



## **In The Geist Cabaret**

**\$2 Cover Charge (except children 12 & under)**

**Saturday July 5 Kari Simmons, vocalist, with Todd Lowry on piano, 6-9**

**Sunday July 6 *The Geist* of Broadway, David Geist on piano 5-8**

**Wednesday July 9 *The Geist* of Broadway, David Geist on piano 6-9**

**Thursday July 10 *The Geist* of Broadway, David Geist on piano 6-9**

**Saturday July 12 *The Geist* of Broadway, David Geist on piano 6-9**

**Sunday July 13 *The Geist* of Broadway, David Geist on piano 5-8**

**Wednesday July 16 Kari Simmons, vocalist, with Todd Lowry on piano, 6-9**

**Thursday July 17 Kari Simmons, vocalist, with Todd Lowry on piano, 6-9**

**Saturday July 19 Kari Simmons, vocalist, with Todd Lowry on piano, 6-9**

**Sunday July 20 Cathryn McGill – Jazz Vocalist EXTRAORDINAIRE! 5-8 p.m.**

**Wednesday July 23 *The Geist* of Broadway, David Geist on piano 6-9**

**Thursday July 24 *The Geist* of Broadway, David Geist on piano 6-9**

**Saturday July 26 *The Geist* of Broadway, David Geist on piano 6-9**

**Sunday July 27 *The Geist* of Broadway, David Geist on piano 5-8**

**Early Birds Only**

Pranzo is a *Famiglia* kind of place  
So bring your *Famiglia* and eat Family Style

But ya gotta come early and pick the same dish:

5-5:45 p.m. Wednesday through Saturday  
& All day Sunday Noon-10 p.m.

**\$10.95 per person**

(Minimum of 2 diners)

**Meatballs & Spaghetti**

or

**Petto di Pollo (Chicken Breast with Risotto & olives)**

or

**Lasagna alla Bolognese**

**Or**

**Linguine Carbonara**

or

**Cappellini con Pomodoro**

Served Family Style (no substitutions)

Reservations 984-2645

(Not to be combined with any other promotion)

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**Una Bottiglia del Vino Sunday**

*Half price any bottle of wine (140 TO CHOOSE FROM) 1-10 p.m.*

**Mangia Monday**

*Choose from four entrees; Insalata Mista \$3 Add'l*

**\$10.95**

**Buona Sera Tuesday**

*Any Specialità*

*Choose from Veal Marsala, Osso Buco, Lobster Gnocchi and more*

**\$15.95 (Prime NY Strip Sirloin and Prime Filet Mignon with Scampi \$23.95)**

***Try our Light Bar Menu \$8.95***

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Take Home a Half-Liter of

Pranzo's Italian Extra

Virgin Infused Olive Oil

Garlic, Herb or Chimayo Chile \$14

Or Unflavored Cold Press

Extra Virgin Olive Oil \$11

GIFT BOX OF ALL 3 \$39

We ship! (\$25 POSTAGE AND HANDLING, 1 GIFT SET)

*— Happy Hour Nightly 5-6 p.m.  
50% Well Drinks, Bottle & Tap Beer —*

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Now appearing Every Friday night  
The Great Paulissimo  
(Watch out for your wallet, he's quick)  
(Paulissimo on Sick Leave till late July)  
*Open Sundays for dinner  
Noon till 10 pm*

—  
**ART AT PRANZO  
THE WALLS OF PRANZO**

ARE REplete WITH THE ART OF CAROL ANTHONY  
10AB SOLEADO LANE  
SANTA FE, NM 87508

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**F.X. O'REILLY MICROCREAMERY ICE CREAM**  
MADE WITH IMPORTED IRISH BUTTERCREAM – IS THIS THE BEST ICE CREAM YOU'VE

EVER TASTED? Now serving  
Belgian Bittersweet Chocolate  
Vietnamese Cinnamon  
Black Raspberry  
Tahitian Vanilla Bean  
Espresso Toffee  
Amaretto Biscotti  
Caramel Praline  
Strawberry  
Raspberry White Chocolate  
Mango Sorbet  
Also Available at Kaune Foodtown

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**EXTENSIVE LIST OF QUALITY WINES BY THE GLASS  
ITALIAN AND NEW WORLD**

Offered in two Sizes: Normale (6.3 oz.) and Gigante (9.0 oz.)  
130 wines by the bottle

**Awards of Excellence 2006 2007 2008 Wine Spectator**

**Santa Fe's Best Wines By the Glass List**  
**2007 Santa Fe**  
**Reporter reader poll**

Friday, August 3, 2007

## **Piano Accompanies Fine Meals at Pranzo**

By **Anne Hillerman**

*For the Journal*

Bravo to Pranzo! When, for the first time in my life, I had my leftover Pranzo's duck pasta for breakfast, it was almost as good as the night before. The main thing missing was the sweet piano music of David Geist and the soothing tree house view from the upstairs dining room. I think the music makes this good food taste even better. (More on that later.)

My three friends and I knew we were in competent hands from the moment our first appetizer, polenta with creamy gorgonzola sauce, appeared at the table. What a treat it was. Golden triangles of grilled polenta surrounded by a stunning sauce of mushrooms, marsala wine, delicious light cream and melted gorgonzola cheese. The large white bowlful offered plenty for the four of us to share. At \$9.95, it was a fine value in term of both quality (excellent) and quantity (more than ample). The same sense of generosity pervaded every dish we tried.

We shared the antipasto misto, (\$9.95) a classic Italian starter plate which featured three different cold meats, an assortment of olives, two kinds of cheese, pepperoncini and other treats. Fresh sliced baguette with a lovely crust added to the pleasure.

The staff scurried from table to table but never seemed rushed in dealing with us. Our waitress didn't hesitate to give us recommendations, and at the end of the meal offered to redo our bill to give each of us a separate check. The staff took our plates to the kitchen, boxed up our leftovers and put each "to go" container in a white paper bag for easier transport.

We ate in the large upstairs room lined with windows looking out at tree tops. It's one of Santa Fe's loveliest dining spaces, although it can be noisy when all the tables are full. The room now has a piano and microphone and former Broadway musician, vocal coach and composer David Geist entertains here several nights a week. In addition to selections from "Cats"— which he said he played more than 600 times on Broadway— we heard music from Stephen Sondheim, George Gershwin and Richard Rodgers played with passion, relaxed showmanship and a bit of audience participation.

Meanwhile, our dinners arrived, not a second-string performer in the bunch, everything beautifully presented. The osco buco (\$22.95), which our waitress

said is one of Pranzo's signature dishes, was stellar. The meat, a huge lamb shank, had been cooked long and slow, until it emerged fall-off-the-bone tender and full of hearty flavor. It shared the plate— a bowl, actually— with soft polenta, white beans, slender green beans and shredded carrots, all in a sauce that combined the natural juices with red wine.

But, in my opinion, another signature dish, mezzaluna con anatra (\$18.95), was even better. This pasta-gone-wild features fat, crescent-shaped noodles stuffed with creamy mozzarella and pine nuts as the first layer. The pasta dough was made with red chile, but the result is subtle— something rare in the chile world. However there's nothing subtle about the mountain of shredded duck meat or the sauce with slivers of fresh garlic and a generous sprinkling of fresh thyme in a shallot-truffle cream base. This is a dish worth saving your calories for.

Totally different, and also wonderful, was the gnocchi astice (\$24.95), an amazing combination of tender house-made gnocchi— those little Italian dumplings— in a cream sauce with generous pieces of shelled lobster meat, smoky bacon, spicy red pepper flakes, garlic, peas and saffron. Everything works together to create an effect that's part gourmet, part comfort food. To say this dish is rich is like saying Venus Williams knows how to play tennis. The scrumptious veal marsala (\$22.95) had a slightly sweet sauce that complimented the tasty breaded veal. The comforting mashed potatoes were the perfect way to enjoy the last few spoonfuls.

Diners can add a salad, either an overflowing plate of fresh mixed greens with roasted pine nuts and red peppers like I had or a Caesar for an additional \$2. Pranzo also features six meal-sized salads, a broad selection of pasta including some with cream sauces, many of which are available in half portions, seven kinds of pizzas, some interesting daily specials and a children's menu.

For dessert, we shared some F.X. O'Reilly ice cream, a scoop of Vietnamese cinnamon and espresso toffee, both slightly softened. The toffee was great but the cinnamon was even better (\$5.95). O'Reilly is the son of Pranzo's owner Michael O'Reilly and knows his way around an ice cream freezer. We also shared a square of excellent tiramisu (\$5.95).

Our dinner for four with two salads and a latte was \$129.90 before tax and tip.

If you enjoy Italian food and haven't been to Pranzo for a while, go. The meals are memorable and Geist's music makes the dining experience even more special.

Pranzo Italian Grill

WHERE: 540 Montezuma Ave. Santa Fe, 984-2645

WHAT: Italian cuisine, full bar.

HOURS: Open daily for lunch and dinner.

PRICES: \$10.95-\$34.95 for dinner.

ATMOSPHERE: Welcoming, sophisticated.

SERVICE: Very good.

**Visit us on the web: [www.pranzosantafe.com](http://www.pranzosantafe.com), for full menus and wine list**

Proprietor Michael O'Reilly    General Manager Kate Campbell    Executive Chef: Antonio Mendoza  
info@pranzosantafe.com

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