

# *As you wish*

An Event Planning Company

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## **cibo matto**

201 North State Street  
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At the hot new theWit hotel, their modern Italian restaurant - cibo matto - is here to delight all your senses! The whimsical cylindrical 2,000 bottle wine cooler greets you, the stunning fresco of the seasons looks down upon you and the variety of seating options will delight even the most selective of dining aficionados. Chef Todd Stein just changed over the menu to reflect fall and we started with the Autumn Plum cocktail - a sweet-tart combo of house-infused plum vodka, lemon and honey. We also enjoyed the Pesca Matta featuring another house-infused vodka, this time peach with a hint of lemon and topped with prosecco.

It was difficult to select antipasti as each dish was a gem. The dining room features a large salumi fridge and asked our server to make the decision. We tried the toscano, coppa and sinata and each was amazing! The pairing of meat with the pickled leeks, onions and carrots was brilliant - the vegetables were like savory candy. The Cappa Santa was a perfectly roasted Maine sea scallop over celery root puree with trumpet royal mushrooms, garlic slices and a truffle vinaigrette. The Mozzarella de Bufala was creamily decadent and contrasted nicely with the figs, prosciutto, pine nuts, a drizzle of port reduction and an Italian parsley salad for freshness and color. We loved the Polpo! The tangle of octopus "legs" were amazing - just biting into perfectly grilled tentacles was a culinary delight in itself. They rested on a bed of crispy potato slices, grilled frisee, pearl onions and Comice pears with a shocking black squid ink vinaigrette.

As expected, the pastas were delicious. The butternut filled Caramelli was fanciful with its tootsie roll shape and it just screams fall with brown butter sauce and fried sage leaves. The Bucatini is carbonara done the right way. NOTE - this dish comes to your table with a raw duck egg on top and gets mixed in which cooks it thoroughly but it can be a little daunting for some diners. Risotto is new on the fall menu and we enjoyed the mild saffron version with uni butter topped with fried calamari and a refreshing parsley pesto.

Such decisions when picking our Secondi (main course)! Pollo al Griglia was two huge pieces of grilled farm chicken in a rich tomato broth with an explosion of veggies including peppers, onions and mushrooms. Razza was a beautifully presented bone-in skate wing in a picatta style sauce with roasted brussel sprouts. Tonno was an impeccably seared tuna steak sliced and presented over a bed of cranberry beans and pickled eggplant surrounded with a cerignolo olive relish. Put that relish on anything and it would be amazing! Lastly, Tagliata di Manzo - a simple yet delicious grilled Kobe beef sirloin steak paired with lemon and thyme roasted potatoes and a nicely bitter yet succulent kale. When Chef, General Manager and Director of Sales recommends something, order it! The ricotta creamed spinach takes this classic and kicks it into overdrive!

For dessert, we indulged on the Gianduja Crunch Bar. A firm chocolate ganache bar with a disc of hazelnut brittle rising gloriously from it and surrounded by banana caramel sauce. We really loved the pear-walnut-gorgonzola crostata - warm and comforting. Seeing how amazing the salumi was, we absolutely wanted Formaggi. We let our server select the cheeses and we ate every piece! The cheeses were accompanied by preserves of yellow raisins and caper berries, a black cherry jam and almonds drizzled with honey.

To aid our digestion, we shared a Vivalda Moscato from Piedmont which looked like champagne but with only mild sweetness and less heaviness of a traditional moscato. Graham's 20 year port was spectacular. We devoured the Ornellaia Grappa in a deep burnt orange color with great wood and a slight finish of coconut.



**During November 2009, bring this flyer to cibo matto  
and receive a complimentary dessert with purchase of entrée.**



Come enjoy an intimate dinner for two at cibo matto's pop up tables or a fun adventure at the chef's table or a private dining experience! Now open for lunch from Tuesday to Friday.

**Welcome to a world where dining is... AS YOU WISH!**

*from the small details... to the big picture*

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## Hours

### Lunch:

Tuesday - Friday: 11:30 a.m. - 2:00 p.m.

### Dinner:

Monday - Sunday: 5:30 p.m. - 11:00 p.m.

## Contact

Reservations

312.239.9500

[www.eatcibomatto.com](http://www.eatcibomatto.com)

## Private Dining

John S. Schadl

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