

PRESS RELEASE – CHICAGO RESTAURANT OPENING

MONTEVERDE RAISES THE ITALIAN CULINARY BAR IN CHICAGO WITH TRADITIONAL CUISINE AND A DASH OF MODERN FLAIR.

The authentic northern Italian eatery will tell the story of pasta through a unique lens influenced by world culture.

CHICAGO – Monteverde, a modern take on authentic Italian cuisine, is slated to open its doors on April 1, in the upscale, restaurant-studded Fulton Market, with the intent on elevating the already-sterling Italian food scene of Chicago to heights never seen before. At the helm of this revolutionary restaurant, is former Spiaggia culinary hero and Top Chef stand out, Sarah Grueneberg, paired with fellow Spiaggia colleague and long-time friend Meg Sahs – two visionary forces that know Italy, and maintain an undying passion for the food and culture.

“When conceptualizing Monteverde, we wanted the restaurant and cuisine to tell a narrative that was relatable, yet new and distinctive to our guests,” said Sarah Grueneberg, Executive Chef and Co-Owner of Monteverde. “Our menu is a testament to that, allowing diners the ability to explore dishes that are simple, light, and traditional, to more complex and substantial items, with a trace of unconventionality.”

While patrons can expect Italian fare that’s authentic and traditional in nature, it is Grueneberg’s love for global cultures that will set her cuisine apart from the rest.

Through her travels from Texas to Japan, Spain to China, the Houston native is able to cross-pollinate international cuisine and techniques to create Italian food that is uniquely Monteverde.

Monteverde, which translates to “green mountain” in English, is a postcard-worthy area of northern Italy, and the basis of the restaurant’s creative cuisine and design. Executive chef and co-owner Grueneberg and co-owner/partner, Sahs, are ultimately looking to tell guests their personal story of pasta, through its eclectic array of dishes that will grace the Italian eatery’s seasonal menu. And that very story will be a focal point of the restaurant’s interior design.

Grueneberg and Sahs’ restaurant is built around Italian tradition, and it prides itself in serving guests handmade, fresh cut pasta made onsite in the West Loop eatery’s pastificio (as it is ordered), located steps away from its full bar. Once guests order their dishes, they can peer into the kitchen, and watch as their pasta comes to fruition.

Monteverde will take full advantage of the Midwest’s expansive, fruitful landscape to source ingredients that are fresh, and flavorful. The tri-fold menu will feature items such as:

- First Fold – in development
- Center Fold – Tipico – tortelli en brodo, spaghetti Carbonara, lasagna. Atipico – black pepper tagliatelle with Singapore Crab sauce, Wok fried pasta with prawns, fermented black beans and Parmigiano-Reggiano cheese, fideo con frutti di mare.
- Third Fold – Bucatini Domenica alla Napoletano – mixed meats braised in tomato sauce, served with bitter greens salad and bucatini pasta.
- Dessert – Mini vanilla-pistachio ice cream pizzelle sandwiches dipped in dark chocolate and sea salt sprinkles.

Many of the restaurant's rare, imported or homemade ingredients, such as dry pasta, extra virgin olive oil, balsamic vinegar and fresh sauces can even be purchased by customers, as they exit the eatery.

Monteverde prides itself in holding its beverage program to the same high standards as its incredible food. Guests will be able to choose from a medley of evolving drinks, created to not only complement, but also enhance each meal.

The Italian eatery will be fitted with a full bar, offering a rotating list of signature cocktails that utilize Italian, American and other artisanal spirits. Diners will also be graced by a wide range of globally sourced wine and sake options, Italian after-dinner drinks and café choices.

“Our shared love for Italian cuisine and culture is a testament to the heightened sensorial experience that we provide patrons,” said Meg Sahs, co-owner/partner of Monteverde. “From a business standpoint, there’s no better accomplishment than building a concept that invites customers in as a member of the family and serves them an authentic meal that we can be proud of.”

As far as aesthetics go, warm, glowing and energetic, melded with comfortable, casual, natural and fun, aptly describes Monteverde's design. It was purpose built to radiate its own personality and enhance guests' culinary experience, thanks to Karen Harold, acclaimed designer of Stephanie Izard's masterful, *Girl and the Goat*.

Both Grueneberg and Sahs owe much of their professional success and Italian affinity to James Beard award winning chef, Tony Mantuano. It was this cooking legend, that gave the two talented young chefs an opportunity to sharpen their skills at Michelin rated Spiaggia, the only four-star Italian restaurant in the city. It was there that Grueneberg grew her culinary mind, and Sahs started to develop the business savvy necessary to make Monteverde a reality.

Grueneberg also grew national and international praise during her tenure at Spiaggia, flexing her culinary muscles, as the runner up in Texas, on Bravo's popular reality show, *Top Chef*, and most recently, *Top Chef at Sea*.

The dynamic duo has built their culinary careers in the city of Chicago, and they wholeheartedly agree that this is where their restaurant belongs. Monteverde, to them, has the potential to truly contribute to the meteoric rise of Chicago's ever-growing culinary landscape that continues to gain clout in the U.S. and beyond.