

ChicaGourmets!  
**TRATTORIA ROMA**

1535 North Wells Street  
Chicago, Illinois 60610-1307  
(312) 664-7907

**Saturday, October 31, 2009**

**Reception: 6:30 to 7:00 P.M.**

**Dinner: 7:00 P.M.**

**HALLOWEEN DINNER**

Halloween Costumes are optional; however, prizes will be awarded for the best ones.

*Chicago Tribune Food Critic Phil Vettel attributes Trattoria Roma with creating the city's fondness for thin crust pizza and authentic Italian ingredients back in 1985.*

The estate of Le Velette is right in the centre of the Orvieto Classico production, on the heights directly opposite the rock on which Orvieto stands.

The wine-making tradition of the area is ancient. The Etruscans were the first grape cultivators and wine producers, and the grottoes they dug out of the tufa for cellars can still be seen today on our land. Later the Romans, too, produced wine here. The presence of numerous finds, pots etc., is witness to the fact. Some centuries later, the area became property of the Premonstratensian monks, who, besides producing grapes, extended the marvelous cellar dug out of the tufa that can still be visited today.

Later, the estate became the property of the Count Negrone family and was bought about the middle of the 19th century by the Felici family, Orvieto bankers, from whom the present owners, the Bottai family, are descended on the female side.

The firm's crest is still the Felici family crest.



**Enjoy Dinner at Trattoria Roma for Half the Price**  
**Join Their Email Club**  
**for news on monthly specials, events and discounts**  
**Receive a Gift Certificate from Trattoria Roma**  
**good for a 2 for 1 entrée.**  
**Give Them your Email Address at**  
**TrattoriaRoma1@aol.com**

ChicaGourmets! Hosts  
Robert and Linda Otto



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**MENU**

**ANTIPASTI:** Rustic Style Thin Crust Pizza  
*Our Famous Italian Style thin crust pizza with an assortment of toppings*

**INSALATA:** Insalata Caesar  
*Our version of this traditional favorite*

**PRIMI PIATTI:** Ravioli Zucca  
*Pumpkin filled ravioli sautéed in a creamy tomato sage sauce*

**SECONDI PIATTI:** CHOICE OF ONE:  
Vitella Limone  
*Medallions of "Provimi" veal sautéed in lemon, white wine and caper sauce*

*Or*

Salmone Filipo  
*Fresh Salmon fillet baked or served on top of a balsamic reduction with scampi*

**DOLCI:** Tira Misu

**WINES:** For Tonight Brought To You By  
Glenn Buckley of Great Wine Imports



**Tenuta le Velette Wines**

**BERGANORIO, Orvieto Classico Secco**  
**ROSSO DI SPICCA, Rosso Orvietano D.O.C.**  
**CALANCO, IGT Umbria**  
**RASENNA Orvieto**

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

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

**Prepaid reservations must be received by **October 29, 2009**; 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.chicagourmets.org](http://www.chicagourmets.org) Tel: 708-383-7543 Fax: 708-383-4964

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

**Trattoria Roma** Reserve \_\_\_\_\_ at \$55 per Member, \_\_\_\_\_ at \$65 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
October 31 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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