

Food Reviews

Gibson's Italia

Upon entering the Dining Room your eyes are immediately drawn to the floor to ceiling windows, the beautiful view of the Chicago Skyline and River, and an elderly oil tycoon with his beautiful 23 year old mistress, Gibson's Italia has it all. With all the allure of the same Zoot suit wearing, pinky ring donning, goodfellas vibe of the original Gibson's, and everything you would expect from a top notch restaurant. This is the new hangout for the modern day Goodfella, and no I don't mean Ray Liotta doing lines at the table. This is the spot for if you have a bit of money to burn and the need for a classy good time. Be sure to keep your nose clean because you won't want to miss a minute of this, especially since you're shelling out the big bucks.



Upon entrance you are greeted to a small lobby, a host desk to the right, valet and coat check to the left. So where's the restaurant? A small elevator awaits your arrival, almost always stocked with a waiter retrieving something from the bar and bringing it up to the restaurant. Yes, you heard correctly the bar and the restaurant are on two different floors. The first stop, floor two, is the bar. Feel free to stop or hang out for a drink, but floor 3 is where the magic happens. As the elevator doors open you are immediately greeted to a warm welcome at the host stand, and a "hello and welcome" from every waiter you walk by. The walls are windows, with a 180 degree view of the Chicago River, lit up by streetlights and buildings from the undeniably cool Chicago skyline. Every booth and table has a view. Sit down, order a drink, and get ready to eat.



Colossal U-12 Prawns

When one sizes shrimp or prawns they do so in weight, the U -12 indicates that 12 prawns make up a pound. These babies are huge! Five to six fresh, cold, flavorful, bites on each prawn. You will want every single bite you can get with these two mouth watering dipping sauces. A cocktail sauce with a tang, and spicy mayo so good you will want to drink it when you finish.

Australian Bone in Filet Mignon

Steakhouse lovers unite, and commute to your new mecca. Gibson's Italia Bone in Filet Mignon is one to write home to mom about. "Hello mom this steak is unreal, it has such a good sear, I mean a good sear, and it's on the bone in the very best way, trimmed, and just left for flavor, and that after steak gnawing. It doesn't get in the way, they tactically planned how your mouth will attack this steak. I don't care how nice the restaurant is, I'm picking up the bone and going to town wherever I am, and you should too. A side of roasted garlic, like the whole head of garlic, reduced to a buttery consistency. Enough said, just get it!

Brussels Sprouts

Roasted Brussels Sprouts with Prosciutto di San Danielle & Parmigiano Reggiano. If we're being honest, not the best. I love a good side of brussels sprouts, these were okay. Let's move on, there is too much good to focus on the bad.

Roasted Cauliflower

Cheese Fondita, chive oil, Piemontese Hazelnuts. Wow! Wow! Wow! I don't even know how these ingredients turned into the creamy goodness that is this side, but wow! Order it! It's salty, creamy, soft, and crunchy all at the same time. If you have never tasted what Japanese Chef's call Umami, this will get you there. This might be the best thing on the menu.



Italia Meatballs

Three small meatballs, topped with a rich tomato sauce and melted cheese. A nice blend, well seasoned, but honestly not the greatest thing you've ever tried. Good, but this menu has more places to go and more foods to eat. For fans of meatballs, or the diner on a budget it's not a bad choice, by any means. A solid tomato sauce and at \$12 an order it is the cheapest app on the menu.



Australian Lobster Tail

Fresh, meaty, and a pretty nice size. This Lobster tail is great. Amazing? No, but solid. If you have your choice order two orders of the U-12 Prawns way better use of your money. However, if you love your surf n turf this Lobster tail is legit, and cooked very well, on a very nice grill.



Banana Gelato

Oreo crusted vanilla ice cream, topped with salted caramel, bruleed bananas, chantilly, and banana gelato. This is the best dessert on the menu, if you love gelato, bananas, and a beautiful mix of sweet and savory, look no further. This is the perfect end to a great meal.