



EVENT PACKAGES

ROOM CAPACITIES

Room	Availability	Max Seated	Max Reception
Wine Room	Mon-Sun	12	N/A
Patio	Seasonal	12	25
Stage	Mon-Sun	60	80
Restaurant	Circumstantial	145	180

ITALIAN FAMILY LUNCHEON PACKAGES

piccolo.

Select any two salads, any two pizzas, and finished off with LaMadia's "Wisconsin Electric" Cookies
(12 per person)

mezzo.

Select any two beginnings, any two salads, any three pizzas, and two desserts
(15 per person)

grande.

Select any two beginnings, any two salads, any three pizzas, any two Pastas or Sardinian Flat Sandwiches, and any two desserts
(19 per person)

Beginnings

Foil-Roasted Crackling Nicoise Olives ~ Pizza Fondue ~ Organic Mixed Greens, Cucumber, Radish, Mushrooms, Tomatoes and Herb Vinaigrette ~ Heirloom Beet Salad, Watercress, Salt-Roasted Almonds and Gorgonzola Dolce ~ Frisee, Belgium Endive & Radicchio Salad, Currants, Pinenuts & Balsamic Dressing ~ Romaine Lettuce and Market Tomatoes, Crispy Pancetta, Creamy Mustard Dressing

Entrée Salads

Romaine Lettuce and Market Tomatoes, Crispy Pancetta, Herbed Chicken, Creamy Mustard Dressing ~ Organic Mixed Greens, Cucumber, Radish, Mushrooms, Tomatoes and Herb Vinaigrette ~ Arugula, Herbed Chicken with Crisp Apples and Spicy Walnuts ~ Organic Baby Spinach with Shrimp, Tomatoes, Almonds and Balsamic Vinaigrette (additional \$2 per person)

Sardinian Flat Sandwiches

Market Tomatoes, Mozzarella di Bufala, Roasted Peppers, Arugula and Balsamic Vinaigrette ~ Herbed Chicken Salad with Whole Grain Mustard, Shaved Lettuce, Tomato, Almonds & Currants ~ Wood Roasted Bosc Pear, Taleggio and Spicy Walnuts ~ Prosciutto di Parma, Arugula, Market Tomatoes, Burrata

Pizza

Classic Margherita ~ House-Made Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella Cheese ~ Triple Pepperoni, Tomato Sauce and Mozzarella Cheese finished with White Truffle Oil ~ Shaved Artichoke, Reggiano Parmesan and Garlic ~ Taleggio and 3 Hour Roasted Grapes ~ Mozzarella di Bufala Campana, Tomato Sauce and Torn Basil ~ Seasonal Wild Mushrooms, Pecorino

Calzone

House-Made Fennel Sausage, Mozzarella and Mascarpone Cheese ~ Chicken & Garlic Spinach, Mozzarella Cheese

Desserts

"Wisconsin Electric" Butter, Lemon and Pinenut Cookies ~ Chocolate Tortino, Toasted Pistachios ~ Blood Orange Ice in Prosecco ~ House Made Gelato of the Day ~ Affogato with Chocolate and Sambuca Gelato ~ Seasonal Crostata, Vanilla Gelato

ITALIAN FAMILY DININER PACKAGES

piccolo.

Select any two salads, any three pizzas, and finish with
LaMadia's
"Wisconsin Electric" Cookies
(18 per person)

mezzo.

Select any two beginnings, any two salads, three types of
pizza and two desserts
(22 per person)

grande.

Add any two Specialty items for an additional \$6 per person

Beginnings

Foil-Roasted Crackling Nicoise Olives ~ Pizza Fondue ~ Toasted Seasonal Wild Mushroom Bruschetta
~ Oven Roasted Globe Artichokes ~ Bresaola with Shaved Fennel, Sweet Peppers, and Parmesan

Salads

Organic Mixed Greens, Cucumber, Radish, Mushrooms, Tomatoes and Herb Vinaigrette ~ Arugula,
Herbed Chicken with Crisp Apples and Spicy Walnuts ~ Market Tomatoes, Bufala Mozzarella and
Roasted Peppers, Honey Balsamic Dressing ~ Heirloom Beet Salad, Watercress, Salt-Roasted
Almonds and Gorgonzola Dolce ~ Romaine Lettuce and Market Tomatoes, Crispy Pancetta,
Creamy Mustard Dressing ~ Dandelion Greens, Belgium Endive & Radicchio,
Carrots, Pinenuts & Balsamic Dressing

Pizza

Classic Margherita ~ House-Made Fennel Sausage & Sweet Onions, Tomato Sauce with Mozzarella
Cheese ~ Shaved Artichoke, Reggiano Parmesan and Garlic ~ Triple Pepperoni, Tomato Sauce
and Mozzarella Cheese finished with White Truffle Oil ~ Spinach and Speck, Toasted Pinenuts &
Extra Virgin Olive Oil ~ Seasonal Wild Mushrooms, Pecorino ~ Parma Classic: Mozzarella Cheese,
finished with Arugula and Prosciutto di Parma ~ Taleggio and 3 Hour Roasted Grapes ~ Mozzarella
di Bufala Campana, Tomato Sauce and Torn Basil ~ Market Tomatoes, Arugula Pesto & Ricotta
Dolce ~ Roasted Pumpkin Pizza, Mozzarella, Taleggio, Mascarpone, Grana Padana, & Spiced
Pumpkin Seeds

Specialty and Pasta

Ricotta Gnocchi, House-Made Sausage and Spinach ~ Fettuccini Pasta, Lamb Bolognese, Ricotta
Dolce ~ Chicken, Spinach and Ricotta Ravioli, Brown Butter Sauce ~ Risotto Carnaroli, Butternut
Squash, Chanterelle Mushrooms, Grana Padana ~ Chicken Milanese, Radicchio & Endive with
Shaved Parmesan and Lemon ~ Chianti Braised Short Ribs over Julienne Zucchini and Carnaroli
Risotto (additional \$2 pp) ~ Diver Sea Scallops, Lemon Butter Prosecco Sauce &
Fingerling Potatoes (additional \$3.5 pp)~

Desserts

"Wisconsin Electric" Butter, Lemon and Pinenut Cookies ~ Chocolate Tortino, Toasted Pistachios ~
Blood Orange Ice in Prosecco ~ House Made Gelato of the Day ~ Affogato with Chocolate and
Sambuca Gelato ~ Seasonal Crostata, Vanilla Gelato

COCKTAIL RECEPTION

Passed Hors D' Oeuvres

(Priced per dozen)

Mushroom Bruschetta.....	(22)
Heirloom Beet Bruschetta.....	(19)
Market Tomato Bruschetta.....	(18)
Bresaola Rolls with Shaved Fennel and Parmesan Slaw.....	(22)
*Burrata Stuffed Market Tomatoes.....	(21)
*Mini Sardinian Paninis of Squash, Eggplant and Roasted Peppers.....	(20)
*Roasted Dated Stuffed with Gorgonzola and Spicy Walnuts.....	(21)

*seasonal availability

Antipasto Trays

Selection of International Cheeses.....	(4 pp)
Selection of Sliced Cured Italian Meats and Cheeses.....	(5 pp)
Selection of Marinated Olives, and assorted nuts.....	(2 pp)
Roasted or Fresh Cut Seasonal Vegetables with Dipping Sauces.....	(3 pp)

Sweets

"Wisconsin Electric" Butter, Lemon and Pinenut Cookies.....	(9)
Chocolate Tortino, Toasted Pistachios.....	(21)
Spiced Apple and Pecan Crostata, Vanilla Bean Gelato.....	(18)
House Made Chocolate Ganache Truffles (min. 2 dz).....	(24)

Most Hors d'Oeuvres and Sweets require advance ordering by a week.

BAR PACKAGES

Beer and Wine

Select Global Beers, Featured Wines and Soft Drinks
(\$22 per person for 2 hours)
(each additional hour \$6 pp)

Call Bar

Call Brand Liquors, Select Global Beers, Featured Wines,
and Soft Drinks
(\$27 per person for 2 hours)
(each additional hour \$7 pp)

Premium Bar

Premium Brand Liquors, Select Global Beers, Featured Wines,
and Soft Drinks
(\$29 per person for 2 hours)
(each additional hour \$8 pp)

Premium Global Beers can be added to the above package
for an additional \$5 per person.
To include Belgian Ales and Boutique Brews from around the world.

Signature Cocktail Bar

Select three of our Signature Cocktails to be made from scratch in front
of you by one of our bartenders.
(\$30 per person for 2 hours)
(each additional hour \$12 pp)
A \$75 bartender fee applies.

Tasting Package

Sample and learn about three of our House Paired Wines
from our Dynamic Wine List
(\$15 per person)
(Each additional wine, up to a total of five wines, \$5 pp)

Add pairings of Artisan Cheeses with the Wine Tasting package for \$7 per person.

At LaMadia, we practice responsible Alcohol Service. Alcohol Service
to a guest can be suspended based on our discretion.