

ChicaGourmets!



RISTORANTE ITALIANO

Knows No Boundaries When It Comes to Truly Satisfying Italian Food  
6340 N. Lincoln Avenue (One Block South of Devon)  
Chicago, Illinois 60659

Friday, August 21, 2009  
6:15 P.M.

Chef/Owner Tony Barbanente, whose family hails from Mola di Bari – Italy’s southern coast – has delighted northwest side residents since 1987 with culinary creations articulating authentic flavors enjoyed all around Italy, blending creamy northern Italian ingredients with traditional tomato dishes from the south and tweaking them to suit Chicago tastes.



After parking free in lots on either side of the restaurant, begin with a sparkling Prosecco on the patio; then be seated for a family style dinner with wine guaranteed to completely satisfy every appetite. Singing actors and an accompanist from the da Corneto Opera Group (now in their second decade of Chicago opera production) perform non-stop from 7:00-9:00 P.M. with best loved arias by Puccini and Verdi. **They only perform one night per month, so do plan to join us August 21.**

**ChicaGourmets! Hosts**  
**Joyce Saxon and Robert W. Otto**

Join ChicaGourmets! Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) via Discover, Master Card and Visa**

**Prepaid reservations must be received by August 14, 2009; no refunds after that date.**

**First 30 reservations received are secured with payment. THIS OPERA LOVER’S EVENT WILL SELL OUT QUICKLY!**

Joyce Saxon Tel: 312-784-8262 E-mail: [joycesaxon@ymail.com](mailto:joycesaxon@ymail.com) Web Site: [www.chicagourmet.org](http://www.chicagourmet.org)

Robert W. Otto Tel: 312-480-3838 E-mail: [kingcharles2@yahoo.com](mailto:kingcharles2@yahoo.com)

**For non-internet reservations, mail to: Premier Bank, 1210 Central Avenue, Wilmette, IL 60091-2568**

VIA VENETO

August 21 Reserve \_\_\_\_\_ at \$49.00 per Member, \_\_\_\_\_ at \$59.00 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

PLEASE LIST GUESTS’ FULL NAME FOR PLACE CARDS.

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

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

CHEF ANTHONY’S SPECIAL ChicaGourmets! MENU  
PASSED FAMILY STYLE WITH BREAD AND BUTTER

**ANTIPASTO**

Melanzane Stuzzicante  
*(Lightly battered eggplant fried and topped with chopped tomato and mozzarella cheese)*

**SECONDI**

Orecchiette Carrettiera  
*(Half shell pasta sauteed with broccoli, garlic, parmigiano and cream)*

**and**

Risotto Ai Funghi  
*(Arborio rice with porcini mushrooms, onions, white wine and parmigiano cheese, enhanced with porcini broth)*

**and**

Ciambotto  
*(Veal, chicken, sausage and peppers sauteed with onions and garlic in light red sauce)*

**DESSERT**

Pesca Ripiena  
*(Smooth and creamy fresh peach sorbet served in a natural shell)*

**WINES (GENEROUSLY POURED)**

Tiamo (I love you) Sangiovese  
Chardonnay

Coffee, espresso AND a taste of lemoncello liqueur

