

*The Second City*

1616 N. Wells Street  
Chicago IL 60614  
312-664-4032

# Topo Gigio

## Large Group Dinner Package

1516 N Wells Street



James Ward, Chicago Food Critic, named this Restaurant the "Best Italian Restaurant in Chicago". With a wonderful variety of entrees to choose from, we are sure that you and your guests will be fully satisfied.

**Group minimum of 10**

### FIRST COURSE

- **Insalata Mista** Romaine & Curly Endive, Tomatoes, Cucumbers in a Balsamic Vinaigrette Dressing
- **Rigatoni al Filo di Fumo** Rigatoni in Pomodoro Sauce with Pancetta, Fresh Mozzarella, Fresh Basil & Grated Pecorino Romano Cheese

### MAIN COURSE

- **Pollo Arrosto Al Rosmarino** Roasted Chicken Baked with Garlic and Rosemary Served with Vesuvio Style Roasted Potatoes
- **Petti di Pollo alla Fiorentina** Breast of Chicken Sauteed with Pancetta, Spinach, Baked with Mozzarella. Served with Roasted Potatoes and Asparagus
- **White Fish Al Limone e Capperi** Fresh Lake Superior White Fish baked in Lemon, White Wine and Caper Sauce with Fresh Broccoli and Carrots
- **Vitella ai Funghi di Bosco** Veal Scaloppini Sautéed with Porcini and Portobello Mushrooms, Marsala Sauce with Roasted Garlic Mashed Potatoes
- **Eggplant Alla Parmigiana** Roasted Eggplant baked with Tomato Sauce, Fresh Mozzarella & Parmigiana Cheese
- **Napoleone di Vegetali** Portobello Mushroom, Roasted Peppers, Zucchini and Eggplant Baked with Fresh Mozzarella
- **Filetto di Manzo al Barolo** Prime Filet Mignon, Butterflied, Grilled & Sautéed with a Barolo-Mushroom Sauce Sauteed Spinach & Potatoes *(ADD \$8 FOR THIS ENTRÉE)*

### SURF & TURF (COMBINATION PLATES FOR PARTIES OF 40 OR MORE)

- **White Fish & Veal Scaloppini alla Marsala** Served with Spinach in Garlic & Oil
- **White Fish & Petti di Pollo alla Vesuvio** Served with Spinach in Garlic & Oil
- **Jumbo Shrimps & Fillet Mignon** Grilled Jumbo Shrimp and Beef Fillet Tenderloin with Barolo Reduction and Mushrooms. Served with Roasted Garlic Mashed Potatoes & Asparagus. *(ADD \$8 FOR THIS ENTRÉE)*

### DESSERT

Cannoli Siciliani or Ice Cream of the Day

### COFFEE, TEA, OR SOFT DRINK

Parties can choose either two entrees or one combination plate for entire party.  
Selected items to be confirmed 3 days prior to your party.

### PRICES

\$36

### INFORMATION

- Dinner is subject to 11.5% sales tax & 18% gratuity
- Price includes 4 course dinner.
- For ticket prices consult with The Second City
- Prices subject to change
- The upstairs private dining room is beautifully appointed and holds up to 100 guests.
- Private Room Rental fee is \$150.



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## Party Beverage Package

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### PARTY BEVERAGE PACKAGE

*(Bar Service Only )*

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

**Plus 11.5% 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. Merlot & 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, **House & Call Brands Included.**

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

There is a cork-fee of \$15 per bottle if you wish to bring your own special wines.

You may bring your own flowers or have Topo Gigio make your centerpiece arrangements.

When supplying your own musicians or DJ, a hook-up charge of \$50 will be assessed.

Microphone and speaker rental available for \$50.00

Dance Floor 12' x 12' Set Up And Rental \$200.00

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# Topo Gigio

## Small Group Dinner Package

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*Recipient of the "IFMA" Culinary Excellence Award Fourteen Years Running*  
Three Star Award – *Chicago Sun Times* • "Top Italian Restaurant" – Channel 7

### FIRST COURSE

- **Insalata Mista** Romaine & Curly Endive, Tomatoes, Cucumbers in a Balsamic Vinaigrette Dressing
- **Rigatoni al Filo di Fumo** Rigatoni in Pomodoro Sauce with Pancetta, Fresh Mozzarella, Fresh Basil & Grated Pecorino Romano Cheese

### MAIN COURSE

- **Pollo Arrosto Al Rosmarino** Roasted Chicken Baked with Garlic and Rosemary Served with Vesuvio Style Roasted Potatoes
- **Petti di Pollo alla Fiorentina** Breast of Chicken Sautéed with Pancetta, Spinach, Baked with Mozzarella. Served with Roasted Potatoes and Asparagus
- **White Fish Al Limone e Capperi** Fresh Lake Superior White Fish baked in Lemon, White Wine and Caper Sauce with Fresh Broccoli and Carrots
- **Vitella ai Funghi di Bosco** Veal Scaloppini Sautéed with Porcini and Portobello Mushrooms, Marsala Sauce with Roasted Garlic Mashed Potatoes
- **Napoleone di Vegetali** Portobello Mushroom, Roasted Peppers, Zucchini and Eggplant Baked with Fresh Mozzarella
- **Filetto di Manzo al Barolo** Prime Filet Mignon, Butterflied, Grilled & Sautéed with a Barolo-Mushroom Sauce Sautéed Spinach & Potatoes *(ADD \$8 FOR THIS ENTRÉE)*

### DESSERT

Cannoli Siciliani or Ice Cream

### COFFEE OR TEA

### NOTE:

Parties of 30 or more must pre-select entrée.  
Your selected items must be confirmed 24 hours prior to your party.

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### PRICES

\$36

### INFORMATION

- Dinner is subject to 11.5% sales tax & 18% gratuity
- Price includes 4 course dinner.
- For ticket prices consult with The Second City
- Prices subject to change
- The upstairs private dining room is beautifully appointed and holds up to 100 guests.
- Private Room Rental fee is \$150.