

RESTAURANT

a tavola



ITALIAN CLASSIC

SINCE 1995



Private Events

Ranked #1 in “America’s 10 Best Secret Eats”
by Forbes Magazine

2148 W. CHICAGO AVE . CHICAGO, IL 60622
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atavolachi.com



NAMED

"The Gnocchi King of Chicago"

BY THE CHICAGO TRIBUNE

FEATURED IN CHICAGO'S HIDDEN EATS

"An Italian cuisine gem"

ON THE TRAVEL CHANNEL

LISTED ON THE TOP

"Chicago's Best Restaurants"

BY CHICAGO MAGAZINE

SPECIAL MENTIONS

The "pillow-soft" gnocchi

"trumps any relationship"

swear fans of this "intimate, long-standing"

Ukrainian Village "treasure"

A "quiet and charming world"

where "excellent versions of Italian classics"

are "high-end without being pretentious"

The "regional" wine is "exceptional"

and "fair" tabs don't "break the bank"

"Fantastic",

"knowledgeable service" and

a "magical" outdoor courtyard further

make it "molto buono" for

special occasions

BY ZAGAT REVIEW



Our story

After studying the culinary arts in Italy for a number of years, Chef Dan Bocik returned to his hometown to open his own little Italian getaway in 1995. Since then, a tavola has been rated as one of the top five Italian restaurants in Chicago, and has been known as the hidden gem of Ukrainian village for its famous "pillow soft" gnocchi.

a tavola not only is the perfect option for dinner but also, offers you the option to buy-out the restaurant or a sector (main level or patio) for private parties with family style menus.

Our extraordinary staff, highly-acclaimed cuisine and warm atmosphere, will be perfectly laid out to suit your special event.

Our menus served family style.

PIÙ ECCELLENTE 85 per person

- *antipasti* Grilled marinated portabello mushroom over sautéed oyster mushroom
Daily selection of marinated grilled & roasted vegetables
Baby mixed greens with sliced pear, shaved parmesan & balsamic vinaigrette
- primi* Gnocchi with brown butter & sage
Penne Bolognese
- secondi* Steamed salmon over aromatic vegetables with broccoli & new potato
Braised Italian chicken with garlic spinach
Braised short rib over saffron risotto
- dolce* Apple Torte • Chocolate Torte • Lemon Tart • Panna Cotta

IL MIGLIORE 75 per person

- *antipasti* Grilled marinated portabello mushroom over sautéed oyster mushroom
Daily selection of marinated grilled & roasted vegetables
Baby mixed greens with sliced pear, shaved parmesan & balsamic vinaigrette
- primi* Penne Bolognese
Gnocchi with brown butter & sage
- secondi* Steamed salmon over aromatic vegetables with broccoli & new potato
Braised Italian chicken with garlic spinach
- dolce* Apple Torte • Chocolate Torte • Lemon Tart • Panna Cotta

MOLTO BENE 65 per person

- *antipasti* Daily selection of marinated grilled & roasted vegetables
Baby mixed greens with sliced pear, shaved parmesan & balsamic vinaigrette
- primi* Gnocchi with brown butter & sage
- secondi* Braised Italian chicken with garlic spinach
- dolce* Apple Torte • Chocolate Torte • Lemon Tart • Panna Cotta

A fine selection of wines will be available at the time of your event for an additional cost. Wine is charged based on consumption, not per bottle.



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