

Please Call  
**312-587-0508 Ext. 2**  
 to Place an Order

# GIBSONS

ITALIA

## CATERING MENU

### APPETIZERS

Acquerello Arancini <i>One Year Aged Risotto, Tomato Sugo</i> .....	18.00
Ricotta Fresco Bruchetta <i>Oven Roasted Teardrop Tomato, Corso Ricotta</i> .....	12.00
Italia Meatballs <i>Corso Ricotta, Pecorino Romano</i> .....	12.00
Prosciutto Di San Daniele & Mozzarella Di Bufala <i>DOP Dall'ava, Grilled Bread, Compressed Cantaloupe &amp; Mozzarella, Avocado Carpaccio, Tomato &amp; Micro Basil</i> .....	19.00
Crabmeat & Avocado Parfait <i>Mango, Bell Pepper, Cognac Mayonnaise</i> .....	25.00
Piemontese Beef Carpaccio <i>Shaved Grana Padano, Red Vein Sorrel, Baby Arugula, Savory Lemon EVOO, &amp; Toasted Italian Bread</i>	
Colossal U-12 Prawns .....	20.00
Lobster Cocktail <i>Salsa Rosso</i> .....	26.00

### SOUPS & SALADS

King Crab Bisque .....	12.00
Roasted Butternut Squash .....	10.00
The Iceberg & Gorgonzola <i>DOP Sweet 100 Tomato, Crisp Pancetta, &amp; Walnut</i> .....	16.00

### SIDES

Spinach <i>Sautéed Cipollini Onion</i> .....	12.00
Crispy Brussel Sprouts <i>Crispy Prosciutto, Red Finger Chili, Truffle Bourbon Maple Glaze, Parmigiano Reggiano</i> .....	12.00
Shishito Peppers <i>Flash Fried, Balsamic Ristretto</i> .....	12.00
Fresh Cut French Fries <i>House Seasoning</i> .....	10.00
Hen of the Wood Mushrooms <i>Kobe Butter, Cheese Fonduta, Shallot, Toasted Pine Nut</i> .....	15.00
Grilled Asparagus <i>Chive Aioli, Truffle Parmigiano Reggiano</i> ....	10.00
Double Baked Potato with Ricotta <i>Parmigiano Reggiano, Umbrian Truffle</i> .....	16.00
French Potato Puree <i>Butter, Butter, Butter</i> .....	10.00



### BOXED LUNCHES

#### SANDWICHES

**TO INCLUDE: HOUSEMADE FRIES & ITALIAN COOKIE**

Burger Italia <i>USDA Gibsons Prime Angus, Raclette, Griddled Onion, Tomato Aioli</i> .....	18.00
Filet Mignon Sliders <i>Brioche Bun, Black Truffle Butter</i> .....	18.00
Italian Salumi <i>Rustic Roll, Coppa, Porchetta, Salami, Provolone Stravecchio, Giardiniera Romana</i> .....	16.00
Crispy Chicken <i>Buttermilk Marinated Chicken Thigh, Calabrian Chili, Honey, Pickled Slaw</i> .....	16.00
Italian Prime Rib <i>Rustic Roll, Pickled Green Pepper, Giardiniera Romana</i> .....	19.00
Classic Burger <i>USDA Gibsons Prime Angus, Lettuce, Tomato, Onion</i> .....	15.00

#### SALADS

**TO INCLUDE: BAGUETTE, WHOLE FRESH FRUIT, & ITALIAN COOKIE**

Grassfed Strip Steak <i>USDA Gibsons Prime Angus, Baby Kale, Avocado, Pickled Onion, Balsamic Vinaigrette</i> .....	25.00
Roasted & Smoked Beets <i>Avocado, Pine Nut, Meyer Lemon Vinaigrette, Parmigiano, Reggiano &amp; Lavash</i> .....	12.00
Caesar <i>Toasted Bread Crumbs</i> .....	12.00
Braised Delicata Squash <i>Burrata, Cranberry Pearls, Blood Orange, Pomegranate Seeds, Belgium Endive, &amp; Toasted Hazelnuts</i> ....	14.00
The Italian Grain Bowl <i>Arugula, Farro, Barley, Lentil, Black-eyed Bean, Borlotti Bean, Avocado, Dried Flower Pollen</i> .....	16.00

### HOUSEMADE GOLD-EXTRUDED PASTA

Fusilli <i>Neapolitan Beef &amp; Onion Sugo, Pecorino Romano, Parmigiano Reggiano</i> .....	19.00
Gnocchi <i>Ricotta Gnocchi, Pancetta Winter Wild Mushrooms, Truffle Jus, Parmigiano Reggiano</i> .....	22.00
Tagliatelle <i>Wild Boar, Pancetta, Parmigiano Reggiano</i> .....	19.00
Caserecce <i>Asparagus, Parmigiano Reggiano, Corso Ricotta</i> .....	20.00
Spaghettini & Meatballs <i>Housemade Tomato Sugo, Parmigiano Reggiano</i> .....	23.00
Egg Raviolo <i>Crispy Prosciutto, Parmigiano Reggiano, Winter Black Truffle</i> .....	40.00

233 N. Canal St. Chicago, IL

*\*The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals*

**\*Steaks & Seafood Available Upon Request\***