



**1566 Oak Ave
Evanston, IL
Valet Parking**

**Sunday
January 31, 2010
6:00 P.M. RECEPTION**



Chef-owner Jeff Muldrow creates award-winning, authentic, rustic Italian cuisine, lovingly prepared and artfully presented. Two Stars, Chicago magazine

**VILLA CALCINAIA DINNER
WITH WINEMAKER COUNT CAPPONI**



Villa Calcinaia is managed by the masterful, erudite, and thoroughly charming Count Sebastiano Capponi. His family has been making wine on the Villa Calcinaia Estate, located in the oldest and best part of the Chianti sub-region, since the 1520s. By any measure, Count Capponi's passion for his ancestral land and the fine wines it yields is intense. He is dedicated to the maintenance of his proud family name and its continued association with fine wine. He manages to keep track of the business side of his estate, plays a very active role in the winemaking and vineyard management, and oversees other numerous estate-related projects.

One of the ruling families of Florence prior to the Medici dynasty, the Capponi family has a long, continuous and colorful history in Tuscany. From the ancestor who stopped the French king from invading to the brother who invited Hannibal Lechter into the palace in Florence, there are many stories to tell. But the main story has to do with the quality of wine produced on their estate in Greve, their love of the land, and their tradition along the Via Chiantigiana.

Join *ChicaGourmets!* Membership is \$45 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, Master Card and Visa accepted.

Prepaid reservations must be received no later than 4 days in advance of each event (1/27/10); 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

VA PENSIERO

Reserve _____ @ \$74 per person, inclusive \$ _____

1/31/10

_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

VILLA CALCINAIA DINNER

RECEPTION

VILLA CALCINAIA COMITALE & VILLA CALCINAIA
PIEGAIA-

CRISP CECCI CAKES

VILLA CALCINAIA CROSTINI

WILD BOAR PROSCIUTTO WITH BLACK MISSION FIGS

VILLA CALCINAIA CHIANTI CLASSICO

••••

NICCOLO'S "FAMOUS" ORANGE RISOTTO

WITH TALEGGIO AND GARLIC

VILLA CALCINAIA CASARSA

••••

GARLIC AND ROSEMARY MARINATED LOIN OF PORK

GOAT CHEESE STUFFED ONION,

ROASTED GARLIC SAUCE

VILLA CALCINAIA CHIANTI CLASSICO RISERVA

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VILLA CALCINAIA BITTERSWEET CHOCOLATE ALMOND TORT

Wines featured with tonight's dinner are available for purchase at Wine Styles, 1741 Sherman Ave., Evanston.

At Va Pensiero you will find your favorite regional classics as you have eaten them in osterie, trattorie and ristoranti throughout Italy. You will also find delicious food that makes the best use of local ingredients. We import pasta, Parmigiano Reggiano, balsamic vinegar, sea salt and Prosciutto San Daniele because they are so distinct and virtually indispensable to the creation of a great Italian meal. We fervently believe in the inherent quality, freshness and greatness of our regions ingredients purchased from local, predominantly organic, farmers and friends, many of them from forgotten or heirloom varietals. Our cheeses come from all over Italy, with several great exceptions from all around the United States. Our desserts are like none you have ever eaten in Italy, yet they feel and taste totally Italian. Our wine list is one hundred percent Italian in celebration of the quality and diversity of Italian grape varietals and vinification.

ChicaGourmets! Hosts Don Newcomb & Beverly Malen