Chicken and Italian Sausage Baked with Tomatoes, Peppers, Onions, and Mushrooms.

Pesce (Fresh Fish)

FLORIDA SWORDFISH: \$ 33

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

FLORIDA RED NOSE GROUPER: \$ 36

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

VIRGINIA STRIPED SEA BASS: \$ 33

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

HAWAIIAN MAHI-MAHI: \$ 33

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

LAKE SUPERIOR WHITE FISH AL LIMONE E CAPPERI: \$ 30

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

SPIEDINI ADRIATICA \$ 32

Grilled Scampi & Sea Scallops on a Skewer, Served on a Bed of Sautéed Spinach in Garlic & Oil.

Vegetarian Dishes

EGGPLANT ALLA PARMIGIANA \$30

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

NAPOLEONE DI VEGETALI \$ 30

Vegetable Napoleon, Layers of Polenta, Roasted Tomato, Portobello Mushroom, Roasted Eggplant, Roasted Red Peppers, Baked with Mozzarella.

Combination Plates

WHITE FISH & VEAL SCALOPPINE ALLA MARSALA \$ 35

Served with Spinach in Garlic & Oil.

WHITE FISH & PETTI DI POLLO ALLA VESUVIO \$ 33

Served with Spinach in Garlic & Oil.

PETTI DI POLLO AL ROSMARINO & CONCHIGLIE ALLA SARDA \$ 33

LOBSTER TAIL & FILLET MIGNON: Market Price

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

JUMBO SHRIMPS & FILLET MIGNON: Market Price

Grilled Jumbo Shrimp and Beef Fillet Tenderloin with Barolo Reduction and Mushrooms
Served with Roasted Garlic Mashed 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

Price is For Each Item

Minimum Order is 20 Item For Each Selection

Bruschetta alla Romana \$ 2

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

Crostini Di Tonno E Peperoni Arrosto \$ 1.50

Toasted French bread with Tuna Salad and Roasted Peppers

Crostini alla Siciliana \$ 1.50

Toasted French bread with Eggplant Caponata

Crostini Caprese \$ 2

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

Crostini di Prosciutto e Mozzarella \$ 3

Toasted French bread with Prosciutto di Parma and Mozzarella di Bufala

Prosciutto e Melone \$ 4

Prosciutto di Parma, Cantaloupe Melon Drizzled with Aged Balsamic Vinegar

Spiedini di Pollo \$ 3.50

Chicken Skewers in Garlic and Rosemary Rub

Spiedini di Salsiccia \$ 3

Grilled Italian Sausage Skewers

Funghi al Ripieno di Pesce \$ 5

Mushroom Caps, Stuffed with Seafood and Baked.

Salmone e Caviale \$ 4

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

Tartine al Filetto di Manzo \$ 3.50

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

Costoletta di Agnello alla Brace \$ 4

Australian Lamb Chop, Grilled Med. Rare, Balsamic Reduction

Agnello allo Spiedo \$ 3.50

Grilled Lamb Skewers

Shrimp Satay \$ 4

Grilled Jumbo Shrimp Skewers with Thai Peanut Sauce Wrapped in Prosciutto and Grilled

Shrimp Cocktail \$ 4

Chilled Jumbo Shrimp with Cocktail sauce or Creole Mustard Sauce

For Finger Food Cocktail-Party Only, The Minimum Charge is \$ 28 p.p. plus Bar Package

Buffet Party Menu

**For Buffet Menu Only The Minimum Charge is \$ 30.00 p. p. plus Bar Package
Everything on Buffet Menu is A La Carte**

Up to 3 Appetizers

ANTIPASTO CALDO: Seafood platter of Mussels, Baked Clams, Calamari Fritti	\$ 8.00
ANTIPASTO FREDDO: a selection of Italian meats, Cheeses, and Grilled Vegetables. Bruschetta alla Romana is served with Antipasto Freddo	\$ 6.00
CROSTINI WITH TUNA OR CANELLINI BEANS	\$ 2.50
PROSCIUTTO E MELONE: Prosciutto Di Parma with melon.	\$ 4.00
STUFFED MUSHROOM: Mushroom caps baked and stuffed with seafood. (2 each)	\$ 5.00
POLPETTE DELLA NONNA: Grand Mother's meatballs in tomato sauce. (2 each)	\$ 3.50
TARTINE AL SALMONE: Norwegian smoked salmon tarts dill and lemon. (2 each)	\$ 4.00
SPIEDINI DI POLLO: Chicken Skewers, Garlic and Rosemary.	\$ 3.50
SPIEDINI DI SALSICCIA: Skewered Italian sausage with peppers.	\$ 3.00
SHRIMP & SCALLOPS SKEWERS: Served with ground mustard sauce. (Each)	\$ 5.50
SHRIMP COCKTAIL: Jumbo Shrimp, served on ice with cocktail sauce. (Each)	\$ 4.00
CALAMARI FRITTI: Fried Calamari, served with lemon and marinara sauce.	\$ 4.00
GORGONZOLA AND ROASTED PEPPERS CANAPES (2 each)	\$ 4.00
FOCACCIA SANDWICHES Prosciutto and Mozzarella (2 each)	\$ 4.00
INSALATA MISTA DELLA CASA (Not Counted as an Appetizer) Curly Endive & Romaine Lettuce, Tomato & Cucumber with Balsamic Vinaigrette	\$ 4.00

Up to 3 Main Courses

TORTELLINI ALLA PANNA: Veal or Cheese Filled Tortellini, in a Cream Sauce, With Mushrooms, Pancetta, Sweet Peas and Parmigiano Cheese.	\$ 7.00
FARFALLE AI DUE SALMONI: Bow-Tie Pasta with Norwegian Smoked Salmon & North Pacific Salmon in a Light Tomato-Cream Sauce with fresh dill	\$ 7.50
FUSILLI TOPO GIGIO: Fusilli with Chicken in a Tomato Cream Sauce	\$ 6.50
ORECCHIETTE "TAORMINA" Ear-shaped Pasta, In a Fresh Tomato Sauce, Eggplant and Aged Ricotta Cheese	\$ 6.50
POLLO ARROSTO AL ROSMARINO: Roasted Chicken (cut) Baked with Garlic, Rosemary, Wine and Lemon Sauce. Served with Oven Roasted Potatoes.	\$7.50
POLLO CARUSO: Boneless Breast of Chicken Baked with Prosciutto, Eggplant & Mozzarella in a Wine-Sage Sauce. Served with Roasted New Potatoes	\$8.50
LAMB CHOP: Individual (1) Lamb Chop in Balsamic Vinegar Reduction	\$5.00

CARVING STATION

Beef Tenderloin; One for Approximately 15 to 30 guests.	\$ 200.00
Leg of Lamb, One for Approximately 15 to 30 guests. Served with Roasted New Potatoes and Vegetables.	\$ Market

DESSERTS: Up to 2 Desserts

Tiramisú	\$ 5.00
Profiteroles: Filled with Pastry Cream, with Chocolate Sauce	\$ 5.00
Zabaglione Chocolate Mousse Cake.	\$ 5.00

Party Beverage Package

Bar Service Only, One Hour Minimum, Consecutive Hours.

BRANDS:	ONE HOUR Per Person	TWO HOURS Per Person	THREE HOURS Per Person
CALL BRANDS:	\$ 15	\$ 21	\$ 27
PREMIUM	\$ 17	\$ 23	\$ 29

Plus 11% Illinois Sales Tax

➤ **CALL BRANDS**

Smirnoff Vodka, Beefeaters Gin, Gordon's Gin and Vodka, Bacardi Rum, Cuervo Tequila, Johnny Walker Red, Jim Beam, Sambuca, Grappa, Moretti Beer, Dewars, Early Times, Sauza Tequila, Miller Lite & Genuine Draft, and Bud Lite. Pinot Noir, Cabernet Sauvignon, Chianti, Merlot, Chardonnay, White Zinfandel, & Pinot Grigio by the Glass.

➤ **PREMIUM BRANDS**

Absolut Vodka, Ketel One Vodka, Chivas Regal, Tanqueray, Frangelico, Bailey's, Jack Daniels, Canadian Club, Seagram's VO, Peroni, Moretti, Corona, Heineken, St. Pauli non-alcoholic, Amstel Light, and all Call Brands and wine mentioned above.

The hours in the cocktail package have to be continuous.

SPECIAL WINE OFFERING

Imported Italian Merlot, Chianti, and Pinot Grigio, Chardonnay (House Choice) at \$26 per 750m Bottle. Other Wines and Champagnes can be selected from our wine list.

SPECIAL NOTE

- You may bring your own flowers.
- Room Fee of \$150 applies to all parties.
- DJ hook-up charge and Dance Floor \$200 rental.
- Microphone and speaker rental available for \$50.
- A Liquor Package must be selected

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 **72** hours prior to the event. Final counts for Monday or Tuesday events must be given by 12:00 noon on the previous Thursday. 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 payment either by cash, certified check, or cashier's check. The guaranteed number of guests must be made at least 72 hours prior to your function. Personal checks are accepted 14 days prior to the function. Any additional charges are to be paid the day of the event. Should any personal check be returned for whatever reasons **TOPO GIGIO** shall have the right to cancel the function and retain the deposit.
8. Tax exemptions groups must submit current acceptable documentation of its tax exempt status.
9. A room fee of \$150 is applied to all parties.
10. Fewer than forty-five guests must pay for 40 guests.
11. 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.
12. 10.75 % Food and Bar Sales Tax and an 18% service charge will be added to the final bill.
- 13. 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 _____ Check # _____

Agreed to by Party Host

by Topo Gigio Officer