



3311 N Clark St, Chicago

Mia Francesca features the zesty, earthy cuisine of Rome and the surrounding areas of Tuscany, Umbria and Lazio. Featuring simple, rustic cooking, friendly service and fair prices, Mia Francesca won accolades from Chicago magazine as "Critics' Choice – Rookie of the Year" during that first year. The high quality continues to this day; in 2009 Mia Francesca was awarded "Reader's Choice for Best Italian Restaurant" by TimeOut magazine.

Villa Calcinaia Wine Dinner
WITH WINEMAKER COUNT SEBASTIANO CAPPONI
Thursday, October 15, 2009 at 6:30 P.M.



Count Sebastiano (left) with Father and Brother

Villa Calcinaia is one of the Chianti region's oldest estates continuously occupied by the same family...the Capponis have been on this ancient property since 1524 and while they have always grown grapes for the family's table, they began commercially in the sixties. In the current generation Count Sebastiano runs the winery operation.



A native Italian, **Chef Massimo Salatino's** career has spanned two decades, from kitchens in Italy to New York City to Chicago. Salatino has been recognized in publications including *Bon Appetit*, *Gourmet*, and *La Tavola* and is involved in numerous charitable organizations to which he generously gives his time and expertise. His rustic, Northern-influenced Italian cooking focuses on fresh ingredients and simple techniques.

Wine Reception
CROSTINI ASSORTITE
Wine: Villa Calcinaia "Comitale" 2008 (Grechetto & Vernaccia blend)
INSALATA
SALMONE AFFUMICATO E PATATE (SMOKED SALMON AND FINGERLING POTATO SALAD)
Wine: Villa Calcinaia "Comitale" 200 (Grechetto & Vernaccia blend)
ZUPPA
PAPPA AL POMODORO (TOMATO BREAD SOUP)
Wine: Villa Calcinaia Piegai Chianti Classico 2006
PRIMO PIATTO
GNUDI DI RICOTTA ALLA RUSTICA (HOMEMADE SPINACH & RICOTTA DUMPLINGS WITH BRAISED BEEF, ROASTED FALL VEGETABLES, & CACIOTTA TOSCANA)
Vegetarian Option: served without beef
Wine: Chianti Classico D.O.C.G. 2005
PIATTO PRINCIPALE
TAGLIATA ALLA FIORENTINA (PRIME NEW YORK STEAK, CHARRED TO PERFECTION, THINLY SLICED, SERVED WITH ARUGULA AND TUSCAN FRIES, with AU JUS)
Vegetarian Option: Halibut with wild mushrooms, spinach, chopped tomatoes in a balsamic sauce
Wine: Villa Calcinaia Chianti Classico Riserva D.O.C.G. 2005 (Merlot)
DOLCE
FORMAGGI ASSORTITE (ASSORTED CHEESES WITH NUTS AND HONEY)
Wine: 2004 Villa Calcinaia "Casarsa" I.G.T. 2005
ChicaGourmets! Hosts Beverly Malen & Don Newcomb

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

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by October 10; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

MIA FRANCESCA
10/15/09

Reserve _____ at \$65 per person, inclusive of tax and tip = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____