

ChicaGourmets! Invites you to

**Enoteca
Piattini**

www.EnotecaPiattini.net 773-935-8466

Enoteca Piattini

934 W. Webster
Chicago, IL 60614

Tuesday April 17, 2007
7:00 PM Antipasti Reception
7:30 PM Dinner

John Butera, of the Butera Foods family, brings fireside fare at a fair price to the DePaul neighborhood. The spacious two-room wine bar offers a relaxed and romantic setting for couples, friends, and families to enjoy delicious Italian cuisine by candlelight.

An Enoteca is an Italian wine bar that offers home-style Food and a Piattini is Italian for small plates. Enoteca Piattini, our Italian-style wine bar, was created from our desire to enjoy wine and food, a little bit at a time. My wife and I created this Enoteca to show our guests that Italian food is more than two pounds of pasta and a meatball. We'll serve food from all of Italy's beautiful regions and wines from all over the world. Our food is served in portions that will provide our guests the opportunity to sample a variety of Italian specialties each time you visit us. Enoteca Piattini's goal is to give our neighborhood an affordable place to have good food, good wine, great conversation, and a great time.

Valet, cabs plentiful, street parking

HOSTED BY: Jerry Packer & Don Monte (630-222-2200)

Join ChicaGourmets! Membership is \$40 per year per household. Enjoy frequently discounted events and announcements of all events!

Please reserve online at www.ChicaGourmets.org Discover Card, MasterCard, and VISA accepted. Prepaid reservations must be received by April 13, 2007, No refunds after April 13, 2007.

Postal Address: ChicaGourmets! UPS Store, PMB 362, 333 W. North Ave., Chicago, IL 60610-1293
E-mail: DonaldNewcomb@comcast.net WebSite: www.ChicaGourmets.org Tel: 708-383-7543 Fax: 708-383-4964

(For non-Internet reservations)

Enoteca Piattini Reserve _____ at \$54.00 per Member, _____ at \$64.00 per Nonmember, inclusive = _____ enclosed.
04/17/07 _____ Membership/Renewal (\$40) payment enclosed. See expiration (exp) date on mailing label.

Name (s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

Menu

Pairings

Sergio Mionetto, Prosecco Brut
San Simone, ToCai Friulano, 2004
Pro Soave, Venato, 2005
Canalupi, Primitivo, 2004

Antipasti

Bruschetta Pomodori - Crostini Topped with Fresh Tomatoes, Mozzarella, Basil, and Parmigiano Reggiano
Smoked Salmón Carpaccio - Crostini Topped with Arugula, Capers, and Diced Onions
Arancini - Homemade "petite oranges", Beef, fresh cheeses, pine nuts, and surrounded by Arborio rice, breaded

Primi

Insalata Mista - Seasonal Mixed Greens in a Raspberry Vinaigrette Topped with Gorgonzola, Pears and Walnuts

Secondi

Sauteed Talapia - Topped with Fresh Tomatoes, Onions, Capers tossed with Hearts of Palm
Beef Tenderloin - Stuffed with Spinach, Roasted Peppers, and Pine Nuts

Dolci

Cannoli - Homemade and scrumptious
Coffee or Tea