



Reel eats **REEL EATS- Hear, Smell, Taste, Touch and Watch What You Eat**

(think CBC Radio's DNT0 live) and food lovers in one gloriously delicious evening. Themes generated by a famous culinary film lie at the heart of every event.

REEL EATS invites you to engage all of your senses. Join us for a monthly gastronomic film and story-telling event that brings together Toronto's finest chefs, raconteurs

Just after the über-holiday for lovers and friends, we continue with our second Reel Eats event by heading to Italy via the incomparable food lover's film "**THE BIG NIGHT**" directed by Campbell Scott and Stanley Tucci. The film is centred around brothers Primo and Secondo who immigrate to the US in the hope of opening their own Italian restaurant. Primo, the hot-blooded chef with a culinary genius to match, won't bow to pressures to make Americanized Italian fare popular at other local restaurants. When the owner of a competitor restaurant offers to bring Louis Prima to the brothers' dining establishment, they prepare the feast of a lifetime – for their all important "Big Night." What ensues is both hilarious and heartbreaking all at once.

Inspired by Primo, the evening's multiple courses will be prepared and introduced by our own hot-blooded culinary genius (and Juno-Award winning) Chef Carmine Accogli of The Big Ragu Restaurant (www.thebigragu.com) – a fixture on the CBC's "Steven and Chris" show and a buon Italiano through and through.

Chef Carmine's THE BIG NIGHT Inspired menu (with optional wine pairings* à la Carmine):

- ❖ **Primo's Brodo di Tacchino**- local turkey broth with aromatic vegetables
VINO: Bosco 2008 Montepulciano D"Abruzzo doc
- ❖ **Risotto all'Italiano** - 3 risotti on one plate: spinach, cream & tomato – like the Italian flag. Bravo!
VINO: Trefontane2008 Fabula Nera Primitivo/Negroamaro
- ❖ **The Big Night BIG Timpano**- A layered pasta drum with 2 meats, 2 cheeses, 2 pasta's, 2 greens and lotsa amore!
VINO: Trefontane2008 Fabula Nera Primitivo/Negroamaro
- ❖ **Cognilio alla Cacciatora** - Hunter style local rabbit braised in a red wine soffritto.
VINO: La Ginestra 2009 Chianti doc
- ❖ **Porchetta Che Buone**- Roasted suckling pig with fresh rosemary and Chef Carm's mama's secret ingredients
VINO: La Ginestra 2009 Chianti doc
- ❖ **Cannoli Your Mama Would Be Proud of**- Lovingly made by Barbara Accogli of Cake Star (www.cakestar.ca)
LIQUORE: Limoncello

The Delectable Details:

- ❖ *****While the movie will be playing silently in the background, it serves as our inspiration and not our focus. Besides, the food, story-telling and the company will be so fabulous, we recommend you watch it prior to joining us!*****
- ❖ **WHEN:** Monday, February 27, 2012 starting at 6:30pm- dinner starts sharply at 7pm!
- ❖ **WHERE:** The Big Ragu- 1338 Lansdowne Road (@ St.Clair West): <http://www.thebigragu.com/map.html>
- ❖ **WHAT:** A night of food, film, story-telling and fabulous Italian-themed prizes for the fortuitous few. This is not a BYOB event- you can enjoy pairings for an extra \$25/pp or single glasses of wine charged to you that evening at The Big Ragu. \$75/pp including taxes covers food, film and a fab night!
- ❖ **NOTE:** This is a fully pre-paid event- to reserve your seat, please contact Mary Luz Mejia at mluzy@hotmail.com or at 416.992.2644 We may film this event- so please be advised that you might appear in a YouTube video near you!
- ❖ *** Wine pairings subject to availability.** Comparable substitutions will be made should the listed pairings not be available.

Reel Eats seeks to celebrate the art of a good story through every frame, plate and experience. We hope you'll join us for the delicious journey. **Concept created and brought to you by:** Mary Luz Mejia and Mario Stojanac of [Sizzling Communications](#), Vanessa Yeung and Domenic Ubaldino of [Aphrodite Cooks](#) and Sang Kim – restaurateur, writer and cook behind [Sushi Making for the Soul](#).