



ChicaGourmets!  
and  
*Merlo on Maple*  
16 West Maple, Chicago  
312.335.8200  
Monday, August 17, 2009  
6:30 pm

Following its cultural traditions, *Merlo on Maple* presents an atmosphere of elegant intimacy by assigning value to the beautiful things of the past.

In 2003, they saved an historic Gold Coast home from wreckage. Nestled west of Michigan Avenue on Maple, they preserved historic architecture with sturdy craftsmanship and old materials used in the days of long ago – from the façade with its original terra cotta and Chicago building stones, the brass fixtures adorning its structure and the original slate shingles flanking the roof, into the interior of the home. Inside you will find original hardwood floors, walls and intricately designed staircases dating back over 100 years ago, to the day when the American wife to Lord Lavery walked these rooms.

**Chef/Owner, Luisa Silvia**, has defined three different menus that utilize the traditions of the region Emilia Romagna, specifically referring to the city of Bologna. Luisa Silvia’s commitment to tradition is firmly based on serving the highest quality ingredients and remaining consistent to her “slow food” philosophy.

For *Merlo on Maple*, Luisa Silvia prepares sophisticated recipes based on Bolognese cuisine adding real comfort to the warm, inviting atmosphere. The main commitment of the kitchen is maintaining the integrity and flavor of the ingredients utilizing them to their maximum potential.

Open for dinner, the handmade pastas, fish, meats and desserts are served at the peak of flavor and freshness.

**First Course – Hors D’Oeuvres**

***Sedano con Gorgonzola***  
*Celery stick filled with creamy gorgonzola cheese*  
***Foccacia con Mortadella***  
*Little sandwich of homemade Foccacia with Mortadella imported from Italy*  
***Crostini Polenta Marscapone e Noci***  
*Petite homemade crostini topped with polenta, marscapone cheese and nuts*  
**Wine: Tiamo Prosecco NV**

**Second Course – Pasta**

***Tagliatelle al ragú Bolognese***  
*Hand-made tagliatelle with Bolognese Meat ragú*  
**Wine: Zwei 1 2006**

**Third Course – Entrée**

***Imprigionata alla Petroniana***  
*Slightly pounded veal prepared by slicing open, covering with slices of Prosciutto di Parma and Parmigiano Reggiano, breaded with eggs that have been scented with lemon and nutmeg, single pan fried in Extra Virgin Olive Oil – oil is changed each time an Imprigionata is prepared. Served with potatoes puree, carrots and peas.*  
**Wine: Santa Julia Chardonnay Reserva 2006**

**Fourth Course – Dolce**

***Semifreddo di zabaglione con cioccolato caldo***  
*Zabaglione parfait with warm chocolate*  
**Beverage: Coffee and Tea**

ChicaGourmets! Hosts:  
Bob Schaible & Katherine Stelletello

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 8/10/09; 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](mailto: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**

**Merlo on Maple** Reserve \_\_\_\_\_ at \$93 per Member, \_\_\_\_\_ at \$99 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
**August 17** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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