

The background of the entire page is a repeating pattern of olive branches with olives and leaves, rendered in a light green, sketch-like style. The branches are scattered across the page, creating a textured, natural feel.

GIOIA

ITALIAN JOY

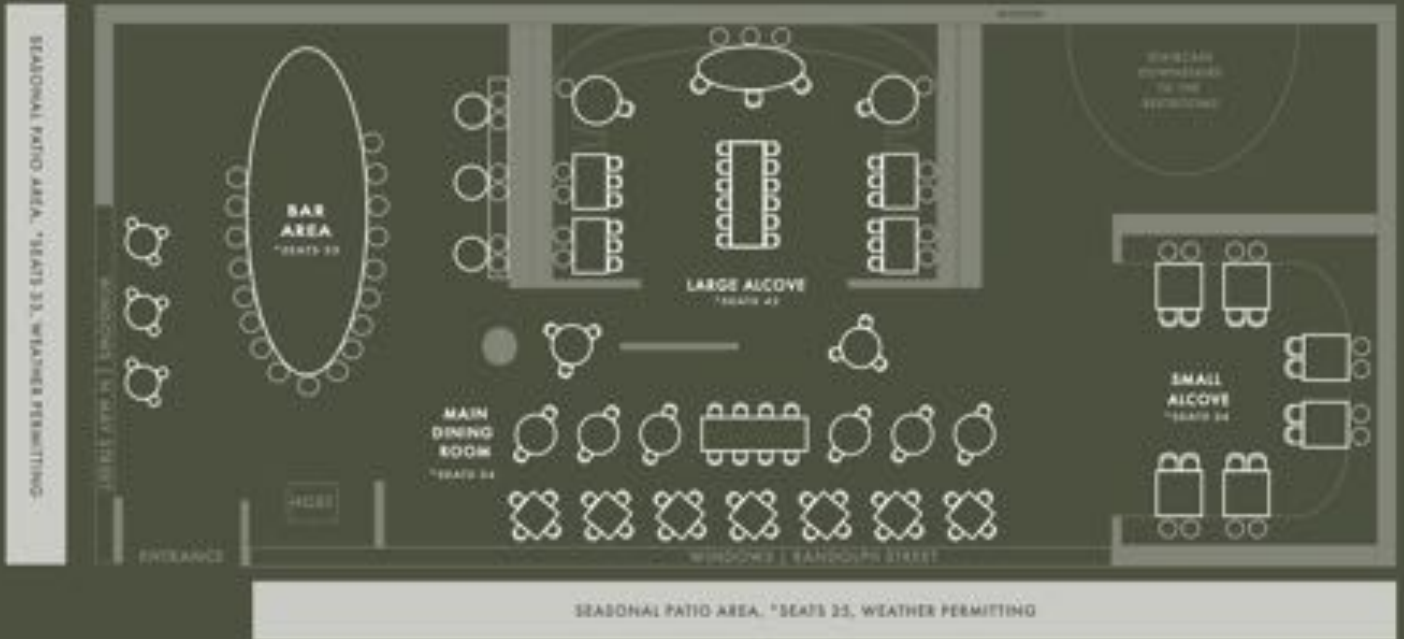
1133 W RANDOLPH ST
CHICAGO IL 60607

EVENTS@GIOIACHICAGO.COM
GIOIACHICAGO.COM

OUR VENUE

GIOIA ACCOMMODATES* UP TO 120 TOTAL SEATED GUESTS,
OR 180 STANDING GUESTS WITH ADJUSTABLE
FLOOR PLANS BASED ON PARTY SIZE & NEEDS

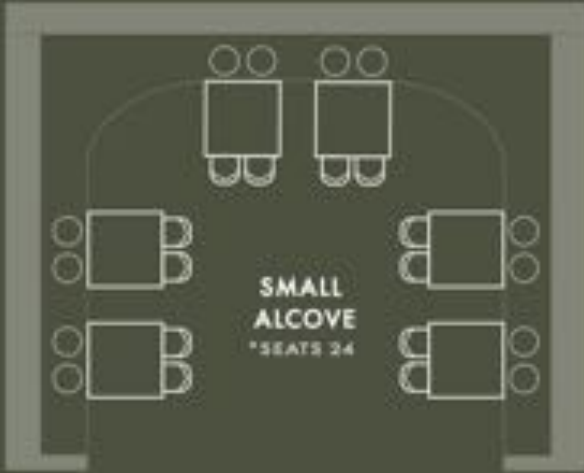
*EXCLUDING BAR & PATIO AREA



SMALL DINING ALCOVE

ACCOMMODATES UP TO 24 GUESTS

*Seating arrangements curated to fit your special event in this elegant space



SMALL ALCOVE

A CAREFULLY DESIGNED SPACE FACING OUR MAIN DINING ROOM TO ENSURE A COMFORTABLE, INTIMATE AMBIANCE FOR YOUR SPECIAL EVENT



LARGE ALCOVE

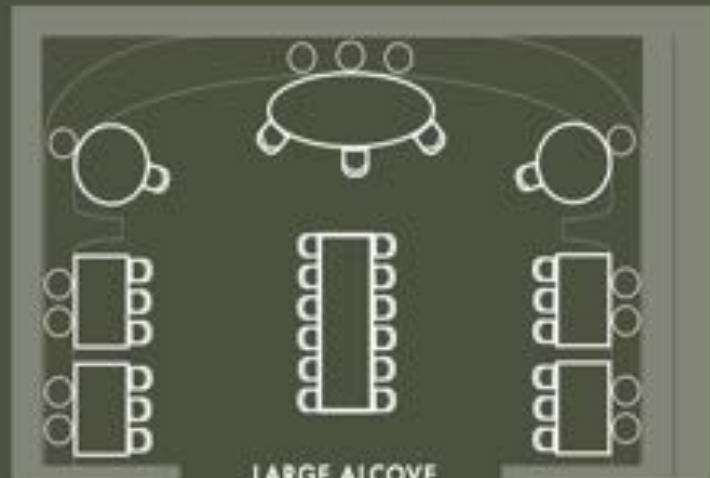
AN ELEGANT SPACE SEPERATED FROM OUR MAIN DINING AREA, OFFERING AN INTIMATE ATMOSPHERE FOR YOU AND YOUR GUESTS



LARGE DINING ALCOVE

ACCOMMODATES UP TO 42 GUESTS

**Seating arrangements curated to fit your special event in this elegant space*



LARGE ALCOVE
*SEATS 42



DINNER MENU ONE



ANTIPASTI host to select two, served family style

Burrata con Prosciutto

(burrata, Italian prosciutto, arugula)

Fritto

(fried calamari and shrimp with aioli sauce)

Carciofi

(crispy artichokes, arugula, 24-month aged Parmigiano Reggiano, creamy lemon dressing)

Insalata della Casa

(mix salad with balsamic vinaigrette) *veg, vegan, df, gf

Parmigiana

(baked organic eggplant, tomato, mozzarella, basil, 24-month aged Parmigiano Reggiano)



host to select three for guest choice
on-site
served with Chef's Presentation of
Potato & Seasonal Vegetables

SECONDI

Salmon

(Atlantic grilled faroe salmon)

Polletto Patate Rosmarino

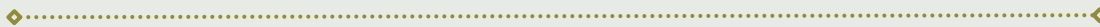
(bone in chicken with roasted potatoes, fresh rosemary and white wine garlic sauce)

Rigatoni

(large tubular pasta with green peas, crumble sausage, vodka sauce)

Cacio e Pepe

(mancini spaghetti, pecorino romano, telli cherry black pepper)



DOLCE

host to select one, served individually

Tiramisu

(espresso-soaked savoiardi biscuits, sweet mascarpone, cocoa powder)

Panna Cotta

(homemade eggless custard with caramel sauce and fresh berries)

Lemon Sorbetto

(citrus sorbet) *vegan



\$65 PER PERSON EXCLUSIVE OF TAX AND GRATUITY



DINNER MENU TWO

ANTIPASTI host to select two, served family style

Burrata con Prosciutto

(burrata, Italian prosciutto, arugula)

Fritto

(fried calamari and shrimp with aioli sauce)

Carciofi

(crispy artichokes, arugula, 24-month aged Parmigiano Reggiano, creamy lemon dressing)

Insalata della Casa

(mix salad with balsamic vinaigrette) *veg, vegan, df, gf

Parmigiana

(baked organic eggplant, tomato, mozzarella, basil, 24-month aged Parmigiano Reggiano)

◆.....◆
PASTA host to select one, served family style

Fettuccine Bolognese

(traditional Italian beef sauce)

Cacio e Pepe

(mancini spaghetti, pecorino romano, telli cherry black pepper)

Rigatoni

(large tubular pasta with green peas, crumble sausage, vodka sauce)

Gioia nei Paccheri

(paccheri mancini, fresh tomato sauce, 22-month aged Parmigiano Romano)

◆.....◆
SECONDI host to select two for guest choice on-site
served with Chef's Presentation of Potato & Seasonal Vegetables

Salmon

(Atlantic grilled faroe salmon)

Polletto Patate Rosmarino

(bone in chicken with roasted potatoes, fresh rosemary and white wine garlic sauce)

Filetto

(sliced beef filet cooked medium rare)

Branzino alla Griglia

(grilled butterflied Mediterranean sea bass, oregano, lemon oil)

◆.....◆
DOLCE host to select one, served individually

Tartufo

(chocolate covered ice cream truffle, finished with espresso coffee)

Tiramisu

(espresso-soaked savoiardi biscuits, sweet mascarpone, cocoa powder)

Panna Cotta

(homemade eggless custard with caramel sauce and fresh berries)

Lemon Sorbetto

(citrus sorbet) *vegan

\$85 PER PERSON EXCLUSIVE OF TAX AND GRATUITY





FAMILY STYLE DINNER

ANTIPASTI host to select three, served family style

Burrata (burrata, Italian prosciutto, arugula)

Fritto (fried calamari and shrimp with aioli sauce)

Carciofi (crispy artichokes, arugula, 24-month aged Parmigiano, creamy lemon dressing)

Insalata della Casa (mix salad with balsamic vinaigrette) *veg, vegan, df, gf

Parmigiana (baked organic eggplant, tomato, mozzarella, basil, 24-month aged Parmigiano)

Polpette di Granchio (house-made crab cakes with arrabiata sauce)

Tagliere Gioia (selection of Italian salumi & cheeses)

Caesar Salad (romaine lettuce, caesar dressing, 24-month Parmigiano, croutons)



PASTA host to select two, served family style

Fettuccine Bolognese (traditional Italian beef sauce)

Cacio e Pepe (mancini spaghetti, pecorino romano, telli cherry black pepper)

Risotto ai Funghi (mushroom risotto with parmigiano cheese) *vegan upon request

Rigatoni (large tubular pasta with green peas, crumble sausage, vodka sauce)

Gioia nei Paccheri (paccheri, fresh tomato sauce, 22-month aged Parmigiano Romano)

Lingune (mancini linguine, fresh Apulian-style clams, white wine)



SECONDI host to select two, served family style
served with Chef's Presentation of Potato & Seasonal Vegetables

Salmon

(Atlantic grilled faroe salmon)

Polletto Patate Rosmarino

(bone in chicken with roasted potatoes, fresh rosemary and white wine garlic sauce)

Filetto

(sliced beef filet cooked medium rare)

Branzino alla Griglia

(grilled butterflied Mediterranean sea bass, oregano, lemon oil)

Agnello del Colorado

(grilled Colorado lamb chops)



DOLCE host to select one, served individually

Tartufo (chocolate covered ice cream truffle, finished with espresso coffee)

Tiramisu (espresso-soaked savoiardi biscuits, sweet mascarpone, cocoa powder)

Panna Cotta (homemade eggless custard with caramel sauce and fresh berries)

Lemon Sorbetto (citrus sorbet) *vegan

Crème Brûlée (chef's signature crème brûlée topped with caramelized brown sugar)

\$105 PER PERSON EXCLUSIVE OF TAX AND GRATUITY



BAR PACKAGES

pricing based on 2 hours per person

3 and 4 hour packages available

BEER & WINE

House Red and White Wine, House
Prosecco, Beer, Soft Drinks, Water
& Coffee

\$35



WELL BAR

House Red and White Wine, House
Prosecco, Beer, House Liquors,
Soft Drinks, Water & Coffee

\$45



PREMIUM BAR

House Red and White Wine,
House Prosecco, Beer, Premium
Liquors Soft Drinks, Water &
Coffee

\$60



BAR ON CONSUMPTION

all drinks charged on consumption

