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JERRY KLEINER OPENS IL POGGIOLO IN HISTORIC HINSDALE

After years of successful Chicago ventures including: Marche, Red Light, Opera, Gioco and Carnivale, Jerry Kleiner opened his first suburban restaurant in historic downtown Hinsdale on Monday, June 29th. A casually elegant neighborhood restaurant, Il Poggiolo is Hinsdale's newest destination located in the historic Harold R. Zook Building at 8 East First Street.

Located in the space of a former silent movie theater, Il Poggiolo, meaning "The Balcony" welcomes you with a signature red and white striped canopy which graces the entrance way. The interior has been handcrafted per Kleiner's vision complete with an overhanging balcony, rich woods, amber hued resins, and vibrant red upholstery. Kleiner was determined on preserving this great space while restoring it to its original beauty and creating a design in a way to connect with the local community. The atmosphere exhibits a stylistic, classy yet comfortable feel. Vintage light bulbs and shaded fixtures give warmth to the environment while illuminating Kleiner's photos from around the world. Kleiner's timeless and classic look includes an inviting, and buzz-inducing bar, a vaulted dining room with a view to the exhibition-style kitchen and a more intimate dining area on the second floor that is enclosed by forged steel railings.

Il Poggiolo will showcase fresh Italian fare by Executive Chef Jim Kilberg. Chef Kilberg's modern interpretation of classic dishes includes Tagliata con Funghi Misti e Spinaci (wood fired New York strip with mushrooms and spinach, \$27), Branzino con rapini (pan roasted seabass with rapini and anchovie sauce, \$21 half / \$28 whole), and Chitarra alla Bolognese (handmade spaghetti with meat ragu, \$15). The wine list features more than 50 wines from various Italian regions, including 17 available by the glass. Specialty cocktails include the 8th Street Manhattan (with Maker's Mark, Peach Bitters, Sweet Vermouth and House Brandied Cherries) and a Strawberry Balsamic Martini (Belvedere Vodka, Simple Syrup, Lime Juice, Fresh Strawberries and Balsamic Vinegar) (SEE BELOW FOR FULL MENU)

About Executive Chef Jim Kilberg

Jim Kilberg, born and bred in the Midwest, graduated from Western Culinary Institute in Portland, Oregon. In 2005, Jim spent six months cooking in Italy, under the direction of renowned Italian Chef Francesco Beradinelli, first at Becco Fino in Florence and later at Borgo di Fortobuso in the Chianti region.

"Working in Italy gave me the opportunity to shop in the marketplace for fresh foods and produce daily, and to learn the art of Italian cuisine from the masters," says Jim. "Italian food is best when pure, simple and fresh. And that is exactly the basis for our menu at Il Poggiolo."

Jim has worked at restaurants in Montana, Colorado, Florida, and, mostly recently in Chicago, where he served as the Executive Chef at Coco Pazzo, Bice Restaurant, Gioco and recently opened Via Ventuno for Kleiner. Jim currently lives in Chicago, where he enjoys running, the White Sox, and growing herbs.

About Kleiner's Partners

Peter and Dana Burdi, who have numerous real estate holdings in the Chicago area, fell in love with the Harold R. Zook Building at 8 East First Street and reached out to friend Kleiner to expand upon their vision for an upscale neighborhood restaurant. For Peter, whose father owns Burdi Clothing on Walton Street in the City and has had his own law firm for 14 years, this is his first restaurant. His wife, who worked in the feature film industry for 10 years and Chicago as an Art Department coordinator, is also new to restaurants. The two live in Burr Ridge with their daughter Isabella.

About the Harold R. Zook Building

Architect Harold R. Zook built 31 houses and 6 commercial buildings in Hinsdale. His creations are crafted with detailed woodwork and hardware, patterned brickwork, decorative leaded glass windows and unusually complex rooflines. The historically preserved Eight East First Street Theater, completed in 1945, was a silent theater during the heyday of silent movies.

IL POGGIOLO

8 East First Street
Hinsdale IL 60521
630.734.9400

www.ilpoggiolohinsdale.com

HOURS OF OPERATION

Monday- Friday: 5 PM – 10 PM

Saturday: 5 PM – 11 PM

Sunday: 4 PM – 9 PM

Complimentary Valet.

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BLAST CLIENT LIST:

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RESTAURANTS: Arrowhead Golf Course Restaurant, Brasserie JO, Carlucci, Carnivale, Chens Chinese & Sushi, Eivissa: Pintxos, Tapas and Sangria Restaurant, Gibsons Bar & Steakhouse, Gioco, Hugo's Frog Bar, Italiasia, Il Poggiolo, Kohan, Koi, La Madia, Marché, Meson Sabika, Opera, Red Light, Tapas Valencia, Jerry Kleiner Unnamed Well's Street Project,

LOUNGES/BARS/CLUBS: Arrowhead Lounge, Citizen Bar, Cityscape Bar, Duke's Alehouse & Kitchen, Durty Nellie's, Stretch Run Sporting Club & Grille,

HOTEL: Holiday Inn Mart Plaza, Chicago

RETAIL: Polarn O. Pyret

BASEBALL: Lake County Fielders, Schaumburg Flyers

RESTAURANT CONSULTANTS: 3Sixty Dining Intelligence, Chicago