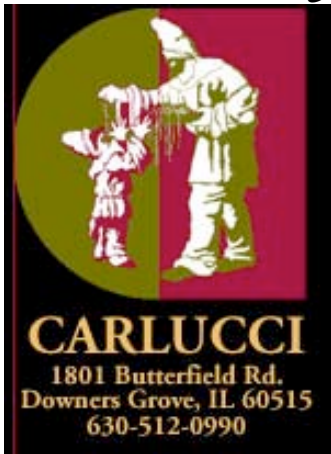


ChicaGourmets!



Winemaker Dinner Tuesday, 5/18/10 6:30 P.M. **Guest of Honor Winemaker Andrea Cecchi Cecchi Winery, Italy**

★★★ Phil Vettel, *Chicago Tribune* & Pat Bruno, *Sun-Times*
www.carluccirestaurant.com/carlucci_downersgrove/
Located on the southwest corner of Butterfield Road and I-355 in the Esplanade Office Complex; **Complimentary Valet Parking**

You will feel the warmth of this sleek, modern restaurant from the moment you enter the building. High, beamed ceilings with ornate lighting complements the inlaid, sculpted carpets scattered throughout the rooms. **The Carlucci Restaurants** are famous for their open kitchens and this restaurant exceeds expectations. The brick-lined walls add a rustic touch to the kitchen and the overhead lighted stained glass lends a feeling of comfort and warmth to the room.



In 1893, after several years of experience as an assistant in the cellars of the most famous commercial vineyards in the area, Luigi Cecchi set up his own business as a wine taster and broker. Since 2004, brothers Cesare and Andrea, along with their mother Anita, have run the company with enthusiasm and passion.



Executive Chef Kevin Provenzano's Menu

Antipasti

Zuppa Di Gamberi –Shrimp Bisque
Torta di Risotto ai Cavolfione – Cauliflower Risotto Cake with Gruyere and Smoked Pancetta Aioli
Aparagi con Prociutto-Prosciutto Wrapped Aparagus

Checchi Castello Montauto, Vernaccia di San Gimignano

Primo

Insalata di Spinaci con Taleggio e Mandorle -
-Baby Spinach, Taleggio, Roasted Almonds, Raspberry Vinaigrette

Checchi Riserva di Famiglia, Chianti Classico Riserva

Secondo

Risotto- Risotto ai Porcini, Arborio Rice with Porcini Mushrooms, and Parmesan Cheese

Checchi Bonizio, Sangiovese di Maremma

Piatto Principale

Filetto di Manzo -
-Grilled Filet Mignon with Red Onion Marmellade, Green Beans and "Coevo" Red Wine Sauce

Checchi COEVO Toscana

Dolce

Panna Cotta Ai Parmigiano- Parmesan Infused Panna Cotta with Toasted Walnuts, Dried Figs and Honey

Florus, Moscadello di Montalcino

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 5/14/10; no refunds after that date.

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

NEW E-mail: DonaldNewcomb@att.net Tel: 708-383-7543

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

CARLUCCI Reserve _____ at \$65 per person, inclusive of tax and tip = \$ _____ enclosed.
5/18/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____