



disotto

Private Dining & Catering  
in our home or yours



Let us cater your next event, in our home or yours, so you can relax with family and friends. Whether you're private dining with us or hosting in your home, Disotto promises to make your experience one to remember.

# CATERING MENU

Please place all catering orders with a minimum of 24 hours notice & 72 hours for special order items ♦

## antipasti

### BRUSCHETTE

rustic Italian bread, tomatoes, mozzarella, olive oil, sea salt

15 pc \$25 | 30 pc \$45

### ARANCINI

panko crusted risotto balls, fontina, prosciutto, calabrian chili aioli

15 pc \$30 | 30 pc \$55

### COZZE

steamed mussels, vermouth, shallots, calabrian chilies

half pan \$40 | full pan \$75

### GAMBERI

shrimp, house made cocktail sauce, lemon, herbs

15 pc \$45 | 30 pc \$85

### FORMAGGI E SALUMI

meats & cheeses with seasonal accompaniments

small tray \$50 | large tray \$100

## vegetali

half pan \$30 | full pan \$55

sautéed brussels sprouts, red wine reduction, ricotta salata

grilled asparagus, lemon, olive oil

roasted yukon gold potatoes, pecorino, chives, truffle oil

## insalata

### CESARE

baby gem, garlic croutons, ceasar dressing, white anchovy

half pan \$30 | full pan \$55

### MIXED GREENS SALAD

half pan \$35 | full pan \$65

### CAPRESE

mozzarella ovalini, heirloom tomatoes, basil, sea salt, olive oil

half pan \$40 | full pan \$75

## pasta

### RIGATONI POMODORO

san marzano d.o.p. tomato sauce, garlic, basil

half pan \$55 | full pan \$105

### GNOCCHI BOLOGNESE

sal's bolognese, herbs, parmesan

half pan \$65 | full pan \$125

### ASPARAGUS STUFFED RAVIOLI

shaved pecorino, asparagus, olive oil, lemon zest

half pan \$60 | full pan \$115

### LINGUINE GAMBERI

shrimp, blistered tomatoes, white wine, lobster broth

half pan \$70 | full pan \$135

## piatti

### POLLO

chicken breast, potatoes alla grec, natural jus, roasted garlic, salsa verde

10 pc \$85 | 20 pc \$165

### SALMONE

wild salmon, seasonal vegetables, lemon-herb butter

10 pc \$95 | 20 pc \$185

### PESCE LIMONE

market fish, sautéed greens, capers, lemon-butter

10 pc \$90 | 20 pc \$175

### BEEF TENDERLOIN ♦

beef tenderloin, roasted yukon gold potatoes, pecorino, chives, truffle oil

10 pc \$115 | 20 pc \$225

### FILETTO ♦

4 oz. filet mignon medallions, roasted portobello mushrooms, sautéed spinach, red wine reduction

10 pc \$140 | 20 pc \$275

## dolci

### TORTA BACIO

chocolate-hazelnut mousse, white chocolate center

10 pc \$60 | 20 pc \$115

### TIRAMISU

ladyfingers, espresso, rum, mascarpone, cocoa

10 pc \$45 | 20 pc \$85

{ HALF PANS & SMALL TRAYS | serve 8-10 people  
FULL PANS & LARGE TRAYS | serve 16-20 people }

# BRUNCH

## PRIVATE DINING

All packages available with family-style or buffet service. Package price includes bread service, orange juice, and coffee.

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### - UNO -

\$21 per person

2 Insalata e Frutta

2 Piatti

1 Contorni

### - DUE -

\$27 per person

2 Insalata e Frutta

3 Piatti

2 Contorni

## insalata e frutta

seasonal fruit plate

greek yogurt, homemade granola, mixed berries

mixed greens salad

baby gem, garlic croutons, ceasar dressing, white anchovy

## piatti

buttermilk pancakes, brandy & maple  
glazed sliced apples and pears

nutella stuffed crepes, bananas, hazelnuts

egg white frittata, sheeps milk feta,  
avocado, tomatoes, onions

frittata, fennel sausage, peppers, onions, mozzarella

egg toast, fontina, asparagus, truffle oil

scrambled eggs, peppered bacon, potatoes,  
piquillo peppers, scallions, hollandaise

lox, tomatoes, red onions, capers, bagel

penne, san marzano tomato sauce, garlic, basil

rigatoni, fennel sausage, calabrian chilies,  
rapini, cherry tomatoes, pecorino

risotto, market vegetables

## contorni

peppered bacon

sausage links

parmesan potatoes

# LUNCH

## PRIVATE DINING

All packages available with family-style or buffet service. Package price includes homemade focaccia, soft drinks, and iced tea.

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### - UNO -

\$25 per person

2 Insalata e Zuppa

1 Pasta e Risi

1 Piatti

Dolci e Caffè

### - DUE -

\$29 per person

2 Insalata e Zuppa

1 Pasta e Risi

2 Piatti

Dolci e Caffè

## insalata e zuppa

seasonal soup

mixed greens salad

baby gem, garlic croutons,  
ceasar dressing, white anchovy

burrata, heirloom tomatoes, basil, sea salt, olive oil

## pasta e risi

penne, san marzano tomato sauce, garlic, basil

rigatoni, fennel sausage, calabrian chilies,  
rapini, cherry tomatoes, pecorino

orecchiette, pecorino, butter, black pepper

gnocchi, sal's bolognese, herbs, parmesan

risotto, market vegetables

## piatti

roasted chicken breast, potatoes alla grec,  
natural jus, roasted garlic, salsa verde

wild salmon, seasonal vegetables, lemon-herb butter

beef tenderloin, arugula, roasted bell peppers,  
shaved parmigiano, lemon, olive oil

## dolci

chef's assortment of our seasonal desserts and coffee



# DINNER

## PRIVATE DINING

All packages available with family-style or buffet service. Package price includes homemade focaccia, soft drinks, and iced tea.

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- UNO -	- DUE -	- TRE -
\$32 per person	\$38 per person	\$46 per person
2 Insalata e Zuppa	1 Antipasti	2 Antipasti
1 Pasta e Risi	1 Insalata e Zuppa	1 Insalata e Zuppa
2 Piatti	2 Pasta e Risi	2 Pasta e Risi
Dolci e Caffè	2 Piatti + 1 Contorni	2 Piatti + 2 Contorni
	Dolci e Caffè	Dolci e Caffè

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## antipasti

assorted bruschetta

assorted grilled pizzas

focaccia di recco, cow's milk cheese, sea salt, honeycomb  
steamed mussels, vermouth, shallots, calabrian chili

## insalata e zuppa

seasonal soup

mixed greens salad

baby gem, garlic croutons, ceasar dressing, white anchovy  
burrata, heirloom tomatoes, basil, sea salt, olive oil

## pasta e risi

penne, san marzano tomato  
sauce, garlic, basil

rigatoni, fennel sausage,  
calabrian chilies,  
rapini, cherry tomatoes, pecorino

orecchiette, pecorino, butter,  
black pepper

gnocchi, sal's bolognese,  
herbs, parmesan

risotto, market vegetables

## piatti

roasted chicken breast, potatoes  
alla grec, natural jus, roasted  
garlic, salsa verde

wild salmon, seasonal  
vegetables, lemon-herb butter

beef tenderloin, arugula,  
roasted bell peppers, shaved  
parmigiano, lemon, olive oil

## contorni

sautéed brussels sprouts, red wine reduction, ricotta salata

grilled asparagus, lemon, olive oil

roasted yukon gold potatoes, pecorino, chives, truffle oil

## dolci

chef's assortment of our seasonal desserts and coffee



310 Green Bay Road, Highwood, IL 60040

(224)765-9490

disottoitalian.com



For all event inquiries, please contact

**Shiri Nissim**

888-937-9009 x 156

shiri@miafrancesca.com