

## Chicago Gourmets!



212 East Ohio Street  
Chicago, Illinois 60611  
(312) 664-0212

**Sunday, October 15, 2017**  
**2:30 P.M. Wine Reception**  
**3:00 P.M. Dinner**

*Chicago Gourmets! Hosts:*  
**Larry Bonistalli and Paul Grosso**

### **Roman-Style Dinner**

In 1996, Jack Weiss was inspired by the cafes that line the piazzas of Florence, Italy and introduced Coco Pazzo to the Streeterville area of Chicago. Coco Pazzo Café has long been a lively and vibrant favorite for Chicago diners, with a casual Tuscan-inspired menu. With Tre Soldi Trattoria and Pizzeria he brought the cuisine of Rome, and the surrounding Lazio region of Italy, to Chicago. Tre Soldi (meaning three coins) garners inspiration from the Trevi Fountain, made famous in the 1954 movie *Three Coins in the Fountain*.

In January, Coco Pazzo Café and Tre Soldi Trattoria were combined into a single concept under the Coco Pazzo Café name, celebrating the culinary delights from two of Italy's foodie capitals – Rome and Tuscany. The menu will incorporate Coco Pazzo's signature classics alongside Tre Soldi's critically acclaimed dishes. The décor will blend the modern finishes and amenities of Tre Soldi with the warmth and tranquility of the Café.

Valet Parking is available for \$14.00.



### **Ricezione/Antipasto**

**Frito Misto** (Fried Squid, Shrimp and Zucchini)  
**Sette Vegetali** (Seven Chopped Vegetables and Shaved Parmesan cheese)

Cash bar open for Tre Soldi specialty Italian cocktails, including the Blush Negroni and the Roman Spritz.

### **Cena**

#### **Il Primo/Pasta Tasting**

Pasta alla Romana tasting served family style

**Spaghetti 'AOP'** (Tomato, Garlic, Olive Oil, Spicy Red Chili Pepper)

**Rigatoni "Buttera"** (Sausage, Peas, Tomato, Cream, Parmesan)

#### **Il Secondo/Entrée**

Choice of:

**Branzino** (Pan Roasted Mediterranean Sea Bass, Fingerling Potatoes, Spinach, Lemon-Butter)

**Vitello** (Veal Scallopine, Asparagus, Mushrooms, Potatoes, Marsala)

**Melanzane** (Baked Eggplant, Parmesan)

Served with two glasses of wine

### **Dolce**

Choice of:

**Tiramisu (Espresso Soaked Ladyfingers, Chocolate Mascarpone, Cacao)** or **Crostata** (Seasonal Fruit Tart, Vanilla Gelato)



Join *Chicago Gourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicagoGourmets.org](http://www.ChicagoGourmets.org) Discover, MasterCard & Visa accepted.**

**Prepaid reservations must be received by 10-13-17; no refunds after that date.**

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

E-mail: [DonaldNewcomb@att.net](mailto:DonaldNewcomb@att.net) Web Site: [www.chicagogourmets.org](http://www.chicagogourmets.org) Tel: 708-383-7543 Fax: 708-383-4964

#### **For non-internet reservations:**

Chicago Gourmets. Attn: Paul Grosso, c/o Hobbit Travel, 200 East Howard, Suite 280, Des Plaines, IL 60018

**Coco Pazzo** Reserve \_\_\_\_\_ at \$102.00 per Person, inclusive, = \$ \_\_\_\_\_ enclosed.  
10/15/17 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email \_\_\_\_\_

City/State/ZIP \_\_\_\_\_ Phone \_\_\_\_\_