

# *frasca*

PIZZERIA | WINE BAR



PRIVATE EVENTS

312-952-6120  
EVENTS@45RG.COM

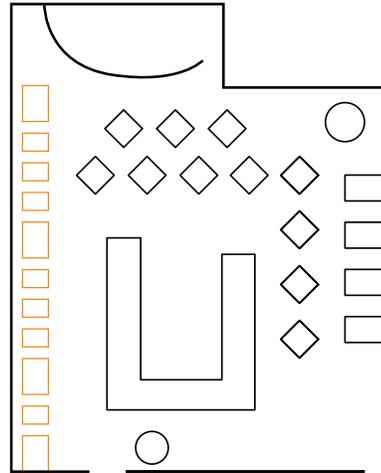


**PARTY SPACE QUICK REFERENCE**

*orange color indicates section available  
for each party space option*

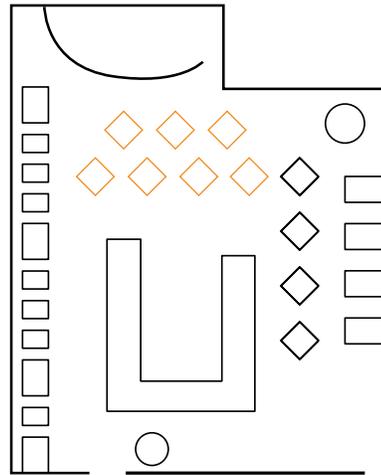
**BANQUETTE**

*table seating 40, cocktail 45*



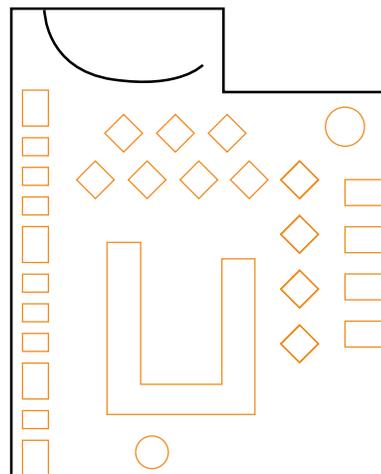
**MARKET TABLES**

*table seating 28, cocktail 30*



**THE BUYOUT**

*table + bar seating 125  
cocktail 175  
private*



## GENERAL INFORMATION

---

### MINIMUM COSTS

THERE ARE NO ROOM RENTAL FEES

*A minimum food and beverage cost may be required.  
The food and beverage cost varies depending upon time and day of week.  
Please contact us for more specific information.*

### RESERVATIONS GUARANTEES & DEPOSITS

*We reserve private party space on a first come, first serve basis.  
A signed contract and credit card number are required to reserve your date.  
Your reservation is guaranteed upon receipt of the signed contract and  
credit card number.*

### CANCELLATION POLICY

*No deposit is charged unless you cancel less than 14 days prior to event date  
(30 days in December). Additional fees apply if an event is canceled less than 7  
days prior to the event date.*

### PARKING & TRANSPORTATION

*Frasca Pizzeria & Wine Bar is located directly off the Paulina Brown Line Stop.  
Street parking may also be available.*

FOR MORE INFORMATION CONTACT

*Private Events  
312-952-6120  
events@4srg.com*

## DRINK PACKAGES

### HOUSE BEER & WINE PACKAGE

2 HOUR EVENT \$24 PER PERSON  
+\$8 EACH ADDITIONAL HOUR

*house red and white wine, domestic beer,  
soda, coffee & tea*

### WINE TOUR PACKAGE

2 HOUR EVENT \$27 PER PERSON  
+\$8 EACH ADDITIONAL HOUR

*3 reds, 2 whites and 1 sparkling, domestic beer,  
soda, coffee & tea*

### CALL BAR PACKAGE

2 HOUR EVENT \$32 PER PERSON  
+\$9 EACH ADDITIONAL HOUR

*2 reds, 2 whites, call liquors, domestic beer, 2 craft beers,  
soda, coffee & tea*

### PREMIUM BAR PACKAGE

2 HOUR EVENT \$36 PER PERSON  
+\$10 EACH ADDITIONAL HOUR

*2 reds, 2 whites, premium liquors, domestic beer, 2 craft beers,  
soda, coffee & tea*

### HOST BAR TAB

ALL DRINKS ARE CHARGED BY CONSUMPTION  
AND WILL BE PAID FOR BY THE HOST

### CASH BAR TAB

ALL DRINKS ARE CHARGED BY CONSUMPTION  
AND WILL BE PAID FOR BY THE GUESTS

*\$40 server fee may apply*

### SODA PACKAGE

\$4 PER PERSON

*unlimited soda, coffee & tea  
+ \$2 unlimited juice*

*Wine and craft beers will be selected by Frasca Pizzeria + Wine Bar.  
All guests must participate in the selected drink package. Exceptions can be made for  
persons not of legal drinking age and pregnant or nursing guests. Please discuss with  
the party planner before your event date.*

## BRUNCH

### WHITE PACKAGE: \$20 PER PERSON

*Served plated. Includes unlimited fountain soda, coffee and tea.  
Parties must begin by 3pm to take advantage of this package.*

#### ENTRÉES

*host choice of 3 for guests to select from day of event  
+\$3 per person to add fourth*

##### BUTTERMILK PANCAKES

*full stack served, maple butter*

##### FRESH FRUIT PANCAKES

*full stack loaded, seasonal fresh fruit*

##### BLUEBERRY MUFFIN FRENCH TOAST

*blueberry muffin bread, citrus sauce, blueberries, maple butter*

##### BRAISED PORK HASH

*caramelized onions, roasted peppers, crispy potatoes,  
two eggs over easy*

##### ITALIAN FARMHOUSE BREAKFAST

*two wood fired eggs, spicy tomato sauce, prosciutto, crostini*

##### FRIED EGG SANDWICH

*two eggs over easy, cheddar, bacon, lettuce, tomato,  
onion and mayo on rye*

##### ASHLAND AVE. OMELETTE

*three eggs, pancetta, oven dried tomatoes, spinach, avocado, parmesan*

##### PAULINA ST. OMELETTE

*mozzarella, bacon, wild mushrooms, spinach, hollandaise sauce*

##### ROSCOE ST. OMELETTE

*mozzarella, provolone, italian sausage, bacon, caramelized onions*

##### BREAKFAST PIZZA

*eggs, sausage, bacon, and cheese atop our housemade crust*

##### WRIGHTWOOD SALAD

*chicken, tomatoes, raisins, avocado, corn, almonds, goat cheese*

##### ITALIAN TURKEY

*pancetta, apples, arugula, creamy brie*

##### ROASTED CHICKEN

*fresh mozzarella, oven dried tomatoes, artichokes, basil pesto mayo*

##### SMOKED TURKEY

*smoked turkey, avocado, fontina, bacon and tomato, potatoes*

#### TASTY ADDITIONS

##### APPETIZERS

##### FRESH SEASONAL FRUIT

*+\$3 per person*

##### HOT AND FRESH CINNAMON SUGAR DONUTS

*+\$3 per person*

##### ASSORTED DANISHES

*+\$3 per person*

##### DESSERTS

*served family style*

##### IRON SKILLET COOKIE

*+\$3 per person*

##### CLASSIC TIRAMISU

*+\$3 per person*

**LUNCH & DINNER**  
**PIZZA PACKAGE: \$22 PER PERSON**

*Served buffet or family style. Includes unlimited fountain soda, coffee and tea.  
Includes 1 salad and choice of 3 pizzas.*

**SALADS**

*host choice of 1*

**FARMERS MARKET**

*field greens, croutons, tomatoes*

**CAESAR**

*romaine, garlic croutons, parmigiano reggiano*

**SPINACH & ARUGULA**

*apples, bacon, almonds, manchego*

**PIZZAS**

*host choice of 3*

*+\$3 per person to add fourth*

**PROSCIUTTO**

*olive oil, fresh mozzarella, arugula, prosciutto*

**FUNGHI**

*roasted mushrooms, mozzarella, ricotta, chilies*

**ITALIAN SAUSAGE**

*fennel sausage, sautéed onions, fresh mozzarella*

**RUSTICA**

*prosciutto, oven dried tomatoes, basil pesto, provolone, mozzarella*

**MARGHERITA**

*tomato sauce, fresh mozzarella, sliced tomatoes, basil*

**SOPRANO**

*hot coppa, sausage, pepperoni, soppressata, roasted red peppers*

**PEPPERONI**

*tomato sauce, oregano, provolone, fresh mozzarella*

**QUATTRO FORMAGGI**

*mozzarella, gorgonzola, ricotta, provolone*

**CREATE YOUR OWN**

*with up to 3 ingredients*

**TASTY ADDITIONS**

**APPETIZERS**

**ASSORTED BRUSCHETTA**

*+\$2.50 per person*

**ASSORTED MEATS AND CHEESES**

*+\$4.50 per person*

**DESSERTS**

*served family style*

**IRON SKILLET COOKIE**

*+\$3 per person*

**CLASSIC TIRAMISU**

*+\$3 per person*

**LUNCH & DINNER**  
**HORS D'OEUVRES: \$25 PER PERSON**

*Served buffet or family style. Includes unlimited fountain soda, coffee and tea.  
Includes all appetizers and choice of 3 pizzas.*

**APPETIZERS**

*approx. 1.5 pieces of each item*

**ASSORTED BRUSCHETTA**

**ASSORTED MEATS AND CHEESES**

**MEATBALLS + MARINARA**

**ARANCINI**

**PIZZAS**

*host choice of 3*

*+\$3 per person to add fourth*

**PROSCIUTTO**

*olive oil, fresh mozzarella, arugula, prosciutto*

**FUNGHI**

*roasted mushrooms, mozzarella, ricotta, chilies*

**ITALIAN SAUSAGE**

*fennel sausage, sautéed onions, fresh mozzarella*

**RUSTICA**

*prosciutto, oven dried tomatoes, basil pesto, provolone, mozzarella*

**MARGHERITA**

*tomato sauce, fresh mozzarella, sliced tomatoes, basil*

**SOPRANO**

*hot coppa, sausage, pepperoni, soppressata, roasted red peppers*

**PEPPERONI**

*tomato sauce, oregano, provolone, fresh mozzarella*

**QUATTRO FORMAGGI**

*mozzarella, gorgonzola, ricotta, provolone*

**CREATE YOUR OWN**

*with up to 3 ingredients*

**TASTY ADDITIONS**

**DESSERTS**

*served family style*

**IRON SKILLET COOKIE**

*+\$3 per person*

**CLASSIC TIRAMISU**

*+\$3 per person*

## LUNCH & DINNER

### FRASCA FAVORITES: \$33 PER PERSON

*Served buffet or family style. Includes unlimited fountain soda, coffee and tea.  
Includes all appetizers, salad and pasta listed, host choice of 3 pizzas.*

#### APPETIZERS

*approx. 1.5 pieces of each item*

ASSORTED BRUSCHETTA  
ASSORTED MEATS AND CHEESES

#### SALAD

CAESAR

*topped with fresh reggiano, croutons, homemade caesar dressing*

#### PIZZAS

*host choice of 3*

*+\$3 per person to add fourth*

##### PROSCIUTTO

*olive oil, fresh mozzarella, arugula, prosciutto*

##### FUNGHI

*roasted mushrooms, mozzarella, ricotta, chilies*

##### ITALIAN SAUSAGE

*fennel sausage, sautéed onions, fresh mozzarella*

##### RUSTICA

*prosciutto, oven dried tomatoes, basil pesto, provolone, mozzarella*

##### MARGHERITA

*tomato sauce, fresh mozzarella, sliced tomatoes, basil*

##### SOPRANO

*hot coppa, sausage, pepperoni, soppressata, roasted red peppers*

##### PEPPERONI

*tomato sauce, oregano, provolone, fresh mozzarella*

##### QUATTRO FORMAGGI

*mozzarella, gorgonzola, ricotta, provolone*

##### CREATE YOUR OWN

*with up to 3 ingredients*

#### PASTA

##### RIGATONI

*sausage, peas, tomato cream sauce*

##### BUCATINI

*pomodoro sauce, parmigiana reggiano, basil*

#### TASTY ADDITIONS

#### DESSERTS

*served family style*

##### IRON SKILLET COOKIE

*+\$3 per person*

##### CLASSIC TIRAMISU

*+\$3 per person*

## LUNCH & DINNER

### TASTE OF FRASCA: \$40 PER PERSON

*Served buffet or family style. Includes unlimited fountain soda, coffee and tea. Includes all appetizers, pastas, and entrées listed, host choice of 1 salad and 3 pizzas.*

#### APPETIZERS

##### BUTCHER'S BLOCK

*assorted meats, cheeses, and bruschetta*

##### PANKO CRUSTED CALAMARI

##### MEATBALLS + MARINARA

#### SALADS

*host choice of 1*

##### FARMERS MARKET

*field greens, croutons, tomatoes*

##### SPINACH & ARUGULA

*apples, bacon, almonds, manchego*

#### PIZZAS

*host choice of 3*

*+\$3 per person to add fourth*

##### PROSCIUTTO

*olive oil, fresh mozzarella, arugula, prosciutto*

##### FUNGHI

*roasted mushrooms, mozzarella, ricotta, chilies*

##### ITALIAN SAUSAGE

*fennel sausage, sautéed onions, fresh mozzarella*

##### RUSTICA

*prosciutto, oven dried tomatoes, basil pesto, provolone, mozzarella*

##### MARGHERITA

*tomato sauce, fresh mozzarella, sliced tomatoes, basil*

##### SOPRANO

*hot coppa, sausage, pepperoni, soppressata, roasted red peppers*

##### PEPPERONI

*tomato sauce, oregano, provolone, fresh mozzarella*

##### QUATTRO FORMAGGI

*mozzarella, gorgonzola, ricotta, provolone*

##### CREATE YOUR OWN

*with up to 3 ingredients*

#### PASTA

##### BUCATINI

*pomodoro sauce, parmigiano reggiano, basil*

##### CHEF'S FRESH SEASONAL RISOTTO

#### ENTRÉE

##### CHEF'S FRESH SEASONAL CHICKEN

#### TASTY ADDITIONS

#### DESSERTS

*served family style*

##### IRON SKILLET COOKIE

*+\$3 per person*

##### CLASSIC TIRAMISU

*+\$3 per person*

RECEPTION MENU  
\$75 PER PERSON

*Served buffet or family style. Includes all of the following.*

---

**PASSED HORS D'OEUVRES**

ASSORTED BRUSCHETTA

BACON WRAPPED DATES

**APPETIZER**

ANTIPASTO PLATTER AND BUTCHERS BLOCK AND CHEESES

**FAMILY STYLE SALAD**

CAPRESE

*ciliegine mozzarella, tomatoes, basil, balsamic syrup*

WRIGHTWOOD SALAD

*chicken, tomatoes, craisins, avocado, corn, almonds, goat cheese*

**FAMILY STYLE PASTA**

TORTELLINI

*pesto cream with sun dried tomatoes , basil, pine nuts*

ORECCHIETTE

*sausage, rapini and chilies*

**FAMILY STYLE ENTRÉE**

*select two for your guests to enjoy*

FILET MIGNON

*fingerling potatoes, pearl onions and basil butter , tomato demi*

ROAST CHICKEN

*parmesan polenta, artichokes, sun dried tomatoes and olives, natural jus*

PAN ROASTED SHRIMP

*zucchini, peppers, capers, tomatoes, lemon cello cream*

PAN ROASTED SEA BASS

*asparagus, sun dried tomatoes, fennel, citrus butter sauce*

**FAMILY STYLE DESSERT**

BERRY TIRAMISU

*white chocolate sauce*

CHOCOLATE MOUSSE

*malted whip cream*

## CREATE YOUR OWN BUFFET

half order serves 15; full order serves 30

### APPETIZERS

30 pieces half or 60 pieces full

	half / full
<b>ARANCINI</b> <i>spinach mushrooms, parmesan, risotto</i>	45 / 85
<b>ASSORTED BRUSCHETTA</b>	45 / 85
<b>LEMON RICOTTA FRITTERS</b> <i>tomato jam</i>	70 / 135
<b>ROASTED SAUSAGE STUFFED MUSHROOMS</b>	45 / 85
<b>DEVILED EGGS CARBONARA</b> <i>crispy pancetta, black pepper, parmesan</i>	60 / 115
<b>BACON WRAPPED DATES</b> <i>piquillo pepper sauce</i>	70 / 135
<b>PROSCIUTTO HERB WRAPPED SHRIMP</b>	90 / 175

### SLIDERS

24 pieces half or 40 pieces full

<b>MEATBALL</b> <i>mozzarella, marinara</i>	55 / 105
<b>ITALIAN BEEF</b> <i>mozzarella, mayo, giardiniera</i>	55 / 105
<b>SAUSAGE AND PEPPERS</b> <i>spicy marinara sauce, parmesan</i>	55 / 105
<b>CHICKEN PARMESAN</b> <i>marinara, fontina</i>	55 / 105
<b>EGGPLANT PARMESAN</b> <i>marinara, fontina</i>	45 / 85

### SALADS

half or full

	half / full
<b>FARMERS MARKET</b> <i>field greens, croutons, tomatoes</i>	40 / 75
<b>CAESAR</b> <i>romaine, garlic croutons, parmigiano reggiano</i>	60 / 115
<b>SPINACH &amp; ARUGULA</b> <i>apples, bacon, almonds, manchego</i>	60 / 115
<b>WRIGHTWOOD</b> <i>chicken, tomatoes, raisins, avocado, corn, almonds, goat cheese</i>	65 / 125
<b>CAPRESE</b> <i>grape tomatoes, mozzarella, basil, olive oil, balsamic reduction</i>	65 / 125

### SKEWERS

30 pieces half or 60 pieces full

<b>PROSCIUTTO WRAPPED MELON</b> <i>mint, saba</i>	50 / 195
<b>CHICKEN</b> <i>zucchini, peppers, onions, garlic lemon marinade</i>	70 / 135
<b>STEAK</b> <i>mushrooms, cipollini onions, balsamic marinade</i>	85 / 165
<b>VEGETABLE</b> <i>zucchini, mushrooms, peppers, onion, tomato, garlic herb marinade</i>	60 / 115
<b>MOZZARELLA</b> <i>tomatoes, basil and balsamic reduction</i>	50 / 95
<b>ANTIPASTO</b> <i>roasted peppers, artichoke, mozzarella, salami, pickled onion, olive</i>	60 / 115

## CREATE YOUR OWN BUFFET

half order serves 15; full order serves 30

### ENTRÉES

30 pieces half or 60 pieces full

half / full

ROASTED CHICKEN <i>fingerling potatoes, caramelized onions, bacon</i>	140 / 275
CHICKEN SALTIMBOCCA <i>sage and prosciutto wrapped chicken breasts, brandy cream sauce</i>	150 / 295
CHICKEN MARSALA <i>roasted chicken breasts, mushrooms, shallots, marsala wine sauce</i>	140 / 275
TORTELLACCI PRIMAVERA <i>pesto cream broccoli, peppers, oven dried tomatoes</i>	125 / 245
BRAISED SHORT RIBS <i>gemelli pasta and pearls onions, spinach, pecorino cheese</i>	160 / 315
CHEESE RAVIOLI <i>garlic cream, sun dried tomatoes, basil</i>	125 / 245
SPICE RUBBED SALMON <i>zucchini, sundried tomatoes and capers, lemon sauce</i>	155 / 305
SHRIMP AND CALAMARI <i>linguini, spicy red sauce, asparagus, peppers</i>	160 / 315

### PLATES

half or full

VEGETABLE CRUDITÉ <i>herb aioli</i>	50 / 95
ROASTED RED PEPPER HUMMUS <i>cannellini beans, toasted pine nuts, cucumber, tomato and basil, toasted ciabatta</i>	50 / 95
PASTA SALAD <i>roasted peppers, zucchini, sun dried tomatoes, grilled scallions, mozzarella, fusilli, balsamic dressing</i>	75 / 135
ANTIPASTO PLATTER <i>roasted peppers, marinated artichokes, olive salad, balsamic cipollini onions, grilled asparagus, grilled zucchini</i>	75 / 135
BUTCHERS BLOCK OF MEATS & CHEESES	85 / 165

### DESSERT

10 piece minimum per item

BUTTERMILK PANNA COTTA <i>seasonal berries</i>	4.00 PER
BANANA BREAD PUDDING <i>caramel, vanilla ice cream</i>	4.00 PER
CHOCOLATE DIPPED CANNOLI <i>whipped sweet ricotta filling, caramel pistachios</i>	3.50 PER
CARAMEL APPLE PIZZA <i>vanilla mascarpone [family style]</i>	3.50 PER
BERRY TIRAMISU	6.00 PER
CHOCOLATE MOUSSE <i>with malted whip cream</i>	5.00 PER