



Eat better. Host better.

EATALY

**CHICAGO
CATERING BOOK**

43 East Ohio Street
Chicago, Illinois 60611
312.521.8700





THE IDEA BEHIND EATALY IS SIMPLE

We gather high quality Italian food and drink under one roof where you can eat, shop, and learn. Oscar Farinetti first envisioned the Eataly concept in 2004. After three years of research and planning, he opened our first store in Torino, Italy, in January 2007. There are more than 35 Eataly stores around the world, with the highest number concentrated in Italy. Within the next couple of years, Eataly is planning to open new locations in Europe, the U.S., and Canada. Our future is bright, and we believe the best is yet to come.

COLAZIONE | 4 to 5

Breakfast

PRANZO & CENA | 6 to 11

Lunch & Dinner

FESTA | 12 to 13

Entertainment Platters

DOLCE | 14 to 15

Dessert

DA BERE | 16

Beverages

HOW TO ORDER | 17



LET US CATER YOUR NEXT MEETING OR EVENT!

At Eataly, we believe you should only fill your body with the best ingredients available. We never use fillers, preservatives, high fructose corn syrup, or frozen products. Our team consists of top-notch cheese mongers, highly-skilled and experienced chefs, and Italy's most talented bakers and pastry makers. When you cater with Eataly, you are making a choice to use the best! Whether it is an office happy hour or early breakfast meeting, rest assured that your food will arrive beautifully presented and taste even better!



- AN ITALIAN BREAKFAST -



ITALIAN BREAKFAST SANDWICHES

- Served on our housemade cornetto -

Small \$55 · Serves 8-12

Large \$85 · Serves 12-16

- Served Cold -

EGG SALAD

Hard-boiled eggs, Grana Padano®
mayonnaise, arugula, tomato

SALMONE SOTTO SALE

Cured salmon, chive crème fraîche,
arugula, tomato 🌿

Our cornetti are
baked fresh daily until
golden brown!



ITALIAN BREAKFAST PASTRIES

Small \$40 · Serves 8-12 | Large \$50 · Serves 12-16

*The typical Italian breakfast may be light, but it is full of flavor!
Enjoy an assortment of our housemade Italian breakfast pastries.*

- AN ITALIAN BREAKFAST -

BUILD-YOUR-OWN YOGURT BAR

\$60 • Serves 8-12

Served family-style, our build-your-own yogurt bar uses the finest yogurt from Windcrest Family Farms in Trenton, Illinois, granola from Pure Blend Granola in Michigan and fresh fruit. 🌱



SEASONAL FRUIT PLATTER

Small \$65 • Serves 8-12 | Large \$125 • Serves 12-16

The seasonal fruit platter is freshly cut, assembled to order and served family-style. 🌱 (GF)

LAVAZZA GRAN FILTRO DRIP COFFEE

\$20 • Serves 10-12 | \$80 • Serves 40-50

- Includes cream and sugar -

NATALIE'S JUICE

Orange or Grapefruit

\$8 • 64 oz



- FOCACCIA -

*Pillowy dough topped
with fresh ingredients*

Small \$20 • Serves 8-12 | Large \$40 • Serves 12-16

Using a classic Italian recipe, Eataly focaccia is made from Mulino Marino Italian flour and baked fresh in-house daily!

CLASSICA

Sea salt, rosemary, extra virgin olive oil 🌿

PROSCIUTTO

Prosciutto cotto, housemade mozzarella

FUNGHI E PROVOLONE

Mushroom and provolone cheese 🌿

CINQUE FORMAGGI

*Housemade mozzarella, Grana Padano®,
Parmigiano Reggiano®, provolone, gorgonzola* 🌿

MIXED FOCACCIA

*Includes Classica, Prosciutto, Funghi e
Provolone, and Cinque Formaggi*



- INSALATE -

Small \$55 • Serves 8-12 | Large \$65 • Serves 12-16

Our salads and side dishes are made fresh every day. We source the best ingredients and work with the finest purveyors to produce unique, healthy, and vibrant dishes. All salads are served family-style.

RUCOLA

Arugula, English peas, prime rib, radish,
Grana Padano, green goddess dressing (GF)

MERCATO

Mixed greens, shaved vegetables, farro,
pickled vegetables, Grana Padano,
Prosecco vinaigrette (V)

CAVOLO NERO

Kale, arugula, roasted beets and carrots,
hazelnuts, Cacio di Roma honey vinaigrette (V) (GF)

CAPRESE

Housemade mozzarella, cherry tomatoes,
extra virgin olive oil, basil, sea salt (V) (GF)

TACCHINO

Bibb lettuce, roasted turkey breast, roasted
potatoes, Castelvetrano olives, green beans,
tomatoes, crispy speck, herb vinaigrette (GF)

MISTA

Mixed greens, Castelvetrano olives, red onion,
salumi, white beans, red wine vinaigrette (GF)



- CONTORNI -

Small \$55 • Serves 8-12 | Large \$65 • Serves 12-16

CAPONATA

Sweet and sour eggplant with celery,
raisins and pine nuts  

BARBABIETOLE

Roasted beets with balsamic vinegar,
honey and chives  

CECI E OLIVE

Marinated chickpeas and olives  

CARCIOFI MARINATI

Marinated artichokes with mint and chili  

POMODORI ARROSTO

Roasted tomatoes with olive oil
and basil  

PATATE ARROSTO

Beef fat-fried potatoes with sea salt
and rosemary 

BROCCOLI E PECORINO

Broccoli, lemon, Pecorino Romano  

CAROTE ARROSTO

Roasted baby carrots with pistachio
and honey  

OLIVE MARINATE

Marinated Castelvetrano, Cerignola
and Gaeta olives  



- PIZZA ALLA PALA -

- Each pizza is cut into eight pieces -

The long, rectangular shape of this traditional Roman-style pizza makes a perfect and unique option for sharing. Each pizza is made with Eataly's stone ground organic Italian flour from Mulino Marino and baked at 580°F in our electric oven for a crispy yet pillowy crust.



MARGHERITA | \$18

San Marzano tomato, housemade mozzarella, basil 🌿

AMATRICIANA | \$18

San Marzano tomato, crispy salumi, red onion, cacio di Roma cheese, chili flake

TRICOLORE | \$22

Housemade stracciatella, arugula, Prosciutto di Parma, cherry tomatoes

SOPPRESSATA | \$18

San Marzano tomato sauce, soppressata picante, fontina, parsley

QUATTRO FORMAGGI | \$20

Housemade mozzarella, fontina, smoked provolone, gorgonzola, chives 🌿

FUNGHI | \$18

Roasted mushrooms, provolone, mozzarella, olive oil, parsley, saba 🌿

- ASSORTED PANINI -

Small \$115 • Serves 8-12 | *Select 1-2 types of sandwiches*
Large \$175 • Serves 12-16 | *Select 2-3 types of sandwiches*

Each panino is made with staple ingredients such as housemade mozzarella, local produce, and artisanal cured meats on a housemade baguette.

Each panino comes cut in half

VARESE

*Rotisserie chicken salad, crispy salumi,
Grana Padano aioli, arugula*

EMILIANO

*Prosciutto crudo, housemade mozzarella,
arugula*

SICILIANO

*Olive oil-poached tuna, lemon aioli, hard-boiled
eggs, Castelvetrano olives, celery, arugula*

CAPRI

*Mozzarella di bufala, sliced tomatoes,
basil, extra virgin olive oil *



*Our baguettes are hand-
shaped and baked in our
wood burning oven!*

- ROSTICCERIA -

Roasted meat from our butcher counter. Served hot with our housemade baguette to make your own panini.



TURKEY ARISTA

Small \$130 • Serves 8-12
Large \$190 • Serves 12-16

*Roasted, boneless turkey breast
with braised fennel, extra virgin
olive oil, sea salt and black pepper*

PRIME RIB

Small \$175 • Serves 8-12
Large \$235 • Serves 12-16

*Our signature porcini-rubbed prime
rib with extra virgin olive oil, sea
salt and black pepper*

- PIATTI -

Small \$80 · Serves 8-12 | Large \$120 · Serves 12-16

POLPETTE

Pork and veal meatballs, San Marzano tomato sauce, housemade mozzarella

POLLO ARROSTO

Roasted rotisserie chicken with salsa verde (GF)

PULLED PORK

Rosemary and garlic-braised pulled pork shoulder (GF)

LASAGNE

Small \$85 · Serves 8-12 | Large \$140 · Serves 12-16

Ragù alla Bolognese, San Marzano tomatoes, Parmigiano Reggiano®



- SALUMI & FORMAGGI PLATTERS -

- Includes housemade bread, mostarda, and fresh fruit -



SALUMI PLATTER

We have sourced the finest cured meats Italy has to offer and paired them with American salumi producers who stay true to the traditional Italian style.

CLASSICO

Small \$90 • Serves 8-12

Large \$130 • Serves 12-16

For the lover of all things meat!

RISERVA

Small \$110 • Serves 8-12

Large \$150 • Serves 12-16

A unique combination of our finest cuts!



FORMAGGI PLATTER

By partnering with local and Italian cheesemakers, we are proud to carry over 400 types of cheese.

CLASSICO

Small \$80 • Serves 8-12

Large \$120 • Serves 12-16

*A crowd pleasing selection celebrating
the best of Italy! 🌿*

RISERVA

Small \$110 • Serves 8-12

Large \$150 • Serves 12-16

For the serious Italian cheese connoisseur! 🌿

- PASTICCINI -

Seasonal Assortment of Pasticcini for \$90 · Serves 15-20

In the Italian tradition, assorted pasticcini, literally "small pastries," make charming gifts. They are served for dessert, as a treat to accompany espresso and for celebrations with sparkling wine. In Italy, we often enjoy them as a light dessert in the early afternoon following the family Sunday lunch.

PASTICCINO ALLA NOCCIOLA

Bigne filled with hazelnut cream

BABÀ AL RUM

Rum-soaked sponge cake

SUPIR

*Frolla topped with whipped cream
and chocolate*

FUNGHETTO AL GIANDUJA

*Bigne filled with dark chocolate
and hazelnut cream*

PASTICCINO AL PISTACCHIO

Bigne filled with pistachio

CHANTILLY

Bigne filled with chantilly cream

FRUTTINO

*Fruit tart topped with raspberry,
blueberry, or blackberry*

QUADRATINO AL CIOCCOLATO

*Chocolate sponge cake with chocolate cream
and hazelnut crunch*



- SWEET CROWD PLEASERS -



SICILIAN CANNOLI

\$125 • Serves 12-16

*Assortment of Classic, Pistachio and
Chocolate Chip sweet ricotta-filled cannoli*

WHOLE CAKES

\$30 Each • Serves 4-6

APPLE TART

*Baked apples, sponge cake, rum and
cinnamon in a shortbread crust*

TIRAMISÙ TORRONATO

*Classic tiramisù with espresso,
hazelnut nougat and honey* (GF)

TORO CAKE

*Hazelnut frangipane in a frolla crust covered
with white chocolate hazelnut cremino* (GF)

TRIO CAKE

*Chocolate sponge cake layered with dark,
milk and white Bavarian cream, topped with
a cremino gianduja chocolate*

CHOCOLATE CHIP COOKIES

\$3 Each

Housemade chocolate chip cookies. Big enough for two people, or not...

TIRAMISU TRAY

Small \$55 • Serves 8

Large \$80 • Serves 12

*Single serving cups of classic and
salted peanut tiramisù*



DOLCI TRAY

Small \$70 • Serves 8-12

Large \$85 • Serves 12-16

*Chef's selection of Venchi chocolates,
housemade cookies, and assorted pasticcini*



- DA BERE -

ARTISANAL SODAS

SAN PELLEGRINO | \$2

Pompelmo (Grapefruit)
Aranciata Rossa (Blood Orange)

MOLE COLA | \$2

Italy's Natural Cola

GUS | \$2.25

Dry Ginger Ale or Cranberry & Lime

NIASCA | \$2.50

Limonata (Sparkling Lemonade)
Mandarinata (Sparkling Mandarin)

LURISIA | \$2.25

Aranciata (Sparkling Orange)
Gazzosa (Sparkling Lemon)

LURISIA WATER

STILL WATER

\$2.50 • 16.9 oz (Glass)

\$1 • 16.9 oz (Plastic)

SPARKLING WATER

\$2.50 • 16.9 oz (Glass)

\$1 • 16.9 oz (Plastic)



- ORDERING INFORMATION -

PLACING ORDERS

Eataly looks forward to catering your event. To ensure item availability and complete fulfillment of your order, we ask for a minimum of 48 hours advance notice. Orders for 100 or more guests require 72 hours advance notice. Please inquire directly for orders needed outside of these requirements. Same day orders incur a 10% rush fee and are subject to availability.

Please call us Monday-Friday 9 a.m.-5 p.m.
312.521.8696 | chiprivatedining@eataly.com
Email or leave a voicemail at anytime

DELIVERY

Delivery is available Monday through Friday from 8 a.m. to 7 p.m. and Saturday and Sunday from 8:30 a.m. to 7 p.m.

UTENSILS

Keep those fingers clean — utensils can be included with your order! All of our packaging and utensils are environmentally friendly.

ALLERGIES

For information regarding our allergen and food handling procedures, please contact our Guest Relations team at 312.521.8700.

We host private events in all of our restaurants and private dining spaces.

To inquire about hosting a private event at Eataly, please email: chiprivatedining@eataly.com or call: 312.521.8700 ext. 437

PICK UP

In-store pickup is available from 8 a.m. to 10:30 p.m. at Guest Relations on the first floor. Eataly Chicago is located at 43 East Ohio Street.

CANCELLATION POLICY

In case of cancellation, please provide advance notice. Orders cancelled within 24 hours of delivery will incur a 50% charge.



WILLIS TOWER
CHICAGO, IL
Rigatoni, Ziti, Spaghetti

- EAT, SHOP, AND LEARN -

At Eataly, we sell what we cook and we cook what we sell. Our restaurants use the highest quality ingredients from our marketplace to create dishes that focus on simplicity and seasonality.



Eataly Vino

Receptions + Guided Tastings

Capacity: 15

Located amidst the expansive wine shop on our second floor, our wine bar is the perfect space for a casual reception or guided tasting.



Il Salone

Luncheons + Dinners + Receptions

Seated: 60 | Standing: 100

Located in a quiet and spacious corner of the second floor, Il Salone is the ideal space to hold an elegant dinner or reception.



La Scuola

Cooking Classes + Luncheons
Dinners + Receptions

Seated: 60 | Standing: 100

From cooking classes to fully-customized events, La Scuola is the perfect place to host your next party, team-building event, reception or meeting.



Birreria

Luncheons + Dinners + Receptions
Beer Tastings + Brewery Tours

Capacity: 75

Our microbrewery and restaurant that offers a selection of items perfect for sharing and pairing with house-brewed craft ales, imported and local craft beers and Italian wines.

- PRIVATE DINING & EVENTS -

Our team is ready to create a one-of-a-kind event that will leave your guests speechless (and full!). Contact us for more details about our spaces, from menus to decor to entertainment and more.



Osteria di Eataly

Luncheons + Dinners + Receptions

Seated: 60 | Standing: 75

Osteria di Eataly is our answer to the casual dining experience, where guests can enjoy a classic Italian meal celebrating simple, fresh and seasonal ingredients.



La Piazza

Standing Receptions

Capacity: 150

La Piazza is a casual and open space perfect for a customized standing reception with Italian antipasti, wine and craft beer.



La Pizza & La Pasta

Luncheons + Dinners + Receptions

Capacity: 200

La Pizza & La Pasta features two of the best-loved Italian dishes: Neapolitan pizza and pasta.



Il Pesce

Luncheons + Dinners + Receptions

Seated: 60 | Standing: 75

Il Pesce features fresh seafood that we responsibly source and sell at our seafood counter in our marketplace.

EXCLUSIVE EATALY EXPERIENCES

Do you have too many friends for just one of our spaces? Contact our private events team to inquire about hosting a partial or full-store takeover, where your guests can roam our two-story marketplace with access to wine bars, spreads of Italian fare, and more. Packages are customized to include the best Eataly has to offer.



EATALY CHICAGO

43 E. Ohio Street | Chicago, IL 60611

Eataly.com/Chicago

[@EatalyChicago](https://www.instagram.com/EatalyChicago)



[#myEatalyChicago](https://www.instagram.com/EatalyChicago)