

ChicaGourmets! and
 **EAGLE EYE IMPORTS**

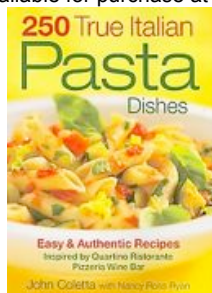


626 N STATE ST, CHICAGO

Three Stars, Phil Vettel,
Chicago Tribune

**Italian Wine Dinner and
 Book Signing Featuring
 Chef John Coletta's New
 250 True Italian Pasta Dishes
 with Nancy Ross Ryan**

(Book available for purchase at the event)



**Wednesday, September 9, 2009
 6:30 P.M. Wine Reception & Book Signing
 7:00 P.M. Dinner**

**Guest of Honor Nicola Biscardo
 of Conexport V.I.P. and Eagle Eye Imports
 Featured Wines for This Evening's Dinner**

Banear NV Prosecco Frizzante, Friuli
 Vallerosa-Bonci Verdicchio Classico "Carpaneto", Marche
 Agriverde Piane di Maggio Montepulciano, Abruzzo
 Tenuta Curezza Prine Salento Rosso, Puglia
 Marchesi Biscardo Amarone della Valpolicella Classico, Veneto
 Bosio Moscato d'Asti Frizzante, Piemonte

(Additional information on reverse side)



**CHEF
 JOHN
 COLETTA'S
 MENU**

CICCHETTI

ROASTED BEETS WITH RICOTTA SALATA
 ASPARAGUS SALAD WITH EGG SALSA
 SPINACH AND MOZZARELLA FRITTATA WITH ARTISAN CHEESE
 FONDUTA
 CAPONATA ALLA SICILIANA
 HEIRLOOM TOMATOES WITH E.V.O.O. PUGLIESE

SALUMI FATTE IN CASA

SALAME DI CINGHIALE (Wild Boar Salami)
 MOCETTA DI MANZO (Air-dried Beef)
 PROSCIUTTO D' ANATRA (Air- dried Duck Breast)
 BRESAOLA DI TACCHINO (Air-dried Turkey Breast)
 SOPPRESSATA MOLISANA (Pressed Pork Salami from Molise)

PASTE

GNOCCHI AL PESTO DI RUCOLA
 BIGOLI CON RAGU D'ANATRA VENEZIANA
 RISOTTO CON FUNGHI

SPECIALITA

PORK SPIEDINI WITH SPICY OLIVE SALSA
 GRILLED ORGANIC VEAL SKIRT STEAK WITH WILD ARUGULA,
 GRAPE TOMATOES AND BALSAMIC
 BRAISED LAMB SHANK WITH GREMOLATA

DOLCI

TIRAMISU RICETTA TRADIZIONALE
 PANINO DI LIMONE
 FONDUTA DI CIOCCOLATO CON FRUTTA

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.

ChicaGourmets Hosts Jim Price 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 9/8/07; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

**QUARTINO
 9/9/09**

Reserve _____ at \$55 per person, inclusive = \$ _____ enclosed.
 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



NICOLA BISCARDO:

in his own words



I was born in Verona on January 12th, 1972 to a family of wine makers. Raised in the land of Amarone, I took my first wine class at the age of 19 while I was studying Political Science at college. It did not take me long to realize that my way was to continue in the family business of selling wine, so I switched to wine studies and I attended the master program at the Italian Association of the Guild of Sommeliers. Now I am a professional Wine Taster, a Sommelier, a member of The Society of Wine Educators and not a politician. I moved to the United States in 1997 and I lived in New York to market and organize the distribution of Conexport, a private consortium that represents some of the best small producers from different wine regions of Italy. Now I am back home in Verona, the city of “Romeo and Juliet” to spoil my vineyards and olive trees with my love and passion!!! Alla Salute....!!!



CONEXPORT V.I.P. (Consortium for the export of prestigious Italian wines) was established in 1987 to promote internationally, a line of high quality Italian wines produced by selected estates from the most notable regions of Italy. The Consortium only associates with producers of proven

consistent high quality and a solid reputation among their peers. The activity of Conexport starts with the visiting of the potential new estate. All aspects of the winery are inspected including the vineyards, cellars and wine making equipment. A panel of experts then does a series of tasting over a period of twelve months to monitor the consistency of the quality of the wines. To export these new estates, Conexport analyzes the packaging and recommends changes for the marketability of the product outside the Italian market. They assist the producers with the proper documentation that is needed both in Italy and for the United States. Finally, the selected wines are sampled by the US Branches for their approval and market potential. Before being exported each estate has their products analyzed by the government laboratories. Conexport has their own controls through Enocentro, where the quality and aging of the wines is also monitored.



EAGLE EYE IMPORTS

REPRESENTING FINE ESTATES

WWW.EAGLEEYEIMPORTS.COM