



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.

- 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.

- 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.

- 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

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



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For all event inquiries, please contact

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