

# ChicaGourmets!

## The Culinary Historians of Chicago

and



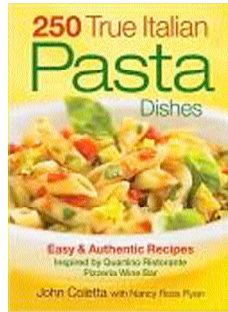
Present

**Pasta Extravaganza Luncheon**  
and Booksigning  
with **John Coletta** and  
**Nancy Ross Ryan**

**Saturday, January 16 - Noon**

626 N. State (at Ontario)

(Book available for purchase at the event)



**Chef/Partner John Coletta** and **Nancy Ross Ryan** will be discussing pasta history and signing copies of their new book at a program and reception hosted by the **Culinary Historians of Chicago** from **10 a.m. to noon** at Quartino's, immediately preceding the *ChicaGourmets!* luncheon. Cost of CHC program is \$5. To reserve, please call **Barbara Olson** at **(708) 788-0338**. Or e-mail your reservation to: **rsvpchc@yahoo.com**.

For hundreds of years, pasta dishes have been the family favorites that home cooks rely on. **250 TRUE ITALIAN PASTA DISHES** provides key instructions, skills and great recipes for authentic Italian pasta dishes. These easy-to-prepare recipes range from old favorites to personal innovations, each carefully tested by the renowned chef.

**Nancy Ross Ryan**, has co-authored *The Berghoff Family Cookbook*, *The Berghoff Café Cookbook*, *All New Joy of Cooking* (bread chapter) and *Great Chefs: The Louisiana New Garde*. She is President of Fresh Food Writing, based in Chicago and specializes in food writing, consulting, recipe testing and development.

*Hosted by: Scott Warner and Don Newcomb*

### **Chef John Coletta's Menu**

#### **RECEPTION**

Harry's American Bar Classic Bellini  
Roasted Butternut Squash Soup with Heirloom Apples  
Warm Yukon Gold Potatoes with Roasted Grape Tomatoes  
and Grana  
Angus Beef Carpaccio with Shaved Celery  
Polenta Fries with Red Bell Fries

#### **PRANZO**

Antica Osteria Bianco & Rosso Marche  
Sicilian Caponata  
Hand-Charred Roasted Peppers with Capers,  
Garlic and E.V.O.O.  
Roasted Beet Salad with Ricotta Salata and Walnuts,  
Spinach & Mozzarella Frittata  
Soppressata  
Turkey Bresaola  
Venison Salame  
Mocetta  
Lonzino  
Assortment of Olives to Include Haeta,  
Sanguiliano Basano and Sicilian Oil-Cured Olives

#### **LE PASTE**

Fettuccine al Radicchio  
Tagliatelle alla Bolognese  
Gnocchi al Pomodoro e Basilico  
Bigoli con  
Ragu d'anatra Veneziana  
Orecchiette con Ragu di Salsiccia

#### **DOLCI**

Carpene Malvolti Rose  
Zeppole  
Tiramisu Ricetta Tradizionale  
Biscotti

**Quartino** is an urban Italian neighborhood restaurant and wine bar offering authentic regional Italian food and wine in a lively, welcoming atmosphere with attentive and personable service.

Join *ChicaGourmets!* Membership is \$45 per year per household. Make check payable to: *ChicaGourmets!*

Prepaid reservations must be received by 1/11/10; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

**Mail to:** *ChicaGourmets!* Premier Bank, 1210 Central Ave., Wilmette, IL 60091

E-mail: donaldnewcomb@comcast.net Website: [www.chicagourmets.org](http://www.chicagourmets.org) Tel: 708-383-7543 Fax: 708-383-4964

QUARTINO  
1-16-10

**Payments/reservations can be made at [www.chicagourmets.org](http://www.chicagourmets.org) by credit card.**

Reserve \_\_\_\_\_ at \$39 per person, inclusive = \$ \_\_\_\_\_ enclosed.

\_\_\_\_\_ Membership/Renewal payment enclosed (\$45).

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

Address \_\_\_\_\_ City/ State \_\_\_\_\_ Zip \_\_\_\_\_

E-mail \_\_\_\_\_ Seat me with \_\_\_\_\_

Add'l. guest(s) names \_\_\_\_\_

Please print names for place cards