



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 Appétit 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 white linens, votive and pillar candles, guest-pay car valet, chalkboard or printed menus and table numbers. Additional services can be provided for an additional charge.

Our Parties & Events' Manager, Michelle Osland, 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

ROOM CAPACITIES

Private Room

Accommodates 15 to 65 Guests

Large Private Room

Accommodates 100 to 150 Guests

Semi-Private Room

Accommodates 30 to 100 Guests

Private Chef's Table

Accommodates 12 to 22 Guests

Entire Osteria

Accommodates 150 to 225 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
Roasted Garlic with Balsamic Vinegar
House Marinated Olives

ANTIPASTI

(served family-style)

CHOOSE THREE

Veal Meatballs with Simple Tomato Sauce
White Bean Spread, Crostini
Farmer's Market Bruschetta
Classic Caesar with Garlic Croutons
Seasonal Greens with Dried Cherries & Walnuts
Italian Vegetable Salad
Chopped Salad with Tomatoes, Celery, Parmesan & Croutons
Chopped Salad with Chicken and Avocado (+ 2.00 per Person)
Crisp Calamari with Tomato Sauce (+ 4.00 per Person)
Oven Roasted Tomato Caprese with Fresh Mozzarella (+ 2.00 per Person)
Margherita Pizza with San Marzano Tomatoes & Fresh Mozzarella (FOR GROUPS UNDER 40)

SECONDI

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

CHOOSE FOUR

Chef's Selected Seasonal Fish
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence
Slow Braised Short Rib, Red Wine Sauce & Whipped Potatoes
Pan Roasted Faroe Island Salmon ~ Chef's Seasonal Preparation (+ 5.00 per Order)
Pan Roasted Sea Scallops ~ Chef's Seasonal Preparation (FOR GROUPS UNDER 40, + 8.00 per Order)
Gorgonzola Crusted Filet Mignon (+ 12.00 per Order)
Gemelli, Sage, Brown Butter, Walnuts & Parmesan
Farro, Risotto Style, with Market Vegetables
Penne with Chicken, Mozzarella & Tomato Cream
Vegetarian Ricotta Cavatelli with Wild Mushrooms & Brown Butter

DOLCE

(individually-plated)

CHOOSE ONE

Double Chocolate Tart with Whipped Cream
Ricotta Cheesecake with Caramel Sauce
Coffee & Tea

\$25.95 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
House Marinated Olives

ANTIPASTI

(served family-style)

Italian Vegetable Salad
Veal Meatballs with Simple Tomato Sauce
White Bean Spread, Crostini

SECONDI

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

Chef Selected Seasonal Fish
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence
Slow Braised Short Rib, Red Wine Sauce & Whipped Potatoes
Farro, Risotto Style, Market Vegetables

Seasonal Market Vegetable
Calabrian Potatoes with Chilies & Herbs

DOLCE

(individually-plated)

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

44.95 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
House Marinated Olives
Prosciutto la Quercia, Parmesan

ANTIPASTI

(served family-style)

Italian Vegetable Salad
Veal Meatballs with Simple Tomato Sauce
White Bean Spread, Crostini

PRIMI

(served family-style)

Penne with Chicken, Mozzarella & Tomato Cream
Gemelli, Sage, Brown Butter, Walnuts & Parmesan

SECONDI

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

Chef Selected Seasonal Fish
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence
Slow Braised Short Rib, Red Wine Sauce & Whipped Potatoes
Farro, Risotto Style, Market Vegetables

Seasonal Vegetable
Calabrian Potatoes with Chilies & Herbs

DOLCE

(individually-plated)

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

51.95 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
House Marinated Olives
La Quercia Prosciutto

ANTIPASTI

(served family-style)

Italian Vegetable Salad
Veal Meatballs with Simple Tomato Sauce
White Bean Spread, Crostini
Housemade Focaccia

PRIMI

(served family-style)

Penne with Chicken, Mozzarella & Tomato Cream
Gemelli, Sage, Brown Butter, Walnuts & Parmesan

SECONDI

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

Pan Roasted Faroe Island Salmon ~ Chef's Seasonal Preparation
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence
Gorgonzola-Crusted Filet Mignon
Farro, Risotto Style, Market Vegetables

Seasonal Vegetable
Calabrian Potatoes with Chilies & Herbs

DOLCE & CELLO

(individually-plated)

Chef's Selected Seasonal Cellos
Double Chocolate Tart with Whipped Cream
Coffee & Tea
House Filtered Still & Sparkling Water

69.95 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

Ciabatta Bread
Housemade Focaccia
House Marinated Olives
Balsamic Marinated Garlic
Fresh Mozzarella with Extra Virgin Olive Oil & Chili Flake
Artisanal Salumi and Prosciutto la Quercia
Veal Meatballs with Simple Tomato Sauce
Chopped Salad with Tomatoes, Celery & Parmesan

ITALIAN DINNER CELEBRATION

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

38.00/Guest—2 Hours

Farro, Risotto Style, Market Vegetables
Penne with Chicken, Mozzarella & Tomato Cream
Seasonal Chef's Selected Fish of the Day
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence
Slow Braised Short Rib, Red Wine Sauce & Whipped Potatoes
Seasonal Vegetables
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 Crostata
Macaroons
Chocolate Toffee Cookies
~House-made Limoncello and Chokolacello~

GELATO STATION

Italy's version of ice cream. Hand-scooped, with a variety of toppings.

10.00/Guest—1 Hour ~ Minimum of 30 Guests

150.00 Set-Up Fee

Three Host-Selected Gelato Flavors
House-Made Caramel, Chocolate Sauces
Candies, Sweets and Treats

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 to Five ✦ 24.00 per Dozen (*Two Dozen Minimum per Selection*)

- Warm Crespelle, Goat Cheese, Roasted Tomato
- Ricotta with Local Honey, Crostini
- Gorgonzola & Bacon Stuffed Dates (Gluten-Free)
- Short Rib Crostini with Spiced Peppers
- Crispy Basil Shrimp
- Roasted Sirloin with Crispy Onions
- Smoked Salmon with Herb Mascarpone
- Market Bruschetta
- Crispy Eggplant Arancini
- Roasted Cherry Tomato Caprese, Crostini
- Polenta Triangles with Wild Mushrooms
- Pecorino with Prosciutto (Gluten-Free)
- Crisp, Thin-Crust Roman Style Pizzas: 12.50 EACH
 - Chef's Selections of Artisan Ingredients

Prosciutto la Quercia

Served family-style as an Antipasti

\$3.00 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

Ricotta with Local Honey

Served Family Style, with Dolce

\$4.95 Per Person

CONSUMPTION BAR

Full Bar Available
Host-Selected Red and White Wine
~All Beverages will be Charged as Consumed~

-OR-

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



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

PACKAGE I ~ Refer to Pricing Above

CH Vodka, CH Gin, Bacardi, Dewar’s, Ezra Brooks Bourbon, El Jimador

PACKAGE II ~ + 5.00 per Person

Tito’s Vodka, CH Gin, Bacardi, Captain Morgan, Dewar’s, Jack Daniels, Ezra Brooks Bourbon, El Jimador

PACKAGE III ~ + 10.00 per Person

Kettle One, Tanqueray, Bacardi, Captain Morgan, JW Black, Jack Daniels,
Maker’s Mark, Crown Royal, Casamigos

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, Michelle Osland

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 60 days advanced notice. If cancellation occurs less than 60 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?

Gratuity for your service staff is at your discretion. In addition, a 3% planner fee will be added to the total bill at the conclusion of your event.