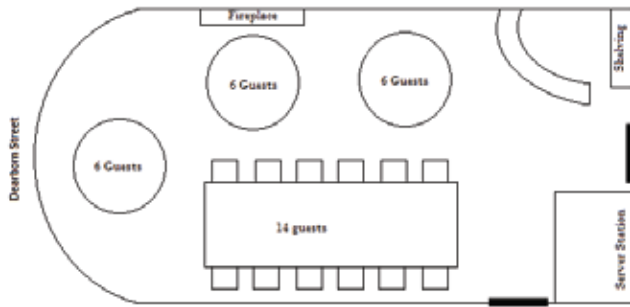
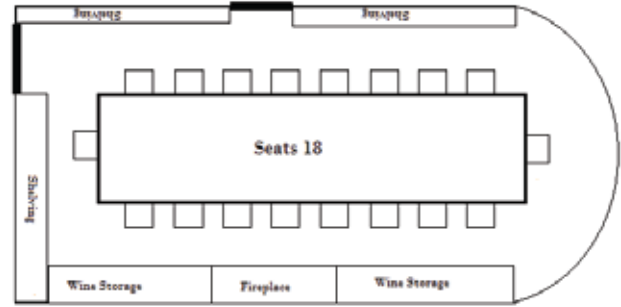




LA STORIA
RISTORANTE



Dearborn Room



Vintage Room



FREQUENTLY ASKED QUESTIONS

DUE DATES OF MENUS AND GUEST COUNTS

The final menu and guest count must be confirmed no later than 5 business days prior to the date of the event. Should a guest count not be provided 72 hours before, the estimate listed on the contract will be used as the final guest count guarantee. For every guest that does not attend, there will be a \$20 per person charge added to the final bill in lieu of the pre-selected menu price. If the menu has not been selected by the agreed upon deadline, Ideology Entertainment reserves the right to set the menu on behalf of the client, using the most recent menu for guidelines. The final contract is an agreement that everything stated on the proposal is the ultimate decision for your event.

DEPOSITS

When the client decides to move forward with the function, a \$200 deposit fee is required. Ideology Entertainment will provide a credit card authorization form to be filled out and returned on a given date. This deposit can be made by check or credit card. A credit card is required to be on file regardless of the of the deposit payment type. The event deposit can be applied to the final balance of the bill, or refunded entirely right of, should the client opt for an alternate method of payment.

FINAL PAYMENT & SERVICE FEE

The final payment for the event must be made on the day of the function by cash or credit only. The final bill can be charged to the card on file or presented to the host or other parties paying. The final bill will contain an automatic 2% booking fee, 20% gratuity, and 11.5% sales tax.

CANCELLATION POLICY

If the event is cancelled 14 days or more in advance, the deposit is refundable.
 If the event is cancelled within 7 days of the event, 50% of the deposit is refunded.
 If the event is cancelled 0-7 days prior to the event, the \$200 will not be refunded.

STARTERS

Select Any Three: \$12/person • Select Any Four: \$16/person • Select Any Five: \$20/person

PASSED APPETIZERS

Salumi Bruschetta chef's selection

Meatballs pork & veal meatballs, tomato sauce, pecorino romano, pine nuts

Arancini traditional rice ball, mozzarella, berries, charred green onion

Burrata & Seasonal Vegetable Bruschetta lemon, pickled fennel, tomato

Chicken Liver Bruschetta chicken liver pâté, grilled bread, pickled finger chilies, micro beet sprouts

Caprese mozzarella di bufala, heirloom tomato, pesto, 8yr balsamic

Grilled Octopus fennel, sunchoke, sunflower, olive oil

Olive Ascolane crispy pecorino stuffed olives



STATIONARY OPTION

(groups of over 10)

Salumi Presentation Chef's Selection of Salumi, Cheese, and Accompaniments



PASSED DESSERT

Bomboloni milk chocolate, raspberry, cinnamon sugar

Apple Cake toasted almond, brown butter, apple caramel, blueberry conserva

Flourless Chocolate Torte salted caramel mascarpone, hazelnut, citrus, and zabaione

Olive Oil Cake candied pistachios, cherry puree, blood orange

Menus are subject to a 20% service charge, 11.5% sales tax & 2% booking fee.
Vegetarian Options Available. Menus are seasonal and may change. Please alert us to any food allergies in advance.

MENU WITH PLATED ENTRÉE

- 3 Course \$55/person:** Select two Antipasti to be served family style, two Secondi for guests to choose from, one Dolci
- 4 Course \$75/person:** Select two Antipasti to be served family style, one Primi, two Secondi for guests to choose from, one Dolci
- 5 Course \$95/person:** Select three Antipasti to be served family style, one Zuppa and Insalata for guests to choose from, one Primi, three Secondi for guests to choose from, one Dolci

ANTIPASTI

- Salumi** chef's selection of salumi, cheeses, accompaniments
- Wagyu Beef Carpaccio** roasted garlic aioli, parmigiana-reggiano, arugula, capers
- Meatballs** pork & veal meatballs, tomato sauce, pecorino romano, pine nuts
- Caprese** mozzarella di bufala, heirloom tomatoes, pesto, 12 yr ages balsamic
- Crispy Calamari** herb-marinated sun-dried tomato, artichoke, tomato confit
- Grilled Octopus** fennel, sunchoke, sunflower, olive oil
- Brown Butter Roasted Cauliflower** thyme, bread crumbs, pecorino
- Grilled Shrimp** prawns, arugula, basil pesto, lemon
- Olive Ascolane** crispy pecorino stuffed olives

ZUPPA / INSALATE

- Roman-Style Egg Drop Soup**
pastini, spinach, basil, parmigiano-reggiano
- Endive Salad** pickled blueberry, guanciale,
crispy poached egg, tarragon vinaigrette
- Kale Caesar** golden raisins,
pine nuts, capers, tomato mascarpone
- Apple-Walnut Salad** endive, radicchio,
apple cider emulsion, spiced walnuts

PRIMI

- Pappardelle** pork & veal bolognese, parmigiano-reggiano
- Rigatoni** crispy lamb sausage, fontina, rapini, rosemary
- Sweet Pea Gnocchi** lobster, king trumpet mushroom,
pea tendrils, tomato powder
- Spaghetti** tomato purée, parmigiano-reggiano, basil
- Mushroom Risotto** scamorza, fresh thyme

SECONDI

- Cioppino** market fish, mussels, clams, shrimp, calamari, puttanesca
- Monkfish** pancetta, braised lentils, rutabaga puree, rosemary gremolata
- Porchetta** herbed spaetzli, turnip puree, cotechino sausage, kumquat
- Strip Steak** potato confit, fontina fonduta (supplement \$15)
- Chicken Milanese** chicken liver mousse, arugula, crispy capers, pickled chilies
- Branzino** mediterranean sea bass, mushroom & scallop mousse, leeks, white wine
- Seared Scallops** market carrots, guanciale, winter radish salad

DOLCI

- Bomboloni** milk chocolate, raspberry, cinnamon sugar
- Affogato** brown butter gelato, coffee espuma, biscotti crumble
- Flourless Chocolate Torte** salted caramel mascarpone, hazelnut, citrus, and zabaione
- Olive Oil Cake** candied pistachios, cherry puree, blood orange
- Apple Cake** toasted almond, brown butter, apple caramel, blueberry conserva

Menus are subject to a 20% service charge, 11.5% sales tax & 2% booking fee.
Vegetarian Options Available. Menus are seasonal and may change. Please alert us to any food allergies in advance.

FAMILY STYLE MENU

3 Course \$50/person: Select the following, all to be served family style: Two Antipasti, two Secondi, and Two Dolci

4 Course \$70/person: Select the following, all courses to be served family style: three Antipasti, one pasta, two Secondi, two Dolci

5 Course \$90/person: Select the following, all courses to be served family style: three Antipasti, one Insalata, two Primi, three Secondi, two Dolci

ANTIPASTI

Salumi chef's selection of salumi, cheeses, accompaniments

Wagyu Beef Carpaccio roasted garlic aioli, parmigiana-reggiano, arugula, capers

Meatballs pork & veal meatballs, tomato sauce, pecorino romano, pine nuts

Caprese mozzarella di bufala, heirloom tomatoes, pesto, 12 yr ages balsamic

Crispy Calamari herb-marinated sun-dried tomato, artichoke, tomato confit

Grilled Octopus fennel, sunchoke, sunflower, olive oil

Brown Butter Roasted Cauliflower thyme, bread crumbs, pecorino

Grilled Shrimp prawns, arugula, basil pesto, lemon

Olive Ascolane crispy pecorino stuffed olives

INSALATE

Endive Salad pickled blueberry, guanciale, crispy poached egg, tarragon vinaigrette

Kale Caesar golden raisins, pine nuts, capers, tomato mascarpone

Apple-Walnut Salad endive, radicchio, apple cider emulsion, spiced walnuts

PRIMI

Pappardelle pork & veal bolognese, parmigiano-reggiano

Rigatoni crispy lamb sausage, fontina, rapini, rosemary

Sweet Pea Gnocchi lobster, king trumpet mushroom, pea tendrils, tomato powder

Spaghetti tomato purée, parmigiano-reggiano, basil

Mushroom Risotto scamorza, fresh thyme

SECONDI

Cioppino market fish, mussels, clams, shrimp, calamari, puttanesca

Monkfish pancetta, braised lentils, rutabaga puree, rosemary gremolata

Porchetta herbed spaetzli, turnip puree, cotechino sausage, kumquat

Strip Steak potato confit, fontina fonduta (supplement \$15)

Chicken Milanese chicken liver mousse, arugula, crispy capers, pickled chilies

Branzino mediterranean sea bass, mushroom & scallop mousse, leeks, white wine

Seared Scallops market carrots, guanciale, winter radish salad

DOLCI

Bomboloni milk chocolate, raspberry, cinnamon sugar

Flourless Chocolate Torte salted caramel mascarpone, hazelnut, citrus, and zabaione

Olive Oil Cake candied pistachios, cherry puree, blood orange

Apple Cake toasted almond, brown butter, apple caramel, blueberry conserva

Menus are subject to a 20% service charge, 11.5% sales tax & 2% booking fee.
Vegetarian Options Available. Menus are seasonal and may change. Please alert us to any food allergies in advance.

BEVERAGES

BEER & WINE

Tier 1

2 Hours \$30/person • 3 Hours \$35/person
4 Hours \$40/person

Red

Barbera d'Asti 'L'Equilibrio', Montalbera, Piemonte, Italy 2012
Valpolicella, Brigaldara, Veneto, Italy 2013

White

Chardonnay/Carricante 'Valcanzjria', Gulfi, Sicilia, Italy 2013
Catarratto, 'Anthilia', Donnafugata, Sicilia, Italy 2015

Rosé

Grenache/Syrah 'Les Eglantiers',
Maison Brotte, Tavel, France 2015

Lambrusco

Lambrusco Reggiano 'Concerto', Medici Ermete, Emilia-Romagna

Prosecco

Prosecco Superiore, Borgoluce,
Valdobbiadene, Veneto

Beer Seasonal Selection of Beers

Tier 2

2 Hours \$35/person • 3 Hours \$40/person
4 Hours \$45/person

Red

Barbera d'Asti 'L'Equilibrio', Montalbera, Piemonte, Italy 2012
Pinot Noir, Saracco 2013

White

Pinot Grigio, 'Longheri' Giusti, Veneto, Italy 2015
Gavi di Gavi, Villa Sparina

Rosé

Grenache/Syrah 'Les Eglantiers',
Maison Brotte, Tavel, France 2015

Lambrusco

Lambrusco Reggiano 'Concerto', Medici Ermete, Emilia-Romagna

Prosecco

Prosecco Superiore, 'Rive di Colbertaldo',
Maschio Dei Cavalieri, Valdobbiadene, Veneto

Beer Seasonal Selection of Beers

LIQUOR

Tier 1

2 Hours \$45/person • 3 Hours \$50/person
4 Hours \$55/person

The 86 Co. Aylesbury Duck Vodka, The 86 Co. Ford's Gin,
The 86 Co. Caña Brava Rum, Ezra Brooks, Tullemore Dew
Irish Whiskey, Johnny Walker Black Label Scotch

Red

Barbera d'Asti 'L'Equilibrio', Montalbera, Piemonte, Italy 2012
Valpolicella, Brigaldara, Veneto, Italy 2013

White

Chardonnay/Carricante 'Valcanzjria', Gulfi, Sicilia, Italy 2013
Catarratto, 'Anthilia', Donnafugata, Sicilia, Italy 2015

Rosé

Grenache/Syrah 'Les Eglantiers', Maison Brotte, Tavel, France 2015

Lambrusco

Lambrusco Reggiano 'Concerto', Medici Ermete, Emilia-Romagna

Prosecco

Prosecco Superiore, Borgoluce,
Valdobbiadene, Veneto

Beer Seasonal Selection of Beers

Tier 2

2 Hours \$50/person • 3 Hours \$55/person
4 Hours \$60/person

Grey Goose Vodka, Uncle Val's Botanical Gin, The 86 Co. Caña Brava
7yr Aged Rum, Buffalo Trace Bourbon, Gentleman Jack Whiskey,
Glenfiddich 12yr Single Malt Scotch, Dolce Vida Añejo Tequila

Red

Barbera d'Asti 'L'Equilibrio', Montalbera, Piemonte, Italy 2012
Pinot Noir, Saracco 2013

White

Pinot Grigio, 'Longheri' Giusti, Veneto, Italy 2015
Gavi di Gavi, Villa Sparina

Rosé

Grenache/Syrah 'Les Eglantiers', Maison Brotte, Tavel, France 2015

Lambrusco

Lambrusco Reggiano 'Concerto', Medici Ermete, Emilia-Romagna

Prosecco

Prosecco Superiore, 'Rive di Colbertaldo',
Maschio Dei Cavalieri, Valdobbiadene, Veneto

Beer Seasonal Selection of Beers

WINE FLIGHTS

starting at \$12.00/person

White Wine Flight \$15

Verdicchio dei Castelli Dei Jesi Classico, 'Le Gemme', Brunori, Le Marche 2015
Gavi di Gavi, Villa Sparina 2015
Greco Bianco, 'Falu', I Greco, Calabria 2012

Red Wine Flight \$15

Valpolicella, Brigaldara, Veneto 2013
Nero d'Avola, 'Tenuta Ibidini', Valle Dell'Acate, Sicilia 2015
Alicante Blend, 'Heira', Hauner, Sicilia 2013

Still Rose Flight \$12

Grenache/Syrah 'Les Englantiers', Brotte, Tavel, France 2015
Negroamaro, 'Calafuria', Tormaresca, Puglia 2015
Cerasuolo D'Abrusso, Cerulli-Spinozzi, Colline Teramane 2014

Select Red Wine Flight \$30

Pinot Noir, Saracco, Piemonte 2013
Brunello di Montalcino, Pietranera, Toscana 2011
Sangiovese/Merlot, 'Luce, Luce Della Vite, Toscana 2012

CORDIAL ADD-ON

\$10/person

Capaletti Italian Bitter | Castello Banfi Grappa | Headframe Orphan Bourbon Cream | Borghetti Sambuca | Borghetti Caffé | Gozio Amaretto

CHAMPAGNE TOAST

\$8/person

Private Bartender Fee

only available for the Dearborn Room or Entire Upstairs Booking

Enhance your experience with a private bartender exclusively for you and your guests. (\$150.00 fee)

Parting Gifts

Take home the La Storia Experience with one of our Retail Items: House-Infused Olive Oil (\$8/person), Aged Balsamic (\$8/person)

Personalized Menus

Customize your menu with a company logo or photograph - \$25.00 one-time fee

Please inquire for Wine pairings with each course

(pricing varies—priced per person per course)

All Things Ideology entertainment



Housing one of the largest cigar collections in all of Chicago, Biggs Mansion can be enjoyed by members and non-members alike. For information about becoming a private locker holder, purchasing cigars or enjoying the first floor and outdoor patio, please contact us at (312) 809-2444.



CHICAGO IL **BLUE DOOR** FARM STAND

Be sure to stop in and enjoy neighborhood favorites at our new location in Lincoln Park! Specializing in farm-to-table favorites, Blue Door Farm Stand is perfect for catering any event, ranging from baby showers, birthday parties, among other special occasions! For more information call Odessa Scott at (312) 456-7282



BLUE DOOR KITCHEN & GARDEN

Accommodating parties of 10-55 guests, Blue Door Kitchen & Garden's French-country inspired upstairs dining room is an elegant, yet understated, atmosphere perfect for any event! Also, don't forget about our catering! For more information call: (312) 573-4000



CHICAGO q

Chicago q delivers delicious award-winning BBQ favorites from the Carolinas, Texas, Missouri, and Tennessee. Whether dining in one of our private rooms, accommodating up to 50 guests, or catering in your own home, Chicago q is the ideal meal for any occasion. For more information contact Micah Williams at (312) 456-7287