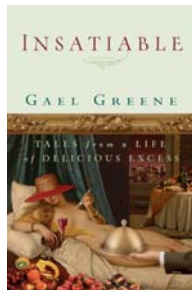




626 N STATE ST, CHICAGO  
 Three Stars, Phil Vettel, *Chicago Tribune*

Guest of Honor Gael Greene, Author  
*Insatiable:*  
*Tales from a Life of Delicious Excess*

Monday, May 15, 2006  
 6:00 Wine Reception & Book Signing  
 6:30 Dinner



Gael Greene is a wide-eyed voluptuary, Alice in Wonderland of sensual delights, and in her new memoir, the appropriately titled *Insatiable*, she unveils her unbridled appetite for pleasure while chronicling America's own thrilling discovery of great food.

She was the longest running weekly restaurant critic in America when she quit the critic's job at *New York Magazine* in 2001. She continues at NYM as a contributing editor, writing occasional features and a weekly dialogue with readers called *Ask Gael*.

*I predict a runaway hit for INSATIABLE, which has all the sex (plus food) that the law will allow...[She] is the best food writer since the late M.F.K. Fisher.* —Liz Smith

*ChicaGourmets* Hosts Monica Collins and Don Newcomb



**CHEF  
 JOHN  
 COLETTA'S  
 MENU**



PAIRED WITH  
**FRESCOBALDI WINES**

- 2000 Frescobaldi Brut Millesimato
- 2004 Danzante Pinot Grigio, Delle Venezie IGT
- 2002 Frescobaldi Nipozzano Riserva, Chianti Rufina (DOCG Riserva)
- 2003 Tenuta di Castiglioni, Toscana
- 2000 Castelgiocondo Brunello, Brunello di Montalcino (DOCG)

ASSORTMENT OF OLIVES  
 SELECTION OF HOUSE-CURED AND DRIED MEATS

**VARIETY OF SPUNTINI FREDDI, TO INCLUDE:**

- Cipollini Modenese
- Sicilian Caponata
- Roasted Peppers
- Artichokes Campobasso

**HOUSE-MADE PASTA, TO INCLUDE:**

- Gnocchi** with Arugula Pesto
- Ravioli** Filled with Braised Pork, Speck and Fava Beans
- Fettuccine** with Organic Tomatoes, Sweet Basil and EVOO

**SPECIALITA, TO INCLUDE:**

- Crisp Duck Leg** with Tuscan Kale and Blood Orange
- Grilled Nature-fed Veal Skirt Steak** with Wild Arugula, Grape Tomatoes and Balsamic Syrup
- Braised Lamb Shank** with Gremolatta

**DESSERTS, TO INCLUDE:**

- Chocolate Fonduta and Caramello Fonduta** with Fresh Fruits and Biscotti
- Nutella Panino**
- Sgroppino**

*Special Thanks to Folio Wines and Brooke Tarkin-Horn*

Join *ChicaGourmets!* Membership is \$40 per year per household.

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 5/11/06; no refunds after that date.

**Mail to:** *ChicaGourmets!* UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: donaldnewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

QUARTINO  
 5/15/06

Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
 \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_

## QUARTINO

www.quartinochicago.com

626 N State St, Chicago

312.698.5000

**ITLC's Overall Rating: A**

Cuisine: A    Ambiance: A-    Service: A

Quartino in Italian suggests a quarter of a bottle of wine. In this new hot spot, 20 of the wines on the list are available only here, by the *quartino*, and they're imported directly by the restaurant from the producers in Italy. This offers diners unique samplings at great value. In addition to wines available by the *quartino*, there's also a *mezzo* and *litro*, as well as extensive offerings by the bottle. The name Quartino also references the national origin of the menu created by Italian-American executive chef John Coletta, one of the city's preeminent chefs with an international culinary pedigree. Chef Coletta has partnered with the well-known Chicago Gibsons team to create an already-bustling trattoria. Brace yourself for the din, small tables and hard chairs in this very expensively redesigned space. Even so, all is forgiven when Chef Coletta's food begins to arrive at table as prepared, not coursed, and at bargain prices!

In addition to the full menu, your server will present you with a small *salumeria* (delicatessen) *quartino* menu and a pencil, from which you should order a selection of house cured olives (\$2), *spuntini freddi* (cold snacks), salamis (house-made and the best this side of the Atlantic), meats and Italian cheeses (\$4 each). Order one each of the 25 offerings, some great Italian wine, and make it a dinner for four! On second thought, restrain yourself (but don't miss the *salumi*), and struggle with making choices from a menu brimming with irresistible temptations.

The family-friendly menu offers something for everybody. The six Neopolitan pizzas (\$10) are made with Italian flour, San Marzono tomatoes, Parmesan and fresh mozzarella in accordance with D.O.C. regulations. They have a thin, crispy crust and are great for sharing. Where else can you find Italian fondue, with a blend of artisanal cheeses (\$8)? Salads are only \$5, and pristinely fresh. The *tre colore*, with Belgium endive, radicchio, wild arugula and spinach is a winner. Grappa-cured salmon, porcini-crusted tuna, and carpaccio of Angus beef (\$8) are perennial favorites. The pastas (\$7) are made in house. The ravioli, filled with braised pork, speck and fava beans is a personal favorite.

On a recent visit, we relished the risotto Milanese with saffron, white wine, pork stock, cream and Parmigiano-Reggiano. The Tuscan sausage, tomatoes and peas, as well as the asparagus risottos (\$7) were equally tempting. The fish dishes (\$12) vie for supremacy: poached cod with "acqua pazza" (crazy water) and seared white fish with asparagus puree.

Meat lovers will find their pleasures on the menu, as well (\$12). The braised lamb shank with gremolata deserves your attention. So does the crisp duck leg with Tuscan kale and pickled cherries. But you may have a hard time choosing, with the competing pork Fiorentina, the grilled veal skirt steak and the prime Angus beef tagliata.

If you still have room, there are some tasty desserts (\$4). The kitchen serves up the best profiteroles in recent memory—crispy cream puffs that beg to soak up the vanilla gelato and chocolate sauce. Or you may want to try the dessert fondues: chocolate (\$9) or caramel (\$7) with strawberries, or other fruits (\$2) such as apples, pears or pineapple, or biscotti (\$4). And if you just want *gelati* or *sorbetti*, they're yours (\$3). And any Italian restaurant worth its weight offers a house recipe of limoncello (\$3).

Quartino is all about good friends, good food and good wine, *a tavola*. Portions are small enough to let diners make several choices, but they're also big enough for sharing. In fact, food is served family style and encourages sharing. Order as much or as little as you want—have it your way. *Cin cin!*

Open Daily at 11 A.M.; Serving Food till 1 A.M., Cocktails till 2 A.M.

Valet Parking \$5!

Review by Don Newcomb and Jim Price for *In the Loop*—Chicago Newsletter ([www.intheloop-chicago.com](http://www.intheloop-chicago.com))