

ChicaGourmets! and imports, inc—chicago



710 N Wells, Chicago

"One Of Chicago's Best New Restaurants By Far"
Restaurant Weekly

VILLA CALCINAIA WINE DINNER Monday, June 29, 2009 at 6:00 P.M.



Count Niccolo is the Capponi family historian, internationally recognized expert in military/political history, author of several books (the latest being *Victory of the West: The Great Christian-Muslim Clash at the Battle of Lepanto*, Da Capo, 2007), and the man who brought Hannibal Lecter to the Palazzo Capponi.

To the south of Florence, winding its way to Siena, the famous road, Via Chiantigiana, crosses the hills and valleys that produce one of the greatest wines in Italy, Chianti Classico. From there, a long, cypress-lined drive leads up to the villa of Calcinaia. Home of the Counts Capponi since its purchase on May 23, 1524, Calcinaia is the heart of the family, and the wine is a perfect example of the family's love for its land and the truest expression of a family's pride and sense of history.

Join us for an evening of wonderful food, wonderful wines, wonderful stories, and maybe even books!

ChicaGourmets! Hosts Beverly Malen and 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 6/26/09; 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

PROSECCO Reserve _____ at \$77.25 per person, inclusive = \$ _____ enclosed.
6/29/09 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



EXECUTIVE CHEF MARK SPARACINO'S MENU

"Few are the places that actually hit the Italian haute cuisine mark. But, at River North's Prosecco, Chef Mark Sparacino combines gourmet talent with the heart and soul of a first class nonna to create a rare culinary gem." CENTERSTAGE Chicago

Sous Chef, Bill Coghlan
Wine Director, Christian Fox Hood

Affettati Misti

Sliced meats, grilled artichokes,
chick pea purée, Grana Padano
2007 Villa Calcinaia "Comitale"
Grechetto/Vernaccia

Pici Toscana

Pici pasta, roast cauliflower purée,
porcini mushroom, fresh peas,
shaved Grana Padano
2005 Villa Calcinaia Chianti Classico

Pesce Livornese

Grilled escolar, San Marzano tomato, onion
caperberry, black olive, grilled watercress
2004 Villa Calcinaia "Casarsa" Merlot

Crostata di Frutta Grigliata

Grilled cherries and apricots, pastry tuile
house made goat cheese gelato
2001 Villa Calcinaia Vin Santo

Special Thanks to Kathryn Sullivan Alvera, Partner, Prosecco