

ChicaGourmets! and



626 N STATE ST, CHICAGO

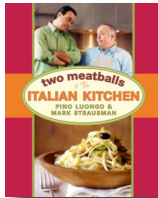
Three Stars, Phil Vettel,
Chicago Tribune

**Wine Dinner Featuring
PLACIDO & ROSA REGALE**

Thursday, October 18, 2007
6:30 P.M. Wine Reception & Book Signing
7:00 P.M. Dinner

Guests of Honor

New York Chef/Restaurateur Pino Luongo and
Chef Mark Strausman
Authors of *Two Meatballs in the Italian Kitchen*



Though New York chef/restaurateur Pino Luongo and chef Mark Strausman have been good friends and successful restaurant partners for years, they've spent decades arguing the merits of everything from ingredients to techniques and presentation, always with the goal of getting the very best out of Italy's amazing cuisine. *Two Meatballs in the Italian Kitchen* is the fruit of that debate.

A native of Florence, Italy, Luongo was grounded in Tuscan culinary restraint. Strausman, the product of a polyglot New York City neighborhood that freely mixed Eastern European traditions with Italian ones, developed a culinary taste for improvisation over authenticity. When each decided to write a cookbook about simple Italian food they love, they began to argue about whose book would be better. The solution: two authors, two stories, two sets of recipes, all in one book. There's no argument about who wins the competition—it's the reader of *Two Meatballs*, hands down. Here are 150 delicious, simple, honest recipes representing the best of Italian and Italian-American home cooking from not one master but two.

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

Please reserve online at www.ChicaGourmets.org Discover, Master Card and Visa Accepted

Prepaid reservations must be received by 10/15/07; 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@comcast.net Web Site: www.chicagourgourmets.org Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

QUARTINO
10/18/07

Reserve _____ at \$49 per Member, _____ at \$59 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



**CHEF
JOHN
COLETTA'S
MENU**

PASSED APPETIZERS

JEWISH - STYLE FRIED ARTICHOKE
ASSORTED PIZZE
ASSORTED BRUSCHETTE
Placido Pinot Grigio

DINNER SERVED FAMILY STYLE

ASSORTED OLIVES
HOUSE CURED SALUMI AND DOP CHEESES
ROASTED BEET SALAD WITH RICOTTA SALATA AND WALNUTS
CALABRIAN FENNEL SALAD WITH RAISINS AND CHILLI
Placido Chianti

PASTA

PINO'S FRESH PASTA WITH MEATBALLS AND MUSHROOMS
MARK'S MEATBALLS WITH SPAGHETTI COCO PAZZO
Placido Chianti Classico Riserva

MAIN COURSES

PINO'S CHICKEN SCARPARIELLO
MARK'S BRAISED LAMB SHOULDER
PINO'S SPICY SHRIMP SCAMPI
MARK'S TUSCAN SEAFOOD SAUTE
Placido Rosso di Montalcino

DESSERTS

CLASSIC DARK CHOCOLATE AND CAMEL FONDUTA, SERVED WITH
APPLES, PEARS, PINEAPPLE, STRAWBERRIES & BISCOTTI
PINO'S "UGLY BUT GOOD" COOKIES
ZEPPOLE
Rosa Regale

ChicaGourmets Hosts Jim Price and Don Newcomb

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

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