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 the closest of 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 cocktailing 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 OPTIONS:

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 accompanyment to any dish!

WELCOME COCKTAILS, CELEBRATORY TOASTS!

CHARGED PER GUEST

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 - $40	AMICI - $50	GRANDE - $60	PREMIER - $70
TWO COURSES (2)	*THREE COURSES (3)*	*FOUR COURSES (4)*	*FOUR COURSES (4)*
- ONE SALAD OR APPETIZER - ONE ENTRÉE AND ONE PASTA	- ONE SALAD OR APPETIZER - TWO ENTRÉES, ONE PASTA -ONE SIDE DISH - ONE DESSERT	- TWO APPETIZERS - ONE SALAD - TWO ENTRÉES, ONE PASTA - TWO SIDES - TWO DESSERTS	- TWO APPETIZERS - TWO SALADS - TWO ENTRÉES, TWO PASTAS - TWO SIDES - TWO DESSERTS

Each package includes coffee service, hot and iced teas, and complimentary bread service for the group.

Our homemade dishes can 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 offer these selections to be served as family style. Any allergens and/or dietary restrictions can be accommodated for all guests.

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

Fried Burrata
vodka sauce, pistachio pesto, parmesan cheese, focaccia

OVVIO Mussels
PEI mussels, creamy white wine, calabrian chilies, fresh basil, grilled 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***

Vodka Sliders
crispy chicken, smoked mozzarella, arugula, garlic knot bread

Traditional Bruschetta
semolina crostini, roma tomato, white balsamic, parmesan, fresh basil

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

Ovvio Burger
7oz., panchetta, smoked mozzarella, arugula, lemon-garlic aioli, sesame bun

Grilled Salmon
artichokes, roasted peppers, oven-dried tomatoes, olives, lemon-garlic sauce

Barolo Braised Short Rib
garlic mashed potato, roasted maitake mushrooms, red wine reduction

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

WHIPPED MASHED POTATO

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, sofrito, whipped ricotta

Mafaldine Frutti di Mare
calamari, PEI mussels, shrimp, spicy pomodoro, fresh basil

Squid Ink Tagliatelle
Maine lobster, smooth pomodorini, oven-dried tomato, fresh basil

Classic Spaghetti & Meatballs
wagyu homemade meatballs, fresh basil, parmesan cheese

Rigatoni al Pesto Rosso
pistachio cream, garlic breadcrumbs, petit basil

Spaghetti al Limone
fried capers, parmesan cheese, agrumato oil, roasted chicken

Mafaldine Cacio e Pepe
brown butter, black pepper, parmesan cheese

Dolci

Warm Butter Cake
salted caramel gelato

Tiramisú
espresso-soaked ladyfingers, mascarpone mousse

Hot Cakes Bakery Cheesecake
french style cheesecake, mascarpone whipped cream, amarena cherries

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 coordinators 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 Taverna 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 for all events 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, 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
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