



163 W. NORTH AVE. (EAST OF WELLS)
 CHICAGO, IL 60610
 PHONE 312 787-3345
 MONDAY – SATURDAY | 5:00 – 10:00 P.M.
 CLOSED SUNDAY



215 W. NORTH AVE. (WEST OF WELLS)
 CHICAGO, IL 60610
 PHONE 312 202-0302
 TUESDAY – THURSDAY | NOON – 11:00 P.M.
 FRIDAY – SATURDAY | NOON – MIDNIGHT
 SUNDAY | NOON – 10:00 P.M.
 CLOSED MONDAY

E-MAIL | DINOTTO@AOL.COM
 WWW.DINOTTO.COM



DINOTTO CALENDER

JULY 9-11 Pizza on the grill. Join us as we grill pizzas outdoors on our patio. We welcome interaction - come learn something, share your grilling knowledge, and enjoy summer cooking.

JULY 16-18 Join us as we highlight Limoncello, a delicious lemon liqueur that is served chilled over shaved ice in the summer months. It is wonderful as a palate cleanser and as an after-dinner drink.

JULY 23-26 Martini Madness Week. Come enjoy our selection of featured martinis or have us make your favorite.

AUGUST 13-15 Summer vegetables on the grill. Join us as we grill vegetables outdoors on our patio. We welcome interaction - come learn something or share your own grilling experiences.

SEPTEMBER 22-29 Travel to Italy with Dinotto.

Capri Summer Pizza

Cheese Topping:

- 1 C grated mozzarella cheese, at room temp.
- 1/4 C fresh-grated Parmesan cheese, at room temp.
- 2 tblsp minced fresh basil
- 1 garlic clove, minced
- 3/4 tsp crush dried red hot chile
- 1/2 tsp dried oregano
- 1 to 2 tbsp extra-virgin olive oil
- 1/2 C whole basil leaves
- 3 small red-ripe Italian plum tomatoes, sliced thin

Pizza crust (see below)

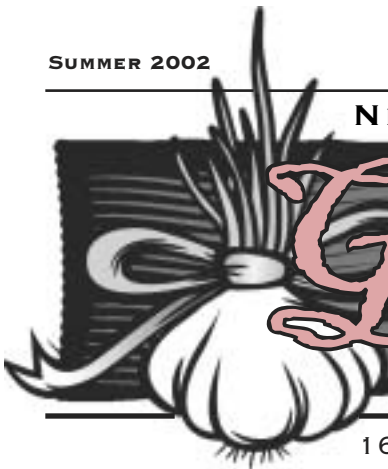
Ideally you need a two-level fire... one for high-heat and the other for medium-low heat

Combine the cheese topping ingredients in a medium bowl. Place the cheese mixture, oil, an oil brush, the basil and tomatoes within easy reach of the grill. The process needs to go quickly once you begin cooking. Place a baking sheet near the grill on a work surface and have your largest spatula handy too.

Transfer the first crust to the grill, laying it directly on the cooking grate. Grill uncovered over high heat for 1 to 1 1/2 minutes, until the crust becomes firm yet still flexible. (Don't be alarmed if it puffs... you can flatten it when you flip it over.) Flip the crust onto the baking sheet cooked side up. Immediately brush with half of the oil, sprinkle with half of the cheese mixture and top with half of the basil and tomatoes. Quickly remove the pizza from the baking sheet and return it to the grill, uncooked side down, arranging the pie so that the half of it is over high heat and the other half is over medium-low. Cook the pizza another 3 to 4 minutes, rotating it in quarter turns about once a minute. With the spatula, check the bottom during the last minute or two, rotating a bit faster or slower if needed to get a uniformly brown, crisp crust.

Slice the pizza into wedges and serve immediately.

NEWS FROM YOUR FAVORITE OLD TOWN ITALIAN RESTAURANT



The Garlic Press



163 WEST NORTH AVE. 312 787-3345 ~ 215 WEST NORTH AVE. 312 202-0302

Another Wonderful Weekend at the Wells Street Art Fest

Over 125,000 people came out to the 27th Annual Wells Street Art Festival to enjoy the mix of people watching, music, food and drink... not to mention the fantastic buys on original pieces of art, jewelry and arts and crafts.

“We go to the Wells Street Art Fair every year - it is the best time - bar none,” says Michael Jasinski. “Great food, drink and ART! The art is affordable and it's high quality!”

The Wells Street Art Festival has grown in size and seriousness over the years to become one with a national reputation for its juried process

and selection of fine art. “The event has really become a wonderful compliment to the neighborhood,” remarked Paula Barrington, executive director, Old Town Merchants and Residents Association. “The event really reflects the vibrancy of our growing residential and business development.

It's also the weekend that Dinotto comes out to the street... serving up its popular food, drink and sorbets. “We love moving part of our operation to the street,” Dino said. “I love the people-watching and the camaraderie of being a part of this great neighborhood.

“We come for the Italian sausage and lemon sorbetto,” says Julie Kramer. “It's become a tradition for us to come out, enjoy the fest, and stop by and enjoy Dinotto's festival food.”



ITALY or Bust!

TENTATIVE DATES...
9/22 - 9/29

So many customers have asked about our annual trip to Italy that we are planning another voyage to the country of great food and love. If you are interested,

please let us know right away. We are looking into traveling September 22 through September 29, including stays in four-star hotels in Rome, Florence and Venice; along with full day guided tours in each city, wine country tour in Tuscany, a visit to a medieval castle and vineyard in Sienna; including special dinners and optional excursions.



Our dreams have come true... we've opened our outdoor patio. When we first opened our doors in the Old Town area, we always wished we could open an al fresco cafe or patio. We are so excited to have the chance to offer our friends and patrons a place where you can come and unwind and enjoy Chicago in the summer. We've created the feel of an authentic Italian Piazza. We are planning many special events on the patio this summer, including outdoor grilling, garden parties, and even a fashion show. We hope you will continue to think of us as somewhere you can hold your parties, business meetings, wedding rehearsal dinners, and other special occasions. Look inside for details about another trip to Italy. We had so much fun last time — we're ready to do it again. Let us know now if you are interested in joining us by July 10th!

DINO'S CORNER

DINO

OLD TOWN

BUSINESS PROFILE

Founding Director of the Chicago International Film Fest, Michael Kutza's favorite Dinotto dish is Ravioli con Formaggio di capra.

Michael is a dear friend of ours and we are proud to partner on many of the film fest's ongoing promotions, including offering discounts to festival members and hosting receptions for movie premieres and openings.

Kutza's a busy man these days. Just returned from Cannes, he is now readying for the 38th year of the film festival, planning their annual gala, as well as ongoing educational programming and speciality festivals.

"Everything you want to know about the film fest is available on line at www.chicagofilmfestival.com or by calling 312-332-Film," Kutza exclaims. "You can see what movies will be featured at this year's fest as well as buy tickets, t-shirts and posters."

The film fest's summer gala will be held on July 20th and will honor Clint Eastwood with a Lifetime Achievement Award.

"We've wanted to get Clint into town for this for five years, and finally," Kutza says, "his schedule and ours meshed."

Other events in the works include a workshop for deaf and hard of hearing; a TV festival featuring TV commercials and productions; an industrial public relations film fest; and DOCUFEST, a fest that touts short films, features, and other documentary films.

While rather tight-lipped about all this year's Int'l Film Fest plans, Kutza did reveal that the Film Fest's closing event will feature a silent film backed by a 35 piece orchestra.

The first Festival opened in 1965 at the Carnegie Theater, where directors King Vidor, Stanley Kramer, and actress Bette Davis were honored for their contributions to American cinema. Since then, the Festival has grown to become a world-renowned annual event. Seeking

out the best in cinema, the Festival has discovered new talents and opened windows to a world of film previously unavailable to Chicago. The festival has introduced innovative directors from around the world, including Martin Scorsese, John Carpenter, Susan Seidelman, Victor Nunez, and Gregory Nava. The Chicago International Film Festival is a competitive event with categories for feature films, first and second time directors, documentaries and short films (including animation and student productions).

Chicago International Film Festival

At a majority of the Festival's screenings, filmgoers have the unique opportunity to meet directors and actors who introduce their films and hold question and answer sessions after the screenings. Recent guests have included such actors and directors as: Geoffrey Rush, Liv Ullmann, Spike Lee, and Billy Bob Thornton. The Festival's in-person tributes have honored such luminaries as François Truffaut, Sophia Loren, Howard Hawks, Satyajit Ray, Al Pacino, Jodie Foster, Michael Douglas, Oliver Stone, John Travolta, Lauren Bacall, Gregory Peck, Richard Gere, Sigourney Weaver and last year's honoree, Faye Dunaway.



SPOTLIGHT

Dinotto recently hosted a reception for the premiere of **Showtime's** new movie "Our America" based on the national best-selling book of the same name written by Chicagoans, LeAlan Jones and Lloyd Newman, who tell their own stories about living in Chicago's Ida B. Wells housing project, including the death of Eric Morse, a five-year-old who was dropped to his death from the fourteenth floor by two other little boys. Among the stars out included **Angela Bassett** (who graciously posed with some of the Dinotto team).



Star of Showtime's "Soul Food," Vanessa Williams and "Our America" Executive Producer, Angela Bassett, pose with Dinotto staff recently.

The Art of Lunching



Come and enjoy a casual lunch with friends in the open air or a business lunch in our party room. Don't let summer go by without taking a day from your usual hectic pace... lunch with an old friend, lunch by yourself and then stroll over to the Chicago Historical Society or across the street to take in a movie at Piper's Alley.

Wine Key

This month we are featuring two wonderful vines from



COLTIBUONO

Badia a

Coltibuono, or “abbey of the good harvest.” This vineyard was founded by monks about a thousand years ago as a place of worship and contemplation. **Chianti Classico D.O.C.G.** is made from Sangiovese and Canaiolo grapes, picked by hand in the Badia a Coltibuono vineyards. The wine is fermented in stainless-steel containers at temperatures that do not exceed 30C and aged for a year in casks of Slavonian oak. **Chianti Classico Riserva D.O.C.G.** is produced from the finest grapes of Chianti Classico, hand-picked from vines with an average age of 25-40 years and only in years when conditions are ideal. It is aged for at least two years, and after bottling, it rests for at least another year in the producer’s cellars.

shaken...not stirred...

Hail the Martini!

American author Bernard De Voto called the Martini “the supreme American gift to world culture.” H.L. Mencken, declared it “the only American invention as perfect as a sonnet,” while New Yorker humorist E.B. White called it the “elixir of quietude” and proudly admitted that he drank Martinis “the way other people take aspirin.” Even Johnny Carson said in the 1960s “happiness is finding two olives in your Martini when you’re hungry.”

Join us at Dinotto Ristorante as we celebrate the Martini - with “MARTINI MADNESS.” From Tuesday July 23 through Friday, July 26 we will feature special drinks, giveaways and camaraderie.

JULY 23–JULY 26



GRILLING: Summer's Rites of Passage

Whether it be propane or charcoal... there's nothing like outdoor grilling to bring together friends and family. The imagery of the grill chef in all our lives, complete with apron, grilling thongs and spatula, is one we can all recall instantly. With our new outdoor patio Dinotto is ready to jump into the barby, sorta speak. We are holding outdoor grilling evenings (weather permitting). Whether novice or pro, we encourage you to join us for these evenings... for sure, you'll enjoy an evening of “community,” but we think you'll also come away inspired to be a little daring with your own grilling at home. We encourage our guests to come and watch us grill live, ask questions, and offer your own

grilling stories. Plan to join us at one of our upcoming grilling evenings that will feature special menus highlighting particular foods that we will grill outdoors on our patio: Grilled pizza will be featured on the grill from **July 9th through the 11th** and summer vegetables will be the highlight from **August 13th through the 15th.**



Dinotto's Sporting a Green Thumb?

AS you have noticed, our outdoor patio is blooming, literally. We recently held a “Garden Party” with our neighbors and friends at the Old Town Gardens. Gina Javid of the Old Town Gardens taught us about the potentials and constraints of growing vegetables and flowers in containers. In the event you missed our evening, we welcome you to visit our patio and stop by the Old Town Gardens for plants and advice how you can successfully garden at home.

DID YOU KNOW? Whether your site is sunny or shady, it's important to select plants adapted to your conditions. For example, tomatoes and certain flowers need a very sunny place in which to grown. If it's shady, look specifically for plants with similar care requirements. If you want summer color, look to the wide selection of annual and perennial plants. For permanent display, consider dwarf trees and small shrubs. Dwarf conifers generally are tolerant of root restriction; when planted singularly, they can provide dramatic year-round display. With container gardening, cold hardiness is even more important to consider than when planting in the ground. Some plants will be more vulnerable in a container because their roots are above ground and will freeze more easily. If you are able to move the plants to shelter during cold weather, you will be able to choose from a wider range of plants..

VIP'S WANTED. SIGN UP TODAY.

With the opening of our second location, we have expanded the numbers and types of special promotions, evenings, and giveaways. Make sure you get on our mailing list. It's easy to do—send us an email (dinotto@aol.com) with your email address or next time you are in, give your server your email address. We are getting ready to launch our bi-monthly Dinotto Email Newsletter that will feature special invites, pictures from parties and special events and more. We do not share out list with anyone... we use it only to send you VIP invitations to special restaurant events and newsletter. All names added over the summer will be entered into special drawings for “dinner and a show” (dinner for two and two movie passes to Piper's Alley). **Winners will be drawn during our summer grilling evenings (July 9 and August 13)** (*winner need not be present*).