Giostra By Fabio Viviani Brings Old-School Italian Cuisine To North Barrington

By Fiona Good-Sirota | October 16, 2024

Assorted antipasti dishes served at Giostra by Fabio Viviani

Legendary chef and restaurateur Fabio Viviani has just unveiled a new addition to the local dining scene with the opening of Giostra, an Old World Italian restaurant highlighting traditional, authentic fare located in The Arboretum of South Barrington.

Named after the Piazza della Repubblica carousel in Viviani's hometown of Florence, Italy, the dining destination pays homage to the vicolos of Italy, as quintessential culinary traditions are brought to life with fresh, locally sourced ingredients.

Giostra's "Gnocchi alla Sorrentina" dish with pomodoro, bufala mozzarella and fresh basil

Centered around family recipes from Viviani's childhood, the restaurant's culinary program highlights homemade pasta, seafood and steaks, accompanied by comprehensive global wine pairings.

Antipasti like wagyu meatballs, Tuscan minestrone and charred octopus with lemon sauce set the tone for main courses, including braised pork ossobuco, tagliatelle panna with prosciutto, signature lasagna with bolognese sugo and seafood soup, crafted with a combination of manila clams, PEI mussels, shrimp, fresh calamari, rockfish bites, aromatic herbs and creamy lobster tomato broth.

Giostra's "Pollo Parmigiana" dish with tomato sauce, fresh mozzarella, 24-month-aged parmigiano and fusilloni in pomodoro sauce

The menu is rounded out with shareable classics like cast-iron focaccia topped with olives, roasted garlic, pecorino, cracked pepper and Celtic sea salt and crostinis with roasted woodland mushrooms, gorgonzola fondue and black truffle prosciutto cotto.

The owner of Fabio Viviani Hospitality Group is widely known for his regular appearances on Bravo, the Food Network and Good Morning America, in addition to his ownership of restaurants nationwide, including Prime & Provisions, Siena Tavern, Bar Siena and Osteria by Fabio Viviani.