



Eataly Chicago Opens Dec. 2. It Will be Bigger Than New York's

R. G. (November 28, 2013)



Located in Macerich's The Shops at North Bridge in the heart of the famed Michigan Avenue District, Eataly Chicago will be the ultimate culinary destination for Chicagoans, out-of-towners, epicureans and Italophiles. "The city of Chicago boasts such a great food culture; we are very excited about this new opening," Oscar Farinetti, founder of Eataly comments. Follow the countdown to the opening starts on the official Eataly Chicago Facebook Page

Eataly, the largest artisanal Italian food and wine marketplace in the world, will open its second US outpost on December 2nd, 2013 at 4PM.

As with every other Eataly around the world, Eataly Chicago was molded after the first Eataly in Turin, Italy, founded by Oscar Farinetti in 2007. Like Eataly New York, the second US store opens as a partnership between Eataly Italia, Mario Batali, Joe Bastianich and Lidia Bastianich of Batali-Bastianich (B&B) Hospitality Group, and Adam and Alex Saper, brothers and operating partners.



At 63,000 square feet, the Chicago store will have plenty for visitors to shop, taste and savor including: seven boutique eateries (La Pizza & La Pasta, La Carne, Il Pesce, Le Verdure, La Piazza, Il Fritto, La Birreria) and a fine dining restaurant, Baffo (to open at a later date); retail counters, including meat, fish, fresh pasta, pastry and chocolate, cheese and cured meats; two coffee bars, Lavazza and Vergnano; a Nutella corner; a bakery; a mozzarella lab; a gelateria; every essential grocery department including sweets, spreads and jams, more than 100 olive oils – resting under the shade of an olive tree – dry pastas and condiments; a housewares section; a book store; Vino Libero, the wine bar and store; a microbrewery; a cooking school; various private event spaces, and much more.

“The city of Chicago boasts such a great food culture; we are very excited about this new opening,” Oscar Farinetti, founder of Eataly comments.

“The store is gorgeous and we hope Chicagoans will love it just as much as Eataly cooks what it sells and sells what it cooks, meaning nearly every ingredient used in the restaurants will be also be available for retail purchase. Eataly strongly encourages guests to “eat, shop, learn” and the marketplace will afford all occasions to do just this.

Eataly USA has also recently started a blog, [The Eataly Diaries](#). [2] and an official Eataly [Chicago Facebook Page](#) [3] for guests to follow the countdown to the opening starts.

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