

Salads

Caesar **\$30 / \$60**
Romaine lettuce, croutons and Parmesan cheese; with Caesar dressing

House **\$25 / \$50**
Iceberg and romaine lettuce, tomatoes and carrot; with our Italian vinaigrette

Milito **\$30 / \$60**
Iceberg and romaine lettuce, onions, tomatoes, Kalamata olives and mozzarella; with our Italian vinaigrette

Mixed Greens **\$30 / \$60**
Mesclun, caramelized onions, goat cheese, bacon and candied walnuts; with our honey-balsamic vinaigrette

Orso's **\$35 / \$70**
Mixed greens, cherry tomatoes, goat cheese, dried cranberries, almonds and croutons; with our honey-balsamic vinaigrette

Spinach **\$30 / \$60**
Baby spinach, red onion, tomatoes and feta cheese; with our honeybalsamic vinaigrette

Trentino **\$35 / \$70**
Arugula mixed with baby spinach, strawberries, goat cheese and caramelized walnuts; with our honey-balsamic vinaigrette

Add Grilled Chicken **\$16 / \$32**
Can be served on the side

Dressings served on the side

Pasta

Baked Mostaccioli **\$40 / \$70**
Rigatoni baked with marinara and ricotta, and topped with mozzarella - *vegetarian*

Pasta

Mostaccioli alla Bolognese **\$55 / \$100**
A meaty version of our baked mostaccioli. Rigatoni baked with Bolognese sauce and ricotta, and topped with mozzarella

Bruschetta Portobello **\$40 / \$70**
Penne pasta mixed with grilled Portobello, fresh tomatoes, garlic, fresh basil and balsamic - *vegan*

Caprese Pasta Salad **\$40 / \$70**
Farfalle pasta with fresh basil, tomatoes and mozzarella – *vegetarian*

Fumigato **\$50 / \$90**
Rigatoni with chicken and mushrooms in a rich tomato cream sauce

Grilled Chicken Penne **\$50 / \$90**
Penne pasta with grilled chicken, spinach and feta cheese in a lemon pesto sauce

Jalapeño Gnocchi w/Vodka **\$55 / \$100 Sauce**
Gnocchi stuffed with ricotta cheese and jalapeño peppers in our signature vodka sauce - *vegetarian*

Lemon Pesto Pasta **\$40 / \$70**
Penne pasta in a lemon pesto sauce with spinach and feta cheese - *vegetarian*

Macaroni & Cheese **\$40 / \$70**
Cavatappi pasta with American, cheddar, mozzarella and Parmesan cheeses - *vegetarian*

Mushroom Gnocchi **\$50 / \$90**
Potato gnocchi in a light balsamic cream sauce - *vegetarian*

Pasta Bolognese **\$50 / \$90**
Rigatoni pasta with our hearty meat sauce

Pasta Primavera **\$40 / \$70**
Farfalle pasta tossed in garlic and olive oil with fresh vegetables - *vegan*

Pasta

Penne alla Vodka **\$35 / \$60**
Penne pasta in a tomato sauce with a touch of cream - *vegetarian*

Penne Fresco **\$35 / \$60**
Penne pasta with a fresh tomato and basil sauce - *vegan*

Penne Marinara **\$35 / \$60**
Penne pasta with our marinara sauce - *vegetarian*

Potato Gnocchi w/Vodka Sauce **\$50 / \$90**
Potato gnocchi in our signature vodka sauce - *vegetarian*

Rigatoni Paisano **\$50 / \$90**
Rigatoni with mushrooms, peas, fresh tomatoes and sausage in a tomato sauce

Type of pasta (penne, rotini, farfalle, etc.) may vary due to availability; Gluten-Free or Whole Wheat penne can be substituted for any pasta for an additional charge of \$5 per tray

Entrées

Chicken Bianco **\$60 / \$110**
Chicken breast sautéed in a lemon caper sauce and served on a bed of spinach

Chicken Cacciatore **\$65 / \$120**
Chicken breast baked with mushrooms, green peppers, onions and olives in a fresh tomato sauce

Chicken Marsala **\$65 / \$120**
Chicken breast sautéed in a Marsala wine sauce with mushrooms

Chicken Parmigiana **\$70 / \$130**
Chicken breast breaded and baked with marinara and mozzarella

Entrées

Chicken Vesuvio **\$60 / \$110**
Chicken breast sautéed and baked with garlic, fresh herbs and white wine; with roasted potatoes

Eggplant Parmigiana **\$55 / \$100**
Eggplant lightly breaded and baked with marinara and mozzarella - *vegetarian*

Lasagna Bolognese **\$120**
Ground beef, fresh ricotta and mozzarella cheese layered between sheets of pasta (available in full trays only)

Pesce Bianco **\$65 / \$120**
Whitefish sautéed in a lemon caper sauce and served on a bed of garlic spinach

Salmon Vesuvio **\$75 / \$140**
Salmon sautéed and baked with garlic, fresh herbs and white wine; with roasted potatoes

Chicken and fish entrées have 20 pieces of chicken or fish per full tray

Sides

Broccoli **\$35 / \$60**
Steamed and tossed in garlic and olive oil

Green Beans **\$35 / \$60**
Sautéed in olive oil, butter and garlic

Roasted Vegetables **\$40 / \$70**
Green and red bell peppers, onions, eggplant and zucchini in a balsamic reduction

Roasted Potatoes **\$35 / \$60**
Potato wedges oven roasted in olive oil, garlic and Italian seasonings

Sides

Sausage & Peppers **\$50 / \$90**
Italian sausage with green and red bell peppers

Meatballs in Marinara **\$55 / \$100**
Mini meatballs in our marinara sauce (50 meatballs per full tray)

Garlic Bread **\$12 per dozen***
Freshly baked bread toasted with garlic and parmesan

Italian Bread **\$0.50 per person**
2 slices each

**minimum order 2 dozen*

Desserts

Mini Chocolate Chip Cannoli **\$24 per dozen***
A delicate pastry shell filled with sweet ricotta cheese and chocolate chips; topped with either pistachios or chocolate sprinkles

Tiramisu **\$50 / \$90**
Ladyfingers soaked in coffee and liqueurs, layered with whipped cream, mascarpone cheese and chocolate

**minimum order 2 dozen*

Supplies

Chafing Kit **\$10 each**
Wire rack, pan and Sterno heater

Plates & Cutlery **\$0.50 each**
Disposable plate, fork, knife and napkin



Catering Menu

Orso's Italian Restaurant
1401 N Wells St
Chicago, Illinois 60610
312.787.6604
www.orsosrestaurant.com

Information

Order minimum: \$200 minimum for delivery (no minimum for pickup)

Lead time: 72 hours

Delivery / Pick-up hours: 11:00 am to 8:00 pm

Delivery boundaries: North: Belmont Ave, East: Michigan Ave, South: Kinzie St, West: Ashland Ave

Delivery Charge: 20% of pre-tax total

Half trays serve approximately 10 people

Full trays serve approximately 20 people

Prices and menu items are subject to change without notice

Prices do not include sales tax