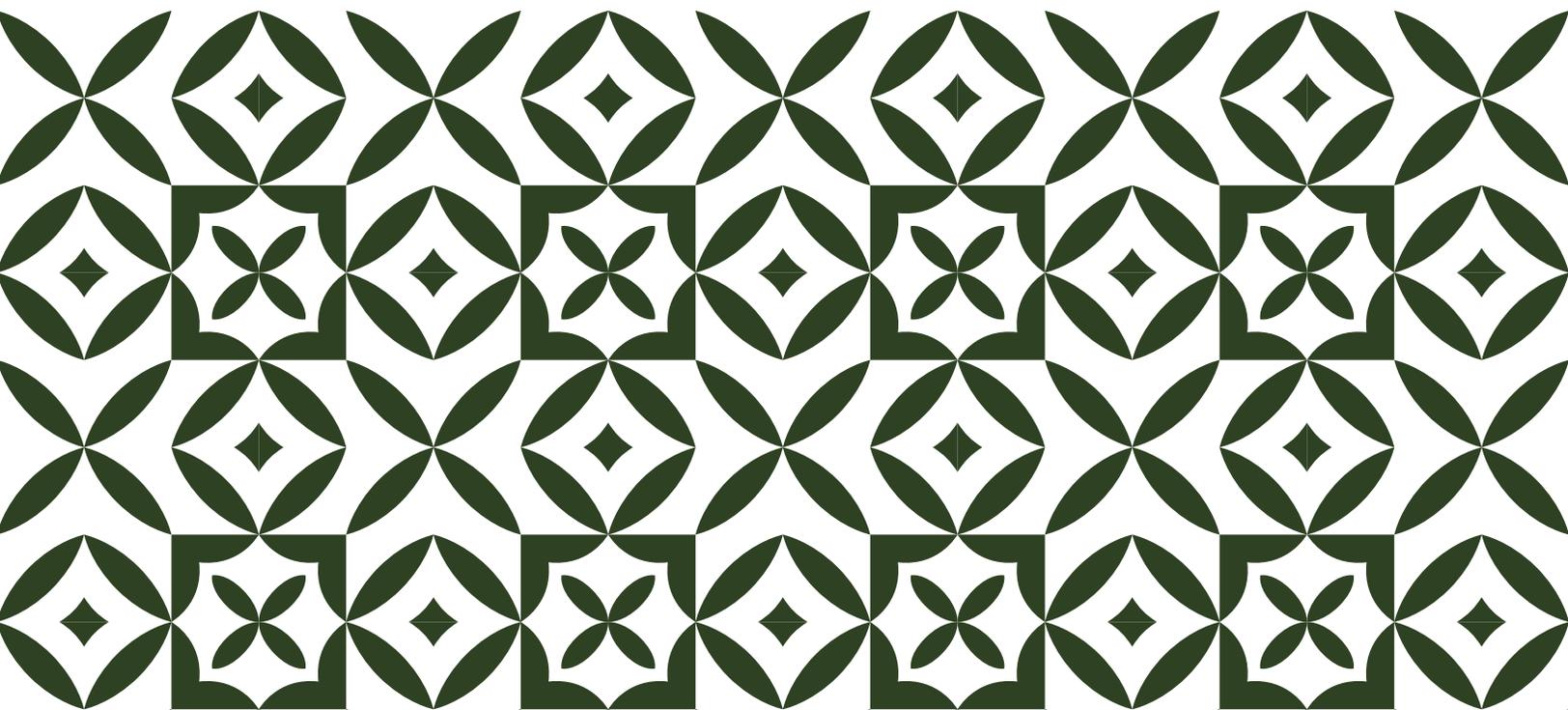


# CHE FIGATA

ITALY TO TABLE

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PRIVATE DINING MENU  
FOR PARTIES & SPECIAL EVENTS





# APPETIZERS & DISPLAYS



# COLD APPETIZERS

Selections sold by the dozen

## TOMATO BRUSCHETTA **V 48**

cherry tomato, fresh mozzarella  
fried capers, balsamic

## CHE BRUSCHETTA **52**

ricotta, charcuterie sauce, hot honey

## SEASONAL VEGETABLE CRUDITE **GF VG 50**

with bagna cauda (traditional italian vinaigrette)

## SHRIMP COCKTAIL **GF DF 65**

chilled purgatory, fresh horseradish

## GNOCCHO FRITTO **60**

fried & puffed dough, mortadella, stracciatella

## FIG BRUSCHETTA **V 55**

whipped poppyseed taleggio  
macerated figs, frisée, grapefruit

## PROSCIUTTO & MELON SKEWERS **GF 60**

prosciutto di parma, compressed melon  
balsamic gastrique, gorgonzola

## GOAT CHEESE TARTLET **VG 55**

goat cheese mousse, beetroot jam, pistachio

# HOT APPETIZERS

Selections sold by the dozen

## GRILLED OCTOPUS SKEWER **GF DF 72**

confit marble potato, marinated cucumber  
preserved lemon aioli

## SHRIMP SKEWER **GF DF 65**

eggplant purée, dried olives, radish

## NDUJA STUFFED DATES **GF 55**

speck, apple saba

## PORK BELLY SKEWERS **GF DF 60**

sweet potato, radicchio, pomegranate molasses

## VEGETABLE PANINI **V 48**

smoky mushrooms, fresh mozzarella  
tomato & olive tapenade

## EGGPLANT POLPETTE **V 48**

smoky crème fraîche, preserved lemon

## ARANCINI FUNGHI **V 55**

roasted mixed mushrooms, black garlic  
mascarpone crème, pecorino

# DISPLAYS

## SALUMI & CHEESE BOARD **12 PER PERSON**

chef's selection of meats & cheeses, dried fruit, nuts, house pickled vegetables  
seasonal fruit compote & mustard, served with grilled bread

## WOOD FIRED PIZZA

### BUFFALO MARGHERITA **V 18**

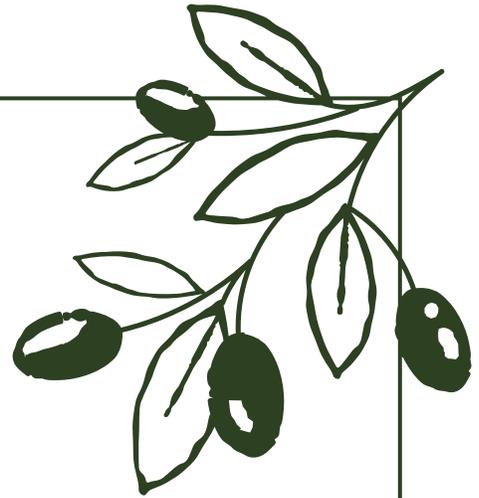
bianco di napoli pizza sauce, buffalo mozzarella, basil, extra virgin olive oil

### SPICY PEPPERONI **20**

bianco di napoli pizza sauce, charred pepperoni, calabrian peppers, onion, hot honey

### PROSCIUTTO & BURRATA **21**

arugula pesto, pistachio, charcuterie infused oil



# PRIMI PIATTI

\$40 per person



# SALAD COURSE CHOOSE 1

## CHE CAESAR

gem lettuce, house caesar dressing, parmesan, focaccia crouton, cured egg yolk, anchovy

## MIXED FIELD GREENS GF V

cucumber & mint vinaigrette, olives, cherry tomatoes, marinated mozzarella, crispy chickpeas

# MAIN COURSE CHOOSE 3

## RIGATONI BOLOGNESE

pork & beef bolognese, parmesan, green peppercorn mascarpone

## RIGATONI WITH MUSHROOM BOLOGNESE V

mixed mushroom bolognese, parmesan, green peppercorn mascarpone

## CHEESE TORTELLINI V

pomodoro, aglio butter, parmesan

## ORECCHIETTE CARBONARA

guanciale, pecorino, cured egg yolk, preserved lemon, chives

## PENNE & SHRIMP FRA DIAVOLO

spicy tomato sauce, herb & citrus crumb

## FUSILLI WITH CHE SUNDAY SAUCE

braised beef & pork ragu, meatballs, italian sausage, parmesan, herbs

## SEASONAL VEGETARIAN RISOTTO GF V

summer – caponata | autumn – kabocha squash | winter – mushroom | spring – pea & leek

# DESSERT COURSE

## CANNOLI

whipped ricotta, chocolate chips, pistachio

## DESSERT BOARD 12 PER PERSON

includes eclairs, cheesecake  
fruit tarts, macaroons, cannoli  
assorted chocolate truffles



# CENA

\$55 per person



# SALAD COURSE CHOOSE 1

## CHE CAESAR

gem lettuce, house caesar dressing, parmesan, focaccia crouton, cured egg yolk, anchovy

## APPLE & WALNUT GF V

romaine, green goddess, currant, apple, dried vanilla grapes, honey baked walnuts, gorgonzola

## ARUGULA & ENDIVE V

creamy truffle dressing, crispy leeks, mushroom chips, pecorino

## CAPRESE PANZANELLA V

confit heirloom tomatoes, grilled peach vinaigrette, burrata, arugula, crispy basil

## BEET & GOAT CHEESE GF V

spinach, blood orange vinaigrette, candied pistachio, black caraway

# MAIN COURSE CHOOSE 3

## SWORDFISH PUTTANESCA

charred citrus puttanesca (tomato-based sauce with anchovy, olives, capers) charred broccoli rabe

## SEASONAL VEGETABLE CIAMOTTA V DF

seasonal vegetables, braised tomato sauce, herb crumb

## ROASTED BRANZINO GF DF

gigante beans, arugula, fried capers, preserved lemon

## SEASONAL ROASTED CHICKEN DF

giardiniera, fried potatoes, jus

## PORCHETTA GF DF

pork belly, sun dried tomato & herb filling, roasted carrots, jus

## NEW YORK STRIP STEAK GF (+\$10)

polenta, broccoli rabe, bone marrow butter, veal jus

# DESSERT COURSE

## HOUSE-MADE TIRAMISU

white chocolate shavings, fresh raspberry

## CANNOLI

whipped ricotta, chocolate chips, pistachio

## DESSERT BOARD 12 PER PERSON

includes eclairs, cheesecake  
fruit tarts, macarons, cannoli  
assorted chocolate truffles



# IL BANCHETTO

\$75 per person



## SALAD COURSE CHOOSE 2

### CAPRESE PANZANELLA V

confit heirloom tomatoes, crispy basil  
grilled peach vinaigrette, burrata, arugula

### ROASTED SQUASH GF

mixed endive, pancetta vinaigrette  
pomegranate, fontina frico

### CHE CAESAR

gem lettuce, house caesar dressing, parmesan  
focaccia crouton, cured egg yolk, anchovy

### APPLE & WALNUT GF V

romaine, green goddess, compressed apple  
dried vanilla grapes, honey baked walnuts  
gorgonzola

### ARUGULA & ENDIVE V

creamy truffle dressing, crispy leeks  
mushroom chips, pecorino

## PASTA COURSE CHOOSE 2

### RIGATONI BOLOGNESE

pork & beef bolognese, parmesan  
green peppercorn mascarpone

### RIGATONI MUSHROOM BOLOGNESE V

mixed mushroom bolognese, parmesan  
green peppercorn mascarpone

### ORECCHIETTE CARBONARA

guanciale, pecorino, cured egg yolk  
preserved lemon, chives

### CHEESE TORTELLINI V

pomodoro, aglio butter, parmesan

### PENNE & SHRIMP FRA DIAVOLO

spicy tomato sauce, herbs & citrus crumb

### FUSILLI WITH CHE SUNDAY SAUCE

braised beef & pork ragu meatballs  
Italian sausage, parmesan, herbs

## MAIN COURSE CHOOSE 3

### SEASONAL ROASTED CHICKEN DF

giardiniera, fried potatoes, jus

### NEW YORK STRIP STEAK GF

polenta, broccoli rabe  
bone marrow butter, veal jus

### ROASTED BRANZINO GF DF

gigante beans, arugula, fried capers, lemon

### SEASONAL VEGETABLE CIAMOTTA V DF

vegetables, braised tomato sauce, herb crumb

### SWORDFISH PUTTANESCA

tomato-based sauce with anchovy, olives  
capers, charred broccoli rabe

### PORCHETTA GF DF

pork belly, roasted carrots, jus  
sun dried tomato & herb filling

## DESSERT COURSE CHOOSE 2

### HOUSE-MADE TIRAMISU

white chocolate shavings, fresh raspberry

### CANNOLI

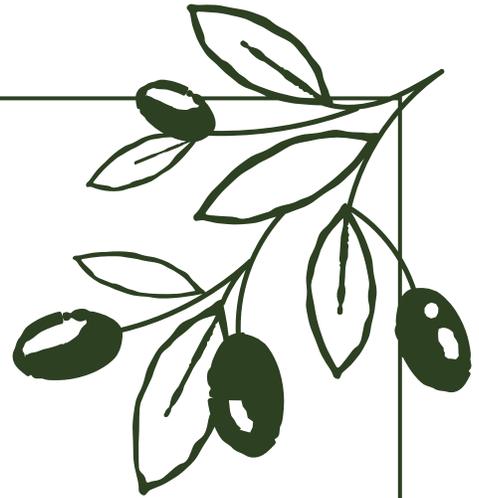
whipped ricotta, chocolate chips, pistachio

### OLIVE OIL CAKE

lemon curd, bee pollen

### DESSERT BOARD 12 PER PERSON

includes eclairs, cheesecake  
fruit tarts, macarons, cannoli  
assorted chocolate truffles



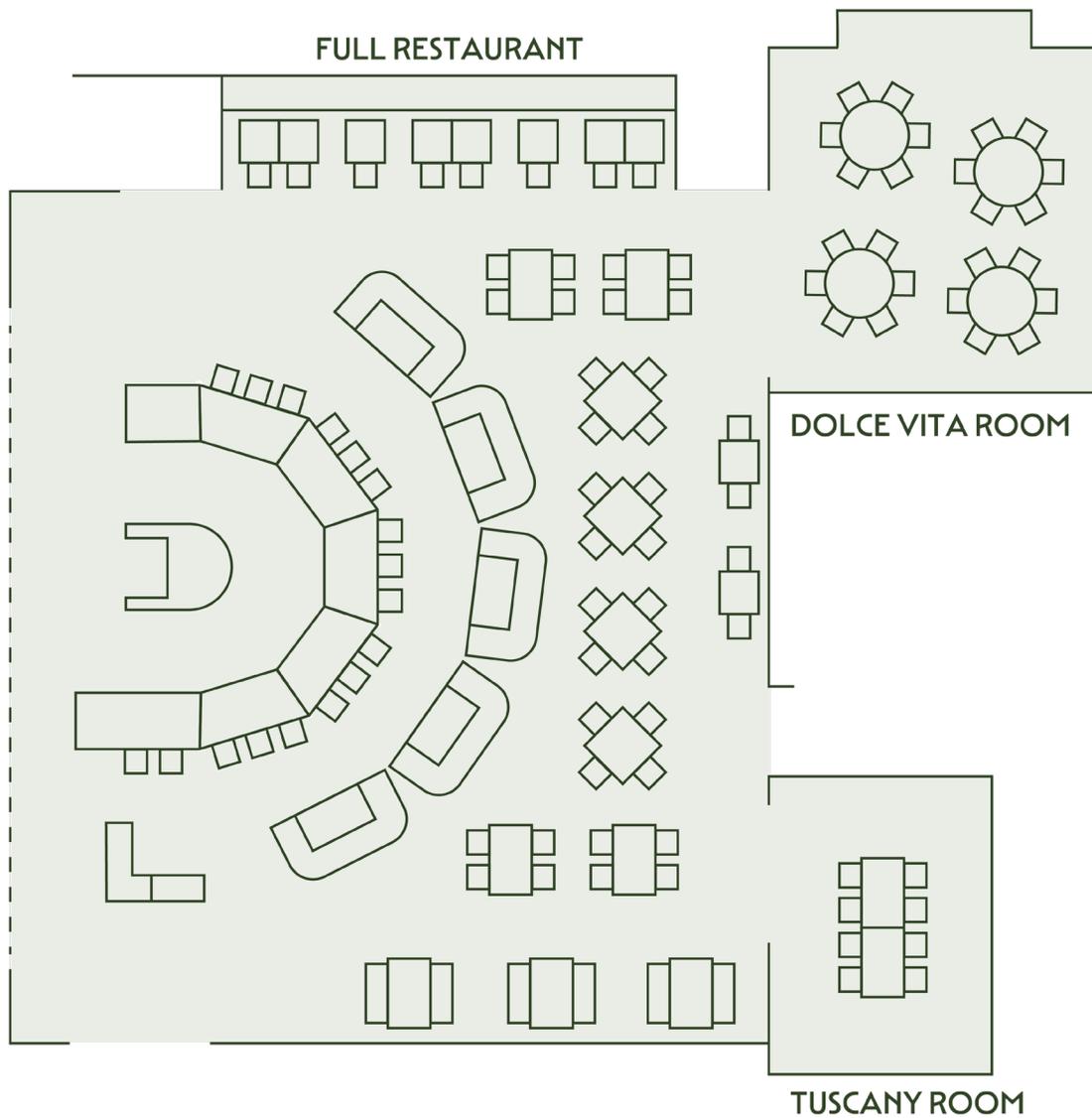
# PRIVATE DINING

Choose from our two elegant private dining rooms  
or reserve the entire restaurant for a more immersive affair.  
We accommodate 10 to 100 guests with artisanal care, infusing  
every detail with Italian warmth & handcrafted tradition.  
Our team ensures every moment is flawlessly tailored.



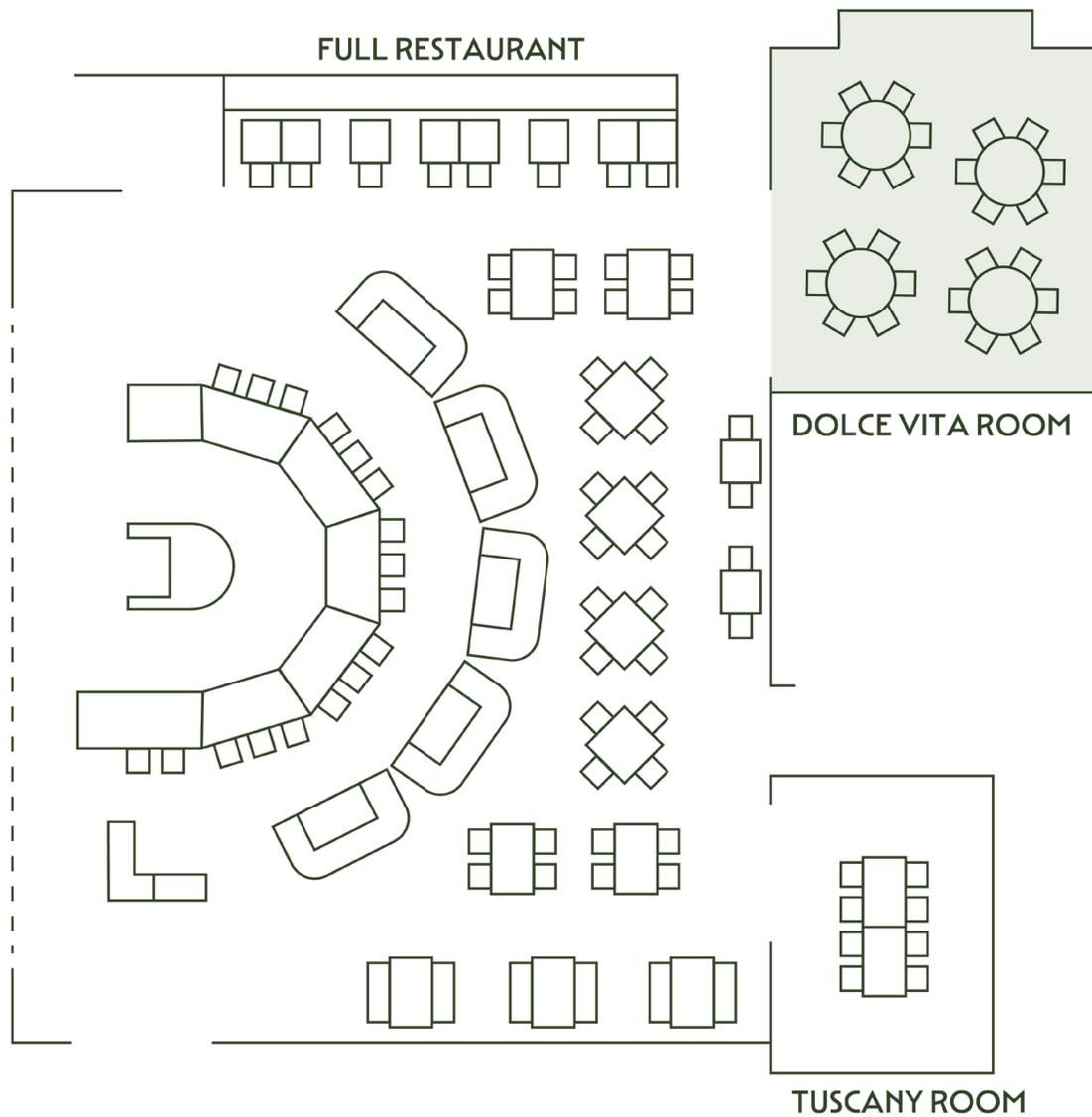
# FULL RESTAURANT BUYOUT

Seated Capacity: 100 guests



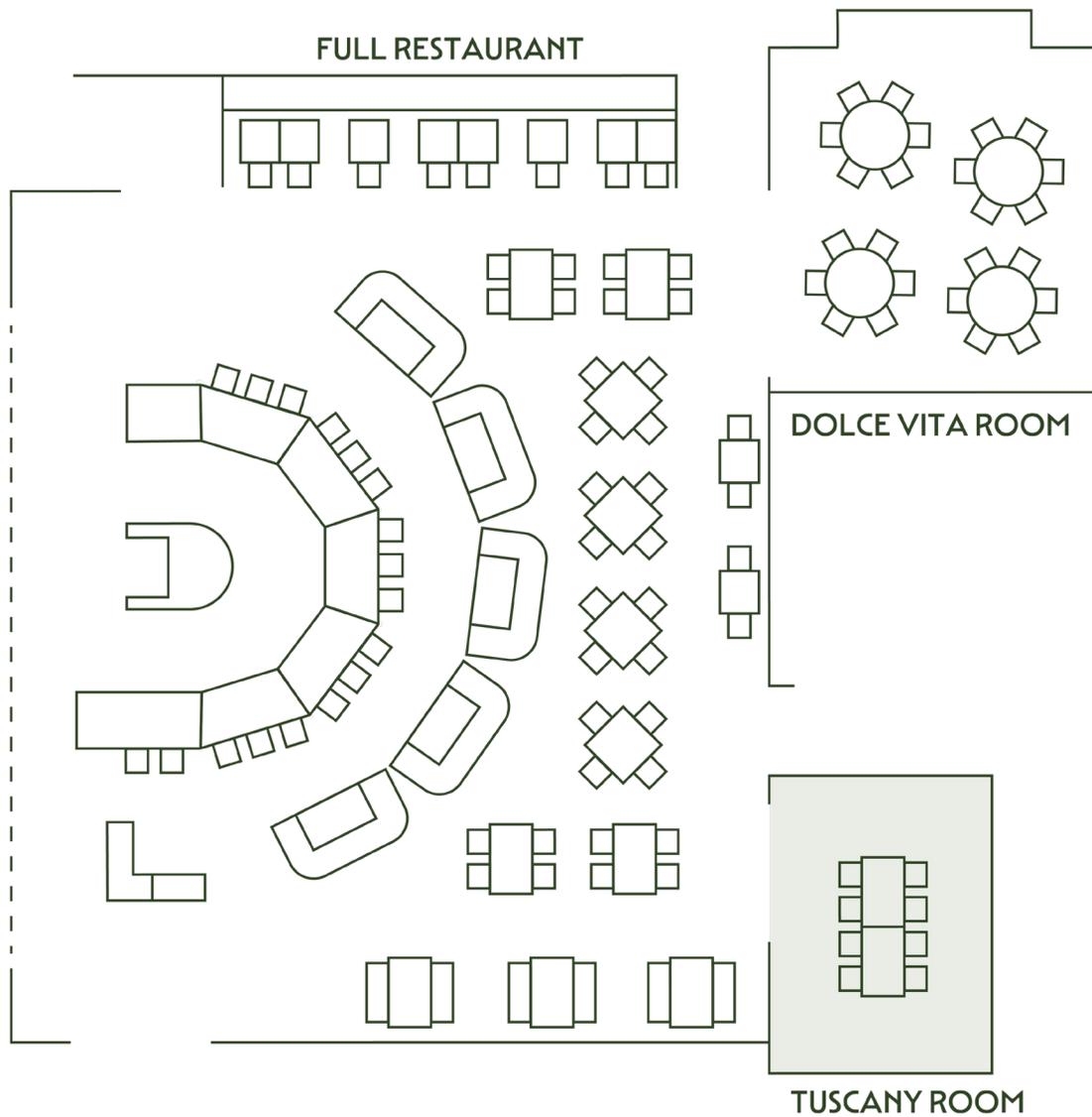
# DOLCE VITA ROOM

Seated Capacity: 24 guests



# TUSCANY ROOM

Seated Capacity: 10 guests





# GENERAL INFO



## GUARANTEED GUEST COUNT

A guarantee of the final number of guests is required 72 hours prior to the event. Once received, the guaranteed number is considered final and charges will be made accordingly. If no guarantee is provided, the guest number listed on the contract will be considered the final count.

## DEPOSIT

A non-refundable deposit, signed credit authorization form and signed contract are required to reserve all dining spaces. Deposits may vary based on food and beverage minimums.

## SERVICE CHARGE & SALES TAX

All food & beverage prices subject to a 23% service charge and 8.75% sales tax.

## MENU SELECTION

Final menu selections must be received 10 business days prior to the event. Menu items and preparations are subject to market availability.

## VENDORS

All outside vendors of services not provided by Che Figata (florists, musical entertainment, etc.) must schedule their delivery, set-up and break-down times with the sales manager.

2155 CityGate Lane, Suite 103, Naperville, IL  
630.579.3210  
[www.chefigatakitchen.com](http://www.chefigatakitchen.com)