

Ovvio

italian taverna

*Private Events*

# *Thank you!*

Thank you for choosing Ovvio for your special occasion, nestled in the heart of Glenview, Ovvio Italian Taverna offers an authentic Italian dining experience that delights all senses. With its warm ambiance, modern decor, and inviting atmosphere, it's the perfect spot for casual gatherings or special occasions.

The menu features a delectable array of traditional dishes, from handmade pastas and New York Style pizzas, to fresh salads and seafood, all made with high-quality, locally-sourced ingredients. Complement your meal with a selection from an extensive wine list, showcasing Italy's finest vintages. With attentive service and a commitment to culinary excellence, let us cook for you at Ovvio Italian, its "Obviously good!"



*Food and Beverage minimum is exclusive of tax & gratuity.*

# Dining Spaces



## *The Square*

Seated: 20 | Cocktail: 25 **SEMI PRIVATE**

The more intimate setting of the spaces available, perfect for birthday events, business meetings, or special occasions that deserve a celebration amongst friends and family.

## *Main Dining Area*

Seated: 60 | Cocktail: 80 **SEMI PRIVATE**

Our beautifully spacious dining room, for larger groups celebrating showers, weddings, graduations. This area allows for plenty of room to accommodate for cocktail and dining.



## *Bar Dining Area*

Seated: 60 | Cocktail: 80 **SEMI PRIVATE**

For those casual business or seasonal gatherings, our bar dining area offers all of our amenities in one beautifully curated space. Our year-round ambiance will allow for many memorable experiences!



# Bevande



## **HOSTED BAR**

CHARGED ON CONSUMPTION

## WINE SERVICE

CURRENT WINE LIST OFFERED

## FULL BAR SERVICE

**CUSTOM SELECTIONS AVAILABLE**

FULL MENU OFFERED

Our beverage program offers a variety of wines from all the prominent regions of the world.

A cocktail from our bar is the perfect accompaniment to any dish!

## **WELCOME COCKTAILS, CELEBRATORY TOASTS!**

Personalize your guest's welcome to your event with a glass of bubbles, or one of our delicious cocktails!

*Current selections are offered, premium upgrades are available.*



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## Private Events Packages

### **DUO - \$30** **TWO COURSES (2)**

- 1 SALAD OR  
1 APPETIZER  
- 1 ENTRÉE, 1 PASTA

### **AMICI - \$40** **THREE COURSES (3)**

- 1 SALAD OR  
1 APPETIZER  
- 2 ENTRÉES, 2 PASTA, 1 SIDE  
- 1 DESSERT

### **GRANDE - \$50** **FOUR COURSES (4)**

- 2 APPETIZERS  
- 1 SALAD  
- 2 ENTRÉES, 2 PASTAS, 2 SIDES  
- 2 DESSERTS

### **PREMIER - \$60** **FOUR COURSES (4)**

- 2 APPETIZERS  
- 2 SALADS  
- 2 ENTRÉES, 2 PASTAS, 2 SIDES  
- 2 DESSERTS

*Each package does include coffee service, hot and iced teas, and complimentary bread service for the group.*

Whether plated personally for each guest, or shared amongst friends and family, our homemade dishes will provide the perfect accompaniment to those special moments that you will remember. The host will select the menu to be presented for their guests, we

## Small Plates

### **ZUCCA CHIPS**

crispy sliced zucchini, lemon-garlic aioli

### **CALAMARI FRITTI**

spicy pomodoro, peppadew peppers, banana peppers  
*make it grilled, +2*

### **ITALIAN WAGYU MEATBALLS**

rustic tomato sauce, parmesan, fresh basil

### **BURRATA & EGGPLANT**

warm eggplant tapenade, good balsamic, grilled focaccia

### **GARLIC KNOTS**

mozzarella, parmesan, fresh herbs

### **CRISPY STUFFED SQUASH BLOSSOMS...17**

ricotta, mozzarella, tomato, spicy pomodoro

### **OVVIO MUSSELS**

PEI mussels, pomodoro, calabrian chilies, fresh basil, focaccia

### **SAUSAGE ARANCINI**

calabrian sausage, pomodoro, basil, evoo,  
pecorino romano

### **ARTICHOKES ALLA ROMANA**

caper vinaigrette, pecorino romano, lemon-garlic aioli

### **HOUSEMADE MOZZARELLA LOGS**

*"because melted cheese makes everything better!"*

### **VITO SLIDERS**

prime filet, taleggio cheese, gremolata, garlic knot bread  
*all packages, +3*

### **POLPO ALLA GRIGLIA**

calabrian aioli, roasted red peppers, garbanzo, celery, arugula,  
white balsamic vinaigrette  
*all packages, +3*

### **PROSCIUTTO + BURRATA**

grilled peaches, arugula, hot honey, balsamic reduction

## Appetizer Salads

**LITTLE GEM CAESAR** homemade croutons, shaved parmesan, classic caesar dressing

**OVVIO CHOPPED** soppressata, shaved onion, peppadew, fresh herbs, provolone d.o.p., creamy italian dressing

**ARUGULA + GRAPE SALAD** gorgonzola dolce, apple, candied walnuts, fennel, parmesan, lemon vinaigrette, balsamic

**BRUSSELS SPROUTS** peppadew pepper, avocado, roasted red pepper, oven-dried tomato, parmesan, tuscan kale,  
garlic breadcrumbs, avocado dressing

**SIMPLE HOUSE** creamy italian, olives, pepperoncini, red onion, homemade croutons

## Entrees

### PAN SEARED BRANZINO

fresh herbs, evoo, roasted lemon  
*Duo, Amici, or Grande, +5*

### NEW YORK STEAK FLORENTINE

garlic confit, sautéed kale, oregano, roasted lemon  
*Duo, Amici, or Grande, +10*

### SALMONE VESUVIO

roasted red peppers, green peas, fingerling potatoes,

### FILET MIGNON

grilled asparagus, garlic butter, red wine reduction  
*Duo, Amici, or Grande, +10*

### CHICKEN MARSALA

prosciutto, mushrooms, smoked mozzarella

### CHICKEN PICATTA

capers, sliced lemon, fresh herbs, sautéed spinach

### SHRIMP SCAMPI

tiger shrimp, garlic + capers, white wine lemon sauce

### EGGPLANT OR VEAL PARMESAN

crushed tomato, aged provolone, mozzarella, pomodoro spaghetti

### OLIVIA'S ROASTED CHICKEN

½ all natural chicken, italian seasoning, roasted lemon,  
dipper-cut fries

### PARMESAN FOR TWO

all natural chicken, fire roasted tomato sauce,  
traditional & buffalo mozzarella, fresh basil,  
includes side of spaghetti + pomodoro

## SHAREABLE SIDES

### HAND CUT TRUFFLE FRIES

### SAUTÉED BROCCOLINI

### ROASTED BRUSSELS SPROUTS

### DOUBLE BAKED POTATO GNOCCHI

### GRILLED ASPARAGUS

## Homemade Pasta

\*\*gluten free penne available upon request\*\*

### MEZZE LUMACHE ALLA VODKA

italian sausage, fresh basil, calabrian chili, stracciatella cheese

### PAPPARDELLE SHORT RIB BOLOGNESE

rosemary, pomodoro, soffrito, whipped ricotta

### MAFALDINE FRUTTI DI MARE

calamari, PEI mussels, shrimp, spicy pomodoro, fresh basil

### TAGLIATELLE E FUNGHI BIANCO

roasted mushrooms, truffle paste, mushroom cream sauce

### CLASSIC SPAGHETTI & MEATBALLS

wagyu homemade meatballs, fresh basil, parmesan cheese

### MAINE LOBSTER RAVIOLI

tomodoro sauce, maine lobster, sweet basil, lemon zest

### RIGATONI AL PESTO ROSSO

pistachio cream, garlic breadcrumbs, petite basil

### SPAGHETTI AL LIMONE

fried capers, parmesan cheese, agrumato oil, roasted chicken

## Dolci

### WARM BUTTER CAKE

salted caramel gelato

### TIRAMISÚ

espresso-soaked ladyfingers, mascarpone mousse

### GELATO + SORBETTO

salted caramel, vanilla, chocolate, pistachio, spumoni,  
lemon

### AFFOGATO

vanilla or chocolate gelato, espresso

### HOMEMADE CANNOLI

ricotta cheese, chocolate chips, orange zest

### NONNA'S CHOCOLATE HAZELNUT CAKE

nutella whipped cream, vanilla gelato,  
fresh strawberries

## ***CELEBRATION PLANNING***

Our event planners are here to provide additional information on room and layout options, customized menus and beverage selections. We are happy to provide a site tour to help you envision your event and see the myriad of options available to customize it to make it unique and memorable. We are also capable of handling alternative options for dietary restrictions and allergies. Ovvio Italian works with preferred and trusted vendors to easily and affordably coordinate add-ons such as florals, candles, linens, balloons, specialty glassware, cake displays and more. Valet services are complimentary. We are here to make the planning process as seamless as possible for you, so you are able to enjoy your special event. You dream it and we'll execute it!

## ***FOOD & BEVERAGE MINIMUMS***

Ovvio Italian does not charge a venue or rental fee. Rather, we have established food and beverage minimums which start at \$1,000. This is based upon time, day, demand, and space utilized.

Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

## ***SALES TAX & GRATUITY***

Gratuity and applicable sales taxes are not included and do not apply to the established minimum.

## ***CANCELLATION POLICY***

A signed contract and 50% deposit is required to secure your private event space. It is not considered reserved until the deposit has been received. Ovvio Italian will send a final event order to the Host two weeks prior to the event, confirming menu selections, and final guest count. This order must be signed and returned to Ovvio Italian with a final guest count seven days prior to your event.

The Host will be charged for the guaranteed number of guests, or the actual number of guests served, whichever is greater. Cancellations less than seven days prior to the event will incur full charges. Ovvio Italian may not be able to service additional guests exceeding 5% of the guaranteed number, although, as always, we will make every effort to accommodate your requests.

## ***CONTACT***

To inquire about hosting your event at Ovvio Italian, please contact us at  
(224) 260-8114 | [events@ovvioitalian.com](mailto:events@ovvioitalian.com)

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