

Mama Luigi's

7500 S. Harlem
Bridgeview, IL 60455



HAPPY MOTHERS DAY!
FREE GIFT FOR ROYALTY REWARDS
MOMS ALL MONTH LONG

PRESORTED
STANDARD
U.S. POSTAGE
PAID
CHICAGO, IL
PERMIT #4358



**Platinum Plate
Award Winner
"Best Italian
Restaurant"**

2006

2007

2008

Your Perfect Wedding
Thousands of happy couples chose

Mama Luigi's

as their wedding reception location.

We pride ourselves on personal attention and our
extensive list of satisfied

couples is a testimony to what you can expect.

Ask for Eddie, our Restaurant Manager for Menus and
Details

CALL NOW 708-496-0900

FREE CHAMPAGNE FOUNTAIN - - FREE HORS
D'OEUVRES - - FREE WEDDING CAKE
FREE GIFT WITH TOUR OF FACILITY - - BEST
RECEPTION PACKAGES AT 25% SAVINGS!!

There is a lot of information you're going to need
in the coming months to help you make
decisions on all aspects of your wedding. We'll
give you a step by step guide to accomplish all
your tasks and answer all your wedding reception
concerns.

In business for 60 years and a professional staff
with over 150 years of combined experience. We
have the expertise to make your wedding worries
melt away.

The Florentine Room



Join Our Royalty Program and Save Every Time You Dine With US!

Mama Luigi's 7500 S. Harlem Ave. Bridgeview 708-496-0900

www.mamaluigis.com

FREE Brownie Tray with Catering Package

Hosting a celebration at home? Let Mama Luigi's cater your next event! Excellent menu items are available in full tray and half tray sizes to suit your catering needs. From school functions to meetings to home parties, the staff at Mama Luigi's can help you create a menu that leaves your guests well fed and you free to enjoy the party! Place your order by May 31st (for delivery anytime this year) and get a free brownie tray Call (708) 496-0900 for more information.

Catering Menu on line at:

www.mamaluigis.com

Box lunches for your work or church outings!

FREE PEARLS for "ROYALTY REWARDS MOMS"



Join Us For Lunch Or Dinner Anytime During The "I Love Moms Month" in May And Your Mom Will Receive A FREE String of Pearls when you present this certificate.

With a name like Mama Luigi's you have to know how strongly we feel about the importance of the Mama in your life. Royalty Rewards moms will receive a special gift this month.

String of Fresh Water Pearls for Mom will be available for the entire month of May, since we're celebrating "I Love Mom's" ALL Month Long! Expires May 31st, 2008 While Quantities Last.

May Calendar of Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Meaty Lasagna Thursday	2 Chicken Vesuvio Fiesta Weekend Fruitti Di Mare Friday GIRLS NIGHT OUT	3 Chicken Vesuvio Fiesta Weekend
4 Chicken Vesuvio Fiesta Weekend Kids Eat Free from kids menu (with 2 adults)	5 <i>Half Price House Wine with Dinner</i>	6 Ravioli Revolution Tuesday	7 Parmigiano Paesano Wednesday	8 Meaty Lasagna Thursday	9 Fruitti Di Mare Friday GIRLS NIGHT OUT	10 <i>Fresh Fish Every Day Always ...</i>
11 Mothers Day Brunch and Dinner Buffet	12 <i>Half Price House Wine with Dinner</i>	13 Ravioli Revolution Tuesday	14 Parmigiano Paesano Wednesday	15 Meaty Lasagna Thursday	16 Fruitti Di Mare Friday GIRLS NIGHT OUT	17 <i>Fresh Fish Every Day Always ...</i>
18 Kids Eat Free from kids menu (with 2 adults)	19 <i>Half Price House Wine with Dinner</i>	20 Ravioli Revolution Tuesday	21 Parmigiano Paesano Wednesday	22 Meaty Lasagna Thursday	23 Fruitti Di Mare Friday GIRLS NIGHT OUT	24 <i>Fresh Fish Every Day Always ...</i>
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Recipe of the Month

With spring in full bloom I thought you might like a versatile salad dressing you can use through the summer. Don't be afraid to experiment with different mustards, vinegars or fresh fruit juices. This dressing can also be made as a chicken, fish or meat marinade. Have fun with it, Jim

Vinaigrette Style Dressing

Yield 16 ounces

Ingredients

Chicken or vegetable stock	8 fl.Oz.
Arrowroot	1½ tsp.
Red wine vinegar	4 fl.Oz.
Extra virgin olive oil	4 fl.Oz.
Kosher salt	½ tsp.
Seasoning*	½ tsp.

*The choice of seasonings includes prepared mustards, chopped fresh herbs, capers, onions, garlic or citrus zest.

Method

1. Combine the arrowroot with enough cold stock to form a smooth paste.
2. Bring the remaining stock to a boil and stir in the arrowroot mixture. Return to a boil and stir constantly until the stock has thickened. Remove from heat, stir in the vinegar and cool completely.
3. Gradually whisk in all the oil. Add the salt and seasonings.

Notes & Variations:

Basil Vinaigrette: Add 3 tablespoons chopped fresh basil with the salt and seasonings.

Sherry Vinaigrette: Substitute sherry vinegar for red wine vinegar in equal amounts.

- Refrigerating the dressing will thicken it and it may be stored for up to one week.
- Orange or tomato juice, apple or pear cider and fruit nectars may replace the stock. Thick juices will require little, if any thickening.
- Special vinegars such as balsamic, sherry or red wine will give the dressing distinct character.
- Oils other than olive oil may be used including various nut oils (peanut, sesame or walnut), canola oil or other mono- or polyunsaturated oils.

Recipe complements of The Culinary Institute of America

May Happenings

Sundays are:

Kids Eat Free from kids menu (with 2 adults)

We added a couple more days onto our all inclusive menu choices...

Mondays are:

Half Price House Wine Mondays

Tuesdays are:

Ravioli Revolution Tuesday

with a different and interesting ravioli and sauce selection every Tuesday.

Wednesdays are:

Parmigiano Paesano Wednesday

Where we have a distinctive Parmigiano entrée each week.

Thursdays are:

Meaty Lasagna Thursdays

Fridays are:

Fruitti Di Mare Fridays

Tuesday, Wednesday and Thursday menus will include a beverage and special dessert all included in one price.

This is in addition to:

Chicken Vesuvio Fiesta Weekend

May 2nd, 3rd and 4th
Check out the May Calendar

Amnesty Week



Check your fridge door, the bottom of your drawers, your purse or anywhere else an offer from us might be languishing! We are honoring any and all expired postcards, newsletter offers, and certificates during our Amnesty Week, May 19-23, 2008

LESSONS FROM MOM

My mother taught me TO APPRECIATE A JOB WELL DONE. *"If you're going to kill each other, do it outside. I just finished cleaning."*

My mother taught me RELIGION.

"You better pray that will come out of the carpet."

My mother taught me about TIME TRAVEL. *"If you don't straighten up, I'm going to knock you into the middle of next week!"*

My mother taught me LOGIC.

"Because I said so, that's why."

My mother taught me MORE LOGIC.

"If you fall out of that swing and break your neck, you're not going to the store with me."

My mother taught me FORESIGHT.

"Make sure you wear clean underwear in case you're in an accident."

My mother taught me IRONY.

"Keep crying and I'll give you something to cry about."

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Mama Luigi's 60th Year

Jim Talerico

morso di amore ! (a bite of love!)

May 2008

Mother's Day Champagne Brunch And Dinner Buffet Sunday May 11th

Pamper mom this mother's day by taking her to Mama Luigi's Extravagant Champagne Brunch or Dinner Buffet this year. With over a hundred items changing throughout the day, you're sure to find plenty of scrumptious choices that will satisfy your appetite.

Scrambled Fluffy Eggs, Cinnamon French Toast, Smoked Virginia Ham, Country Bacon Strips, Breakfast Sausage Links, Hash Brown Potatoes, Etc, Etc... Calamari Salad, Cole Slaw, Tuna Seashell, Potato Salad, Antipasti Salad, Ziti Clam Salad, Tomato Onion Salad, Crab Salad, Shrimp Pasta Salad, Caesar Salad, Macaroni Salad, Lobster Rigatoni Salad Assorted Cheese Tray, Etc, Etc...

Smoked Salmon, White Fish, Italian Baked Chicken, **Roast Beef**, Oven Roasted Fresh Turkey with Dressing, Carved Virginia Ham, Fresh Homemade Mama Luigi's Signature Italian Sausage, Extra Cheesy Lasagna, Creamy Pasta Primavera, Penne with Eggplant, Cheese Tortellini Alfredo, Meat Ravioli, Baked Stuffed Shells, Macaroni and Cheese, Mashed Potatoes, Vesuvio Potatoes, Roasted Potatoes, French Fries, Etc, Etc...

Tender Roast Beef, Barbecue Ribs, Chicken Parmesan, Roast Loin of Pork, Broiled Scrod, Chicken Linguini, Fettuccine Alfredo, Dominic Special, Etc, Etc...

Chocolate Fountain, Fresh Fruit Displays, Assorted Jell-O Molds, Chocolate Mousse, Fresh Pastries, Éclairs, Cream Puffs, Brownies, Cannoli, Baklava, Cheesecake, Etc, Etc...

10am - 2 pm Brunch 2pm-7pm - Buffet Dinner
Adults \$19.99 Kids 12 yrs and under \$8.99

Reservations are a must. Call 708-496-0900

Limited Dinner Menu Also Available in Dining Room

Win Mom a Fly Away Vacation For 2!!! We Have Two Trips Including Airfare to Give Away

Just fill-out the entry when you come in on
Mother's Day Sunday May 11th

2 Winners will enjoy 3 days and 2 nights of hotel accommodations for 2 plus roundtrip airfare tickets to a city of their choice. Available cities: CALIFORNIA Los Angeles - FLORIDA Orlando - LOUISIANA New Orleans NEVADA Las Vegas or Reno - MEXICO Puerto Vallarta or Cancun

HALF PRICE FRIDAY NIGHTS Girl Stuff

"Meet Me At Mama's" Night Out

Call your girlfriends and get together to catch up with your relationships.

Every Friday Night in the lounge the girls take over with half price drinks and appetizers so you can have all the fun at half price

PLUS FREE JUKE BOX

Glad to see Charley getting around . . .

Dear Jim,

For quite a few years now, my family has been celebrating St. Joseph's Day at your restaurant. I wanted to take this opportunity to thank you for having such a "just like home" atmosphere. We celebrated last night and what made the night even more memorable than the Fruitti Di Mare (my dad's favorite) was the fact that my dad was able to attend the dinner. This marked the first restaurant he has been to since his fall on January 7th. It was by far a perfect evening. Joe was our waiter and was very patient with my family which could be a challenge in itself.

Laura J. Frigoletti

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