

THE LITTLE ITALY

italian influenced | 50 - guest minimum

VERDI choose one for your event

TOMATO BASIL CAPRESE

fresh mozzarella. olive oil. sweet basil. balsamic drizzle

TUSCAN CAESAR

rustic greens. toasted garlic croutons. parmigiano cheese

PRIMI PASTA

TOMATO & RICOTTA POMODORO

penne pasta. ripe tomato. fresh basil & herbs

SECONDI choose one, two, or all three for your event

GRILLED SALMON PICCATA

roasted fingerling potatoes. arugula. shaved fennel. lemon & caper sauce

ROAST CHICKEN VESUVIO

sweet peas & onions. white wine garlic sauce

BAROLO FILET MIGNON

rosemary potatoes. rich red wine glaze

CONTORNI choose one for your event

SWEET BASIL EGGPLANT

served chilled. crispy shallots

WHITE CORN GRITS

pickled vegetables

LA DOLCE VIDI

LEMON TART

blueberry compote

bellyevents
BY CHEF BILL KIM

(v) vegetarian | (vg) vegan | (gf) gluten free | (sf) contains shellfish

1400 W. Randolph St. Chicago, IL 60607 | 312.563.1010

events@bellyqchicago.com | bellyqchicago.com