



**Are you ready for a  
taste of true romance  
this Valentine's Day?**

***You'll find all the right  
ingredients at  
Osteria da Primo***

I used to dread Valentine's Day. But now I love it. That's because this year I have a secret recipe to make Valentine's Day a guaranteed success.

***Three words: Osteria da Primo.***

This little Italian hide-a-way is one of Seattle's best kept secrets when it comes to blending the perfect ingredients for romance.

Since discovering this wonderful restaurant last year I have returned many times, getting to know the owners Chef Carlo and Lindsay Guida – and **now I am a committed romantic.**

That's why I wanted to send this letter out to you. Osteria da Primo sets the perfect table for your next romantic dinner.

The exceptionally good food and charming atmosphere will give you a romantic memory you will cherish for years to come.

***A very private affair***

The magic begins the moment you and your special someone step over the threshold of Osteria da Primo.

The first thing you notice is how quiet it is. You look around and see that most of the tables are filled, but you don't hear any of the typical clatter and clink of dining -- the walls simply swallow the sound and the rest of the world just falls away.

***It's like you've entered an exclusive club where you two are the only guests.***

Yet the air is rich with scents from the kitchen - freshly crushed basil and garlic, meat seared over a wood fire and bread fresh from the oven.

Hostess and co-owner of Osteria da Primo Lindsay Guida greets you then personally guiding you to your table.

You pass elegant European styled urns with graceful citrus trees, their leaves creating privacy screens between the tables. You catch glimpses of white linen table clothes, faceted goblets and glowing silver - and on each table a shallow crystal bowl serves up a fresh bouquet of wild flowers.

At your table, Lindsay pulls out chairs for you and your guest then presents the beautifully bound leather menus, pointing out the hand written note from Guido describing his specials for that day.

A few moments later a basket of freshly baked rustic rolls and antipasti arrive at your table and your goblets are filled with sparkling water. When your waiter arrives to take your order, Lindsay visits to suggest wines to blend with your meal.

As elegant as everything is, it is this warm personal attention that keeps me coming back and makes me want to share my experience with you.



## *Flavors direct from Italy's olive groves and fishing villages*

Osteria da Primo will impress you with much more than just exquisite romantic atmosphere.

According to the article hanging on the wall as you enter, Chef Carlo Guida was practically

raised in his grandmother's kitchen in northern Italy before polishing his craft at a series of world-class schools and restaurants.

"Carlo Guida grew up in a small town in northern Italy, up on the slopes between the touristy beaches of the ancient Roman city of Sibari and the mountains of Pollino in Calabria. Here, he spent much of his boyhood learning to cook with his Grandmother in her rustic passion farm kitchen where every ingredient was grown locally and prepared with age-old techniques.

*"Water was from the deep well in back of the farmhouse and most of the cooking was done over wood fires.* It was here in his Grandmother's kitchen that Carlo discovered his for cooking and began dreaming of his future career as a chef.

"As a teenager Carlo cooked for his friends at their Case di Campagna - or country homes, surrounded by olive groves and vineyards. During summer he moved his kitchen to the beach and served seafood delicacies - mussels, calamari, shrimp, scallops and swordfish fresh from the harbor boats and cave divers while his friends played guitars and serenaded the ocean waves."

Carlo's passion for fresh ingredients is evident in every dish served at Osteria da Primo. He uses locally caught fish, herbs and vegetables from his own garden, grass-fed hormone-free meat and free-range fowl from Northwest farms.

And everything is served on beautiful Italian tableware designed especially for Osteria da Primo.

This is what the food reviewers are saying about Osteria da Primo.

## ***"Osteria da Primo knows Italian..."***

".... Carlo Guida gives scrupulous care and minimal fuss to a menu translated as intact as the chilled desserts he flies in from Milan. He's Calabrese, and the southern influence shows in the arancini di riso... trofi alla puttanesca... and a piquant seafood linguine diavolati... Plus sinfully juicy chicken cotolette and veal saltimbocca... Add a Sicilian pizza master who knows a wood-fired crust is a work of art... Maybe it's the subliminal effect of the wine-red walls, but every Southern vintage seems to taste better here."



The restaurant reviewer critic from *Seattle Metropolitan Magazine* isn't the only one to give Osteria da Primo high praise. The restaurant is included in both *Seattle's annual Best of the City* and *AOL's Seattle City's Best Fine Dining* lists.

You might think that all this romantic ambiance and quality cuisine means high prices, but Lindsay and Carlo wanted to keep costs down, to share their passion for authentic Italian food with as many people as possible.

So, rather than opening their doors at some high-end address, they chose to build their restaurant in Lindsay's little home town of Burien - keeping costs down while letting them plant a roomy garden. Plus, the quiet surrounding streets provide plenty of easy parking for their guests.



## ***An irresistible love story sets the scene***

The romance story behind the creation of Osteria da Primo is what makes this place so irresistible - and why it will impress your own romantic partner.

The article on the wall tells the whole story of *how Carlo and Lindsay met, fell in love and returned to America.*

"When he became a man Carlo moved to Toscana for his mandatory military service. There he met his other passion - his future wife Lindsay White - on a six-hour train ride from Capri to Siena."

Six hours may not sound like much time to get to know someone well

enough to know you are meant to be together, but in this case six hours was enough to convince Carlo and Lindsay that they had the start of something special.

"It took several years of long distance dating before Carlo moved from sunny Italy to misty Burien in the State of Washington, USA - where his bride's family lived. Like most young couples, they struggled and worked hard, but Carlo still dreamed of sharing his beloved Italian cooking with others.

*"And like any good romance, this one is seasoned with a dash of magic."*

It seems that Carlo and Lindsay signed the lease on the building of their future restaurant the very same day they learned they were going to become parents and so, Osteria da Primo was named after their firstborn son, Primo."

Osteria da Primo - the ideal setting for Valentine's Day!

Soon to be engaged,

*Nate Mathews*

Nate Mathews,  
Firmly Committed Romantic

***P.S. Take the flowers home!***



Lindsay is such a romantic. Book your table by February 10th and she will send you home with the beautiful bouquet from your table - a special reminder of your evening to keep those romantic feelings alive for days to come.

Valentine's Day is just a few days away and Osteria da Primo fills up fast!

**Don't wait! Call 555-555-5555 now and reserve your intimate table for two and make that perfect romantic impression!**



***A Special Message from Carlo and Lindsay***

Last Valentine's Day we had to turn people away. This year we've extended our dining hours over the weekend so we can share our restaurant with more new friends.

We hope you can make it!

