



Private parties
\$55 MENU

- APPETIZERS -

Daily Selection
of grilled, marinated & roasted vegetables

Baby Mixed Greens
with thinly sliced pear & shaved parmesan, dressed with balsamic vinegar & olive oil

- PASTA -

Gnocchi
with browned sage butter & parmesan

- ENTRÉE -

Oven Roasted Chicken
served with savory bread pudding & garlic

- DESSERTS -

Apple Torte
Chocolate Torte
Lemon Tart
Panna Cotta

(all served family style)





Private parties
\$65 MENU

- APPETIZERS -
(choice of two)

Daily Selection
of grilled, marinated & roasted vegetables

Baby Mixed Greens
with thinly sliced pear & shaved parmesan, dressed with balsamic vinegar & olive oil

Grilled Marinated Portobello Mushroom
over sautéed oyster mushrooms

- PASTAS -

Penne Bolognese

Gnocchi
with browned sage butter & parmesan

- ENTRÉES -

Steamed Salmon
over aromatic vegetables with broccoli & new potato

Oven Roasted Chicken
served with savory bread pudding & garlic

- DESSERTS -

Apple Torte
Chocolate Torte
Lemon Tart
Panna Cotta

(all served family style)

a tavola restaurant

2148 West Chicago Avenue • Chicago, IL 60622 • 773.276.7567 • atavolasales@gmail.com





Private parties
\$75 MENU

– A P P E T I Z E R S –

Daily Selection
of grilled, marinated & roasted vegetables

Baby Mixed Greens
with thinly sliced pear & shaved parmesan, dressed with balsamic vinegar & olive oil

Grilled Marinated Portobello Mushroom
over sautéed oyster mushrooms

– P A S T A S –

Penne Bolognese

Gnocchi
with browned sage butter & parmesan

– E N T R É E S –

Steamed Salmon
over aromatic vegetables with broccoli & new potato

Oven Roasted Chicken
served with savory bread pudding & garlic

Braised Short Rib
over saffron risotto

– D E S S E R T S –

Apple Torte
Chocolate Torte
Lemon Tart
Panna Cotta

(all served family style)

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