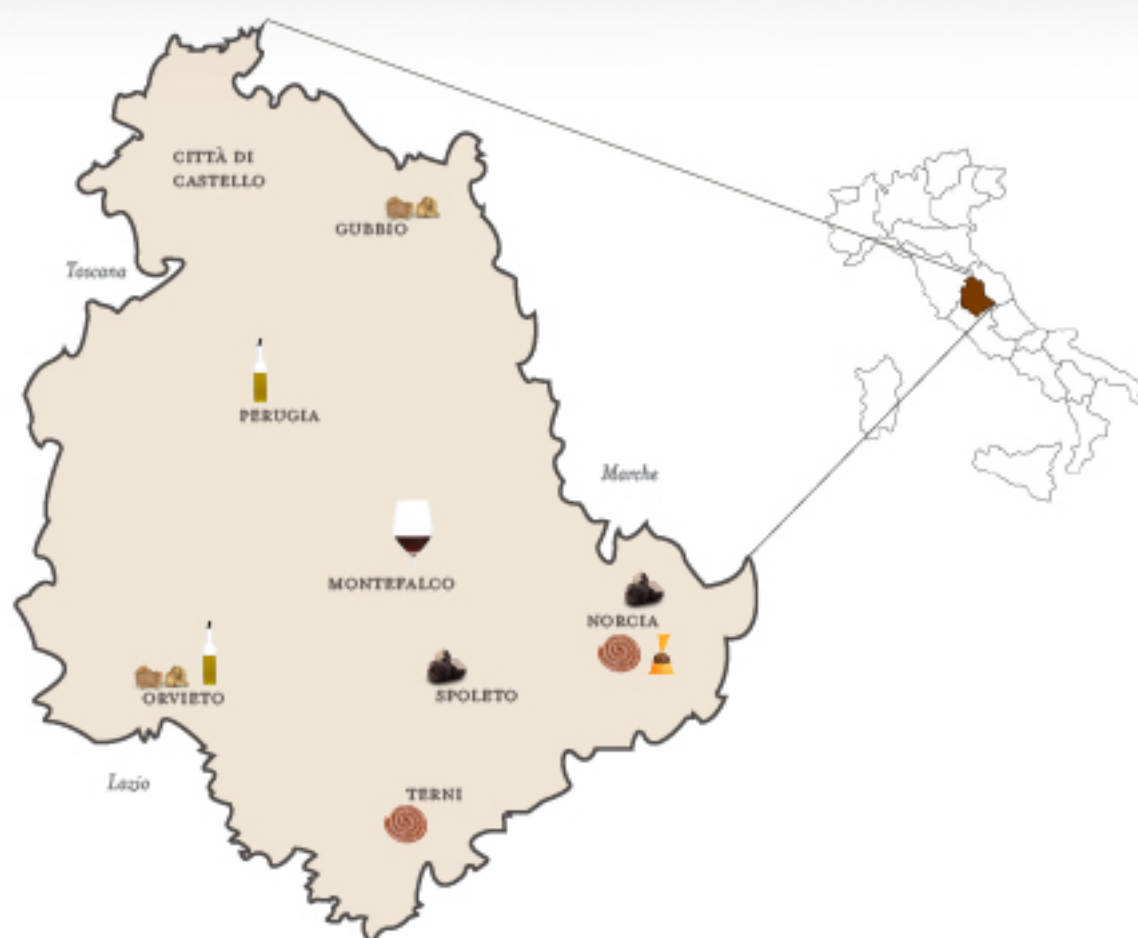


SENSATIONAL UMBRIA



This month, Eataly Chicago is celebrating Umbria, the central region known as the “green heart of Italy” for its picturesque rolling hills and mountains dotted with Roman castles, medieval walled cities, and Etruscan arches.



EAT...

...Umbrian cuisine is deeply rooted in ancient Etruscan history, and relies on local and seasonal ingredients, such as delicate truffles, aromatic olive oils, and Sagrantino di Montefalco grapes. Visit all of Eataly Chicago’s restaurants this month to discover the cuisine of Umbria, like Pappardelle con Funghi, a housemade black olive pappardelle with mushrooms, anchovies, and kale, at La Pizza & La Pasta. All dishes have suggested Umbrian wine pairings, creating the perfect culinary experience to sweep you away to central Italy!

SHOP...

...our market to discover unique products from Umbria to take home with you. Visit our wine section to purchase Umbrian wines!

LEARN...

...about Umbria’s cuisine and culture at our cooking school, La Scuola. In each class, our chefs demonstrate regional dishes, paired with Umbrian wines, for an all-encompassing culinary journey.



AND DON'T FORGET...

...to look up! On the second floor of Eataly Chicago, dotted along the ceiling, discover American photojournalist Steve McCurry’s exhibition, “Sensational Umbria”. The exhibition features 12 iconic photographs of the landscape, culture, and people of this central Italian region.



DISCOVER UMBRIA AT EATALY CHICAGO