



That as of April 1, 2007 the top native wine of Friuli-Venezia Giulia, *Tocai Friulano*, is no longer able to be called by the name it has been known as for centuries. This is because of a decision made by a European Court Judge in 2005, stating that the Hungarian wine zone called Tokaji (sometimes Tokaj) owned the rights to the name. From now on the broadly flavored white wine will have to go by the name of *Friulano*, even if it is a vastly different expression than the homonymous golden dessert wine produced in Hungary.

Gruppo Ristoratori Italiani is a not-for-profit association founded in 1979 to increase the awareness of fine, authentic Italian cuisine and to promote its image through member restaurants, culinary scholarships, fundraising events and news media. Initially founded by a small group of influential Italian restaurateurs, GRI has grown into one of the food industry's most respected associations as a leader in codifying, clarifying and elevating the perception of Italian food and wine throughout the hospitality industry.

*Did you know...* **GRI...About Us**



Gruppo Ristoratori Italiani  
LEADING ITALIAN  
RESTAURANTS IN AMERICA

**GRI**  
C/O Colangelo & Partners Public Relations  
26 West 23rd Street, 4 FL,  
New York, NY 10010



*GRI Report May Content*

*Message From The Chairman*

*We are extremely pleased to announce the success of our trip to Friuli-Venezia Giulia! The region represented itself extremely well to our refined group. The Friuli experience is one that will not soon be forgotten by anyone who attended.*

*From White Friulian Asparagus and Frico to Prosciutto di San Daniele and the white wine Tocai Friulano. From tours of wineries and distilleries to tours of cheese and prosciutto factories; from imperial dinners in vineyards and trattorie to tours of Electrolux and the ancient Roman city of Aquileia; Gruppo Ristoratori Italiani had truly found themselves in paradise for the duration of the week. The food and wines were divine. Friuli-Venezia Giulia redefined the already impeccable standards of Italian hospitality.*

*This region is sure to find its way onto the itineraries of more American tourists in the near future. The culture is so unique and diverse from the other regions of Italy while at the same time offering innumerable fun activities for families and the outdoorsy type of people. It is safe to say we have discovered yet another hidden treasure in Italy.*

*Tony May*  
Chairman

[www.gruppo.com](http://www.gruppo.com)



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## GRI Welcomes...

Trattoria Ai Grop, La Tunella Winery, Da Nando  
Concordia Ristorante, Nonino Distillery  
Trattoria All'Androna, La Subida, Trattoria Agli Amici

All of the above-listed food establishments were inducted as honorary members of Gruppo Ristoratori Italiani during the member trip to Friuli-Venezia Giulia. These locations presented us with beautiful and delicious food combined with superb hospitality. Each one went well above and beyond to provide us with an experience we will never forget.

## GRI Activity... The GRI/Giacomo Bologna Scholarship

This summer, in cooperation with the National Restaurant Association Education Foundation, GRI is sending a dedicated group of aspiring culinary professionals to the region of Piedmont for an intensive Italian culinary educational experience.

This experience, which shall prove to be unforgettable, will give these students the opportunity to share experiences they probably never have even dreamed of. This will truly be a hands-on experience, which is one of the reasons that the knowledge they gain from this trip will stay with them well into their futures. As one small example, they will be learning about all the different ways to prepare risotto, but that instruction will be complemented by a tour of Riso Gallo (officially recognized as Riso Bello in the United States) and their production facility.

They will learn about Italian wine, however far beyond just the surface. They will not only learn about the most important white wines of Italy, they will learn which Italian varietals compose certain wines, the areas of Italy in which these wines are produced, and finally they will learn which culinary expressions are the most appropriate to pair these wines with. These students will come back with a wealth of knowledge that they will inevitably divulge to many other Americans.

We have an eager group this year that is extremely appreciative of this once-in-a-lifetime opportunity. "I am so excited to learn as much as I possibly can about the food, wine and culture; because someday when I am a teacher, I will be able to tell all of my students that I was able to experience it first-hand!" Said Laura Hollman after she received word that she had been awarded the scholarship.

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GRI wishes the best to all of the GRI-Giacomo Bologna Scholarship recipients and cannot wait to hear about the indelible experiences they will have enjoyed.

## Member Updates

GRI extends a big "Congratulations" to its member, La Pizza Fresca in New York City. Brad Bonnewell, owner of La Pizza Fresca, and his restaurant were recognized this month for their wine list. *Food and Wine* voted La Pizza Fresca one of the best 10 wine lists in New York City! The magazine highlighted La Pizza Fresca's three pages of Barolos and the fact that they carry 80 different wines under \$75. Keep up the good work, Brad and company.

Keep Making GRI proud...let us know what is going on in your restaurant. We are eager to hear about your updates and what lies on the horizon for your establishment.

Kindly email Jonathan LaRochelle at  
jlarochelle@colangelopr.com.

## Vino e Cucina

This trade and consumer driven event will be right around the corner before we know it! Keep your eyes peeled for announcements regarding your participation. We expect restaurateurs and chefs from all over the United States to deliver their best Italian expressions in November. Be sure to plan in advance!



### INSTRUCTIONS:

Please type or print all the information requested below. In addition, attach one copy of your most recent lunch and dinner menus as well as a copy of your wine list. To ensure that you reap the benefits of GRI membership, please add GRI to your mailing lists for any special events at your establishment. If you own more than one restaurant, please copy this form and provide separate information for each.

Owner/Contact Name (First, Last)	Signature	Date
Address where GRI mailings should be sent	City	State ZIP
Owner/Contact telephone or cell phone	Fax & E-mail	
Restaurant Name:		
Address:	City	State ZIP
Telephone:	Fax & E-mail:	
OTHER FEATURES: (check all that apply)		
BANQUET FACILITY	PIZZERIA	BAR Significant Wine List Private Room Available Tie or Jacket Required
SEATING CAPACITY:		Number Of Wines On Wine List:
DINING ROOM:	BANQUET/PRIVATE ROOM:	BAR
AVERAGE DINNER PRICE: (including wine & beverages) check one		ACCEPTED CREDIT CARDS: (check all that apply)
BELOW \$25	\$25 - \$40	OVER \$40
		• AMEX • VISA • MASTERCARD • DINERS CLUB CASH ONLY

### PAYMENT METHOD: CHECK OR CREDIT CARD

Standard Membership dues are \$600.00 per restaurant for a period of one year.  
Make checks payable to: Gruppo Ristoratori Italiani or insert credit card information below:

### GRI

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CREDIT CARD ACCOUNT: check one	AMOUNT:
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ACCOUNT NUMBER:	ACCOUNT NAME:
EXPIRATION DATE:	AUTHORIZED SIGNATURE:

2

3

2 FOLD / 4 color

SIZE - NON BLEED 17" X 11"

AGENCY: CPR

ART DIRECTOR / DESIGNER: TOM CAGGIANO 718 - 606 9899

CLIENT: GRI

PRODUCT: MAILER

DUE DATE: XXXXXXX

PUB DATE: XXXXXXXXX