

Hors D'Oeuvres Selections

All hors d'oeuvres have a minimum order of one dozen

PASSED OR STATIONED COLD

- HEIRLOOM TOMATO BRUSCHETTA 35/dozen
fresh basil, balsamic reduction
- CAPRESE SKEWERS 36/dozen
pesto balsamic reduction
- SHRIMP COCKTAIL SHOOTER 65/dozen
- AVOCADO TOAST CROSTINI 48/dozen
fresh mozzarella, cherry tomato
- SHRIMP DIAVOLO 50/dozen
- BOURSIN CHEESE STUFFED ENDIVE 48/dozen
roasted beets and toasted walnuts

PASSED OR STATIONED HOT

- CHEESEBURGER SLIDERS 56/dozen
house pickles, Dijonnaise
- LA BELLA MEATBALLS 48/dozen
veal, pork, ground beef, ricotta
- VESIVIO CHICKEN SKEWERS 40/dozen
- MINI CRAB CAKE 72/dozen
louie dressing
- MINI FRIED CHICKEN SANDWICH 60/dozen
fresh-baked bun, chipotle honey, pickle
- CRISPY RAVIOLIS 24/dozen
handmade, parmesan, marinara, basil
- CRAB CAKES 60/dozen
- ARANCINI 50/dozen

STATIONED APPS

- ITALIAN BEAN DIP 4.5/person
olive oil, grilled ciabatta
- CHARCUTERIE & ARTISAN CHEESE BOARD 13/person
crackers, mostarda, olives
- SHRIMP COCKTAIL 65/dozen
house cocktail sauce, lemon
- ASSORTED SEASONAL PIZZAS 18/each

STATIONED DESSERTS

- ASSORTED MINI DESEERTS, LEMON BARS,
TIRAMISU, MINI NY CHEESECAKE, MACARONS
48/dozen

Beverage Packages

HOUSE WINE/BEER

2 HOURS 30 per guest / 3 HOURS 37 per guest
4 HOURS 45 per guest

WINE

- Regaleali Rosé
- Vino Bianco Falesco Bianco
- Avisi, Prosecco
- Vino Rosso Falesco Vitiano
- Lumina Pinot Grigio

BEER

- Miller Lite
- Two
- Miller Highlife
- Brothers
- Budweiser
- Heineken
- Corona
- 312

CALL-BRAND LIQUORS BEER / HOUSE WINE

2 HOURS 41 per guest / 3 HOURS 47 per guest
4 HOURS 54 per guest

WINE (choose 3)

- Regaleali Rosé
- Vino Bianco Falesco Bianco
- Avisi, Prosecco
- Vino Rosso Falesco
- Lumina Pinot Grigio

BEER (choose 4)

- Miller Lite
- Amstel
- Miller Highlife
- Heineken
- Budweiser
- Corona

LIQUOR

- Stoli Vodka
- Ford's Gin
- Gran Centenario Tequila
- Flor de Caña Rum
- Buffalo Trace Bourbon
- Monkey Shoulder Scotch

PREMIUM-BRAND LIQUORS BEER / HOUSE WINE

2 HOURS 55 per guest / 3 HOURS 64 per guest
4 HOURS 73 per guest

WINE (choose 4)

- Avisi Prosecco
- Complicated Pinot Noir
- Gott Pinot Grigio
- San Polo Rubio, Tuscany
- Echo Bay Sauvignon Blanc
- Iron + Sand Cabernet Sauvignon
- Ceretto Arneis, Blangè
- Napa Cellars, Napa Valley, CA

BEER (choose 4)

- Miller Lite
- Lagunita's Lil
- Bud Light
- Sumpin Sumpin
- Budweiser Amstel
- Goose Island
- Matilda
- Heineken
- Corona
- Blue Moon

LIQUOR

- Stoli Gold Vodka
- Meyer's Dark Rum
- Grey Goose
- Hendrick's Gin
- Vodka Kettle One
- Bulleit Rye
- Herradura Silver
- Crown Royal Whiskey
- Bacardi Superior Rum
- Woodford Bourbon
- Johnny Walker Black Label Scotch

120 W. MONROE STREET | CHICAGO, IL



TRATTORIA La Bella

PRIVATE DINING



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Lunch 3-Course

50/person

STARTER *(select one)*

CAESAR SALAD

romaine, croutons, parmesan, caesar dressing

HOUSE SALAD

mixed greens, tomatoes, cucumbers, and shaved parmesan

CLASSIC MINESTRONE

ENTRÉE *(select three)*

CAPRESE SANDWICH *with chicken or without*

fresh tomatoes, mozzarella, basil, evo, balsamic vinegar

ROMANO CRUSTED CHICKEN CHOP SALAD

chopped crisp greens, blue cheese, genoa salami, olives, tomatoes, pepperoncini, pasta, mild giardinara, croutons, italian dressing

CLASSIC MEATBALL GRINDER

meatball, tomato sauce, provolone cheese, fries

PENNE A LA VODKA

shrimp or grilled chicken

CAPRESE RAVIOLI

fresh mozzarella, tomato, basil, marinara, parmesan

DESSERT *(select one)*

GELATO - Chocolate, Strawberry, Vanilla

SORBET - Lemon, Raspberry

Lunch 4-Course

60/person

STARTER *(select one)*

CLASSIC BRUSCHETTA

2 pieces per person

ITALIAN BEAN DIP

olive oil, grilled ciabatta

CRISPY RAVIOLI 2 pieces per person

handmade, parmesan, marinara, basil

FIRST COURSE *(select one)*

CAESAR SALAD

romaine, croutons, parmesan, caesar dressing

HOUSE SALAD

mixed greens, tomatoes, cucumbers, and shaved parmesan

CLASSIC MINESTRONE

ENTRÉE *(select three)*

SALMON A LIMONE

pan roasted, lemon oregano butter sauce, sauteed spinach, artichokes, cauliflower puree

CHICKEN PARMESAN

breaded chicken breast, tomato sauce, mozzarella, angel hair pasta

CAPRESE RAVIOLI

fresh mozzarella, tomato, basil, marinara, parmesan

CHICKEN VESUVIO

half roasted chicken, potato wedge, peas, shallots, lemon oregano sauce

DESSERT *(select one)*

GELATO - Chocolate, Strawberry, Vanilla

SORBET - Lemon, Raspberry



Dinner 3-Course

70/person

STARTER *(select one)*

CAESAR SALAD

romaine, croutons, parmesan, caesar dressing

HOUSE SALAD

mixed greens, tomatoes, cucumbers, and shaved parmesan

ENTRÉE *(select three)*

CHICKEN VESUVIO

half roasted chicken, crispy potatoes, peas, shallots, lemon oregano sauce

CHICKEN PARMESAN

breaded chicken breast, tomato sauce, mozzarella, angel hair pasta

SALMON A LIMONE

pan roasted, lemon oregano butter sauce, sauteed spinach, artichokes, cauliflower puree

FETTUCCHINE ALFREDO

ground veal and beef, tomato sauce, ricotta

CAPRESE RAVIOLI

fresh mozzarella, tomato, basil, marinara, parmesan

DESSERT *(select one)*

TIRAMISU

LIMONCELLO CAKE

raspberry, lemon sorbetto

GELATO - Chocolate, Strawberry, Vanilla

SORBET - Lemon, Raspberry

Dinner 4-Course

85/person

STARTER *(select one)*

FRIED CALAMARI

lightly breaded calamari, lemon, cocktail sauce

ITALIAN BEAN DIP

olive oil, grilled ciabatta

CRISPY RAVIOLI 2 pieces per person

handmade, parmesan, marinara, basil

FIRST COURSE *(select one)*

CAESAR SALAD

romaine, croutons, parmesan, caesar dressing

HOUSE SALAD

mixed greens, tomatoes, cucumbers, and shaved parmesan

CLASSIC MINESTRONE

ENTRÉE *(select three)*

ROASTED NEW YORK STEAK - 15 extra

12 oz New York strip steak, asparagus, tuscan, roasted potatoes, mushroom sauce

SALMON A LIMONE

pan roasted, lemon oregano butter sauce, sauteed spinach, artichokes, cauliflower puree

CHICKEN PARMESAN

breaded chicken breast, tomato sauce, mozzarella, angel hair pasta

EGGPLANT PARMESAN

lightly breaded eggplant, mozzarella, tomato sauce

GRILLED LAMB CHOPS OREGANATA*

rappini, garlic mashed potato

DESSERT *(select one)*

TIRAMISU

LIMONCELLO CAKE

raspberry, lemon sorbetto

PISTACHIO GELATO

CANNOLI

SORBET - Lemon, Raspberry

