

**NEWS RELEASE
FOR IMMEDIATE RELEASE**

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**“A Taste Above”, a Special Collaboration of Denver’s Best Italian Restaurants,
September 30th at The Taste of Greenwood Village**

Il Fornaio, Mangia Bevi, Pizza Republica and Maggianos combine to create a fabulous menu that is sure to delight all who attend this \$100 per plate dinner.

GREENWOOD VILLAGE, COLO. (September 7, 2010) — The 10th annual Taste of Greenwood Village, hosted by the Greenwood Village Chamber of Commerce, will take place on Thursday, September 30th at the Palazzo Verdi Event Center in Greenwood Village located next to the Comfort Dental Amphitheater.

The 10th anniversary celebration brings the event to the heart of Greenwood Village at The Madden Museum of Art and Palazzo Verdi at Fiddler's Green. Palazzo Verdi provides the perfect setting for the 10th anniversary combining fabulous food and wine with a special evening of beautiful indoor and outdoor art, accompanied by live music.

Listen to the Jazz Quartet at – “A Taste Above” Mangia Bevi, which features 4 local Italian restaurants coming together to prepare an Italian dinner feast surrounded by the sounds of jazz. Seating in this area is limited to 100 tickets for the evening. Paired with spectacular Italian Wines provided by Wine Source of Colorado, the event special event will give guests a true “Taste of Italy” all in one night and at one location. Participation of restaurants includes;

Mangia Bevi Café located in Palazzo Verdi, offers both breakfast and lunch entrees in beautiful European elegance. Their menu features coffee and espresso drinks with illy Coffee, Neopolitan pizzas made from imported Caputo flour to pasta dishes, panini’s, burgers, salads and award winning sticky sweet potato fries. The double fireplace with lounge seating, espresso bar, beautiful outdoor patio with firepit and an open air kitchen make it an ideal location for special events or simply breakfast or lunch. This popular café is a member of the Epicurean Culinary Group which provides the Denver Metro area with exceptional catering services.
<http://www.mangiabevicafe.com>

Maggiano’s Little Italy specializes in Italian-American cuisine. Their menu features both classic and contemporary recipes—pastas, salads, steaks, seafood, regular chef specials, and specialty desserts. One of the unique features of Maggiano's is that meals can be purchased in single sized portions or as full multi-course family style meals. Maggiano's offers lunch or dinner, carryout service, delivery and banquet spaces for special occasions. Maggiano's is one of four restaurant brands in the portfolio of Dallas-based Brinker International.
<http://www.maggianos.com>

Il Fornaio "Cucina Italiana e Panetteria" (restaurants and retail bakeries) provide in-house dining, as well as a retail market, offering Il Fornaio's unique baked goods, prepared foods, and a variety of Il Fornaio-brand products. The company owns and operates 21 full-service restaurants serving creatively prepared, premium-quality Italian cuisine based on authentic regional Italian recipes as well as two "Panificios" (wholesale bakeries) that produce fresh,

handmade breads, pastries, and other baked goods for sale in Il Fornaio locations, high-quality grocery stores, coffee retailers, hotels, and other fine restaurants. <http://www.ilfornaio.com>

Pizza Republica Any pizzeria can say they serve authentic Neapolitan pizza, but only those certified by the Associazione Verace Pizza Napoletana provide their guests with a truly authentic food experience. Pizza Republica proudly serves Red Bird Farms Chicken, 1855 Angus Beef, Haystack Farms Goat Cheese, Espo's Gellatto, Pappardelles Pasta and Organic Produce. Authentic imported Italian ingredients such as Antimo Caputo Flour, Carmelina San Marzano Tomatoes, Prosciutto Di Parma, Speck di Alto Adige, Mozzarella di Bufala, Parmigiano Reggiano, Grana Padana, Pecorino Romano, and Fresh Mozzarella from imported curd made daily for all of their Pizzas. <http://www.pizzarepublica.com/>

In addition to the Italian collaboration, **The Epicurean Culinary Group** will be doing an authentic Tuscan 4 course dinner in the Venetian Room at Mangia Bevi, a concept managed and owned by the group. Their menu items all feature the Italian methods of "Pure & Simple" using the finest of ingredients, simply presented, incredible flavors, and presentation. These savories will be under the supervision of Executive Chef, Josh Russell and General Manager, Mario Reid. The menu design will be by Larry DiPasquale featuring many family recipes including a wood oven roasted veal chop. Epicurean's Corporate Chef, Bob Gitre and Executive Chef, Ted Strauch will assist Mr. DiPasquale in this spectacular experience. Epicurean Culinary Group is celebrating its 29th year of business in November with local ownership in the Greenwood Village community and has also grown into the largest and nationally recognized event company in Colorado. In addition to the beautiful Mangia Bevi/Palazzo Verdi complex, its other prestigious venues include INVESCO Field at Mile High, the Denver Performing Arts Center, and the downtown SoCo nightclubs. <http://www.epicureanculinarygroup.com>

Individual tickets and tables of 8 are available for the A Taste Above Mangia Bevi- but are very limited. Event times are from 6:00 to 8:30 pm for the sit down dining. As in previous years, the popular tradition continues of providing the all-inclusive evening (food, wine, general parking) to our 21 year and older patrons.

Patrons of the Taste of Greenwood Village event will be able to view the gorgeous array of silent auction items under the beautiful chandelier in the marble Atrium. All proceeds from the silent auction benefit the ongoing community services provided by the Beacon Center. www.beaconcenter.org

To order tickets and for additional information please visit our website: www.tasteofgreenwoodvillage.com or contact The Greenwood Village Chamber of Commerce at 303.290.9922 or admin@gvchamber.com