



INVITE YOU TO

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# AN EVENING IN VERONA

Thursday, May 23rd

Join us for an evening in Verona!

Guest Chef Marco Dandrea from Trattoria al Pompiere in

Verona Italy will be joining our very own, Chef Cristiano

Bassani for an exclusive dinner showcasing some of Italy's

best meats, pastas and wines!

Our evening will begin with bites and a complimentary glass of Prosecco before your 4 course dinner. Reservations from 5:00-9:00pm available.

Trattoria Al Pompiere has a history that begins after the Second World War- when firefighter, Gaetano Castagnini retired. He hadn't given the place a name and it was his customers who involuntarily assigned it to him, because they said they were going to "eat at the Fireman's".

We are bringing Trattoria al Pompiere to Chicago!

RSVP ON OPENTABLE OR WITH QR CODE ON BACK WWW.GIOIACHICAGO.COM



## APERITIVO

includes one glass of prosecco

Polpette di Merluzzo- Atlantic cod cakes with potatoes,
 parmiggiano reggiano, parsley and lemon zest

Pane con Fegatini di Pollo- crostini with chicken liver
 pate, pancetta, capers and cognac

Crostini con Capponata di Melanzane- crostini with

#### ANTIPASTI

eggplant caponata

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Salame Giardiniera and Olives

#### **ZUPPA**

Pasta ae Fagioli- traditional Italian pasta soup with borlotti (Italian cranberry beans)

#### CENA

Ravioli di Piselli con Taccole e Basilico- homemade ravioli with fresh green peas, green beans and basil Tagliatelle con Asparagi Verdi e Bianchi- homemade fettuccine with fresh green and white asparagus Risotto all' amarone- risotto with amarone wine

### DOLCE

Sbrisolona con Recioto- Italian crumb cake made with recioto red dessert wine

\$78 Per Person exclusive of tax and gratuity scan here to make your reservation!

