

As you wish

An Event Planning Company

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Italiasia - The Best of Both Worlds

350 West Center Mart Drive in the Holiday Inn Chicago Mart Plaza - 15th Floor
312.529.1157

Tucked high above the bend in the Chicago River, in the building once known as the Apparel Mart, is a brand new restaurant aptly named Italiasia. Cannot decide between Italian fare or Asian cuisine? Now you can have both! This is fusion that works - it is about combining two types of fare as well as creating new dishes by merging flavors and this distinct menu has something for everyone.

Cocktailing here is fun! There are seven sakes, half a dozen of both red and white wines by the glass (our favorites were Kung Foo Girl Riesling and Woop Woop Shiraz), many adult libations and a variety of "Zero Proof" (a/k/a non-alcoholic) concoctions. We loved the Cherry Jolt - an adult version of Kool-Aid. Chef Len's Spicy Bloody Mary is seriously spicy and get your zen on with the energizing flavors of the Zentini!

If you want to graze and share, Italiasia has a multitude of choices - even going so far as to showcase its salads as small and big plates. The seafood salad with grilled octopus and calamari tossed with arugula drizzled with an orange yuzu vinaigrette is light and refreshing. Our amuse bouche was a lovely forkful of buckwheat soba noodles, tofu, seaweed, scallions and mirin sauce with just a hint of wasabi.

We really enjoyed the light as air steamed buns stuffed with decadent hoisin BBQ pork. Italiasia took another look at sliders and created three mini versions of their larger sandwiches - chicken parmesan, veal meatball and Italian sausage (tasted like it came right from the butcher!) - on garlic focaccia bread. Another option for sharing are the pizzas and the white pizza with a béchamel sauce topped with crunchy pancetta, crispy arugula and a gratifying amount of Parmigiano-Reggiano shavings was a stand out.

At a previous dining experience, we thoroughly enjoyed the traditional Bolognese and Veal Osso Bucco. This time, the table was equally split between seafood and steak. The lobster risotto featured huge lobster pieces, fragrant Arborio rice steamed in sake and just enough red chili flakes to make it sing. The seared ahi tuna Puttanesca topped with a mixture of tomatoes, caper berries, olives and garlic with a side of grilled polenta was hearty and satisfying. The New York strip steak crusted with Szechwan peppers was spicy yet nicely balanced by the sweet teriyaki glaze. The simply prepared filet of beef was just perfect. It was paired with sesame sautéed spinach, a wasabi potato cake (yum!) and a trio of dipping sauces.

Some perfectly selected desserts continue the Italian Asian fusion theme. How about green tea gelato? Or perhaps cannoli in a fried wonton? There are also some traditional desserts including a very decadent Ricotta cheesecake. The most unusual dessert was the coconut cream and pineapple-cilantro tort but do not be afraid because it is totally worth it! The dessert is perfectly balanced - pastry is light, coconut cream is subtle, pineapple is sweet and the cilantro is the "hmmmm" that makes you want another bite!



**During July 2009, bring this flyer to Italiasia and
receive a complimentary dessert with purchase of an entrée.**



Definitely come to Italiasia to try a new way to enjoy fusion food. Make the bar - Cityscape - one of your regular hangouts with its absolutely stunning views, delicious bar menu (try the duck tamales!) and an amazing Wednesday happy hour featuring an over-the-top buffet and \$4 domestic beer and wine specials.

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

Claudia & Jane

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from the small details... to the big picture

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Hours

Lunch: 11:00 a.m. - 2:00 p.m.
Dinner: 5:00 p.m. - 11:00 p.m.

Contact

Reservations
312.529.1157
www.italiasiarestaurant.com



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Hours

Monday - Thursday: 3:00 p.m. - 1:00 a.m.
Thursday - Sunday: 11:00 a.m. - 1:00 a.m.

Contact

Reservations
312.836.5000
www.martplaza.com/dining.cfm



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