

ESTTA Tracking number: **ESTTA383486**

Filing date: **12/14/2010**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Notice of Opposition

Notice is hereby given that the following party opposes registration of the indicated application.

Opposer Information

Name	I Matti Ristorante, Inc.		
Entity	Corporation	Citizenship	Colorado
Address	205 South Mill Street, SP 109 Aspen, CO 81611 UNITED STATES		

Attorney information	Richard B. Megley, Jr. Niro, Haller & Niro 181 W. Madison Suite 4600 Chicago, IL 60602 UNITED STATES megleyjr@nshn.com
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Applicant Information

Application No	85010592	Publication date	12/14/2010
Opposition Filing Date	12/14/2010	Opposition Period Ends	01/13/2011
Applicant	Campo de' Fiori, LLC 187 5th Avenue Park Slope, Brooklyn, NY 11217 UNITED STATES		

Goods/Services Affected by Opposition

Class 043. All goods and services in the class are opposed, namely: Restaurant, bar and catering services

Grounds for Opposition

Priority and likelihood of confusion	Trademark Act section 2(d)
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Mark Cited by Opposer as Basis for Opposition

U.S. Application No.	85110181	Application Date	08/18/2010
Registration Date	NONE	Foreign Priority Date	NONE
Word Mark	CAMPO DE FIORI		

Design Mark	Campo de Fiori
Description of Mark	NONE
Goods/Services	Class 043. First use: First Use: 1994/10/14 First Use In Commerce: 1994/10/14 Bar and restaurant services; Restaurant and bar services

Attachments	85110181#TMSN.jpeg (1 page)(bytes) noticeofopposition12 14 10.pdf (5 pages)(182183 bytes) Exhibit A.pdf (1 page)(87986 bytes) Exhibit B.pdf (1 page)(114296 bytes) Exhibit C.pdf (1 page)(811617 bytes) Exhibit D.pdf (1 page)(353812 bytes) Exhibit E.pdf (2 pages)(679687 bytes) Exhibit F.pdf (1 page)(975626 bytes) Exhibit G.pdf (8 pages)(200316 bytes)
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Certificate of Service

The undersigned hereby certifies that a copy of this paper has been served upon all parties, at their address record by First Class Mail on this date.

Signature	/Richard B, Megley, Jr./
Name	Richard B. Megley, Jr.
Date	12/14/2010

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

Opposer's Ref.: TM2398

In the Matter of Application Serial No. 85,010,592
Mark: CAMPO DE' FIORI

I MATTI RISTORANTE, INC.,

Opposer,

-against-

CAMPO DE' FIORI, LLC,

Applicant.

Opposition No. _____

Box TTAB
FEE

NOTICE OF OPPOSITION

Opposer, I Matti Ristorante, Inc., a Colorado corporation doing business as Campo De Fiori and located at 205 South Mill Street, SP 109, Aspen, Colorado 81611, believes that it would be damaged by the issuance of a registration for the mark CAMPO DE' FIORI as applied for in Application Serial No. 85,010,592, and therefore opposes the same. As grounds for its opposition, Opposer, by its attorney, Raymond P. Niro, NIRO, HALLER & NIRO, alleges as follows:

1. For more than 16 years, and prior to any date upon which Applicant can rely, Opposer has used the mark CAMPO DE FIORI in connection with restaurant and bar services in the United States, and continues to so use the mark. Opposer has invested substantial time, effort and money in promoting and maintaining the value of the CAMPO DE FIORI mark. As a result, the mark has become distinctive of Opposer's goods and has come to represent enormous goodwill for Opposer.

2. Opposer had a prior application for the mark CAMPO DE FIORI, Application Serial No. 76,471,175, filed on November 29, 2002 for "Restaurant services; food preparation" in International Class 43. The application claimed a date of first use in commerce of October 14, 1994, long prior to any date on which Applicant relies.

3. Opposer's Application Serial No. 76,471,175 was abandoned in view of a concurrent use agreement regarding the registered mark, CAMPO DE FIORI, with Registration No. 2,348,945, filed on June 20, 1997 for "restaurant, catering and take out restaurant services" in International Class 42. Subsequent to that concurrent use agreement, Opposer was fully assigned Registration No. 2,348,945 and that assignment was recorded on March 14, 2007. Registration No. 2,348,945 was cancelled for failure to file a Section 8 Declaration of Continued Use. This failure was not the fault of Opposer as Opposer did not become assignee/owner of the mark until after the due date for the Section 8 Declaration, namely, the sixth year from the date of registration which was between May 9, 2005 and May 9, 2006. Opposer did not become assignee/owner of Registration No. 2,348,945 until February 27, 2007.

4. Opposer has continuously used the mark CAMPO DE FIORI in connection with bar and restaurant services in interstate commerce since its date of first use in commerce on October 14, 1994.

5. On or about October 14, 1994, Opposer began using the mark, CAMPO DE FIORI, in interstate commerce as the name of its bar and restaurant that it opened in Aspen, Colorado. Opposer used the mark on advertising, signs, menus, magazines and publications, and in other ways customary in the bar and restaurant services trade.

6. Shortly after Opposer opened its bar and restaurant in Aspen, Colorado, the mark began receiving national attention in numerous national magazines and publications in association with Opposer's business. A list of the national attention is set forth below.

7. Attached as Exhibit A is a copy of an article from the December 28, 1994 issue of USA TODAY, a daily newspaper that is distributed throughout the United States, which touts Opposer's Campo de Fiori restaurant as a "Hot Aspen eater[y]."

8. Attached as Exhibit B is a copy of an article from the April 29 and 30, 1995 edition of The Aspen Times, which promotes Opposer's mark in connection with its bar and restaurant business.

9. Attached as Exhibit C is a copy of an article from the October 13-26, 2004 edition of Aspen Daily News, Mountain Marketplace section, celebrating the 10th anniversary of Opposer's bar and restaurant business.

10. Attached as Exhibit D is a copy of an article from the June 2007 edition of 5280 Magazine, which promotes Opposer's mark in connection with its bar and restaurant services.

11. Attached as Exhibit E is a copy of an article from the Summer 2009 edition of Vaildaily.com, which promotes Opposer's mark in connection with its bar and restaurant business.

12. Attached as Exhibit F is a copy of an article from the Friday, June 18, 2010 edition of Vail Mountaineer, which promotes Opposer's mark in connection with its bar and restaurant services.

13. Attached as Exhibit G is a snapshot of Opposer's website at <http://www.campodefiori.net/he.html>, listing press releases in connection with Opposer's mark from November 1994 through July 2007.

14. Opposer has a pending application for the mark CAMPO DE FIORI, Application Serial No. 85,110,181, filed on August 18, 2010 for "Bar and restaurant services; Restaurant and bar services" in International Class 43. This application has a Section 1(a) filing basis and claims a date of first use in commerce of October 14, 1994, long prior to any date on which Applicant

relies. Opposer's application was suspended on December 6, 2010 pending the disposition of Applicant's Application Serial No. 85,010,592.

15. On April 9, 2010, Applicant, Campo de' Fiori, LLC, filed an intent to use application under Section 1(b) of the Trademark Act to register the mark CAMPO DE' FIORI for "Restaurant, bar and catering services" in International Class 43. On information and belief, Applicant only first began using the mark in commerce in mid-July, 2010.

16. The mark that Applicant seeks to register, CAMPO DE' FIORI, is identical in sound, meaning and commercial impression to Opposer's mark, CAMPO DE FIORI, and will be used in connection with goods and services that are both identical and closely related to the goods and services provided under Opposer's mark. Based on the similarities of the marks and goods, the public is likely to incorrectly associate the goods and services offered by Applicant under the mark CAMPO DE' FIORI with Opposer or with Opposer's goods and services. Furthermore, the public is likely to incorrectly believe that Applicant's foods and services are sponsored, endorsed, or licensed by Opposer, or that there is some relationship between Applicant and Opposer.

17. For the above reasons, any use of the mark CAMPO DE' FIORI by Applicant is likely to cause confusion, cause mistake, deceive the public, dilute Opposer's mark, and cause the public to incorrectly believe that the goods sold under the CAMPO DE' FIORI mark emanate from or are otherwise sponsored by or endorsed by Opposer in violation of Section 2(d) of the Lanham Act, 15 U.S.C. § 1052(d).

By reason of the foregoing, Opposer will be damaged by the registration of the mark CAMPO DE' FIORI to Applicant.

WHEREFORE, it is respectfully requested that this Opposition be sustained and that the registration sought by Application Serial No. 85,010,592 be denied.

Dated: December 14, 2010

Respectfully submitted,

/s/ Raymond P. Niro.

Raymond P. Niro – Reg. No. 24,131

Richard B. Megley, Jr. – Reg. No. 41,992

NIRO, HALLER & NIRO

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Chicago, Illinois 60602

(312) 236-0733

Attorneys for Opposer

PEOPLE

Where the stars go to ring in '95

The stars are sparkling from the snowy mountains of Colorado to Miami's balmy beaches.

Party town Aspen is upping its usual celeb quotient as an avalanche of New Year's festivities approaches. Spotted so far: Goldie Hawn and steady guy Kurt Russell, Mel Gibson, Jack Nicholson and Fabia.

Reunited and it feels so good Don Johnson and Melanie Griffin have been seen holding hands and looking lovey-dovey.

Hot Aspen eateries: Pifon, Chanin's, Renaissance and a new spot, Campo de Fiori. Hot clubs include the Caribou Club and Ajax Tavern. Planet Hollywood is a sure bet for star watching.

New Year's celebrations in Aspen tend to be "mountain elegant," says local skin-doc-to-the-stars Stephen Mandy. What's that? "Jeans and thousand-dollar sportcoats."

Other celebs (Tom Cruise, Daryl Hannah) are hitting the slopes in lower-key Telluride, Colo. But not everyone is into snow scenes.

A hot spot for a tropical New Year's: Jamaica's Round Hill Hotel and Villas, near Montego Bay. Mike Nichols and Diane Sawyer just arrived; Harrison Ford and family just departed; Paul and Linda McCartney are due. Cost of a private beachfront villa in high season: \$5,000-\$9,000 per week.



REUNITED: Di stands by as Prince Charles kisses his grandmother at church on Christmas. By Max Nash, AP

In hot Miami, Madonna has canceled her annual New Year's Eve bash at her mansion and will join forces with designer Gianni Versace for a party at his Casa Casuarina in South Beach. Elton John's on the guest list. Sly Stallone's been seen around town and should show up.

And how 'bout Chuck 'n' Di? The estranged duo were chilly but polite at church Christmas Day, then went their separate ways.

Elizabeth Sneed
and Karla Price

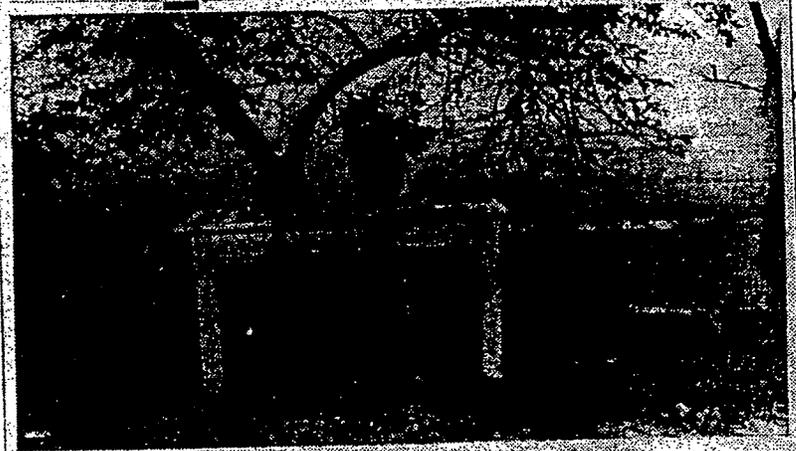
Your... display in Aspen... Skier numbers plunge down

Weekend Edition

THE ASPEN TIMES

Vol. 116 • No. 18 • April 29 and 30, 1995 • 25 Cents

Campo di Fiori



Ristorante

Aspen

Dear Aspen Locals,
Thanks for a better season than we ever dreamed could be possible. Your support was everything!

Sincerely,
Elizabeth & Luigi Giordani

We'll continue to stay open for the off-season Monday-Saturday starting at 6 p.m.

CAMPO DI FIORI • 205 S. Mill • Mill Street Plaza • 920-7717

Cover Story

Campo de Fiori Turns 10

By Michael Conniff

Aspen Daily News Critic-at-Large

They said it couldn't be done — but what do they know?

They said a couple that you could find waiting tables at Farfalla in Aspen twelve years could never turn their passion and expertise into some of the best Italian food in the state of Colorado — but they were dead wrong.



(Left to Right) Berto Paglia(Executive Chef), Richenda Fossle(waitress), Alexandre Harvier(General Manager), Giuseppe Garofalo(Chef) and David Watson(Waiter).

Chip Strahl/Aspen Daily News

The Dish



Campo de Fiori's Strutti Di Mare

The restaurant's signature grilled seafood salad has been "on the menu since the first day," says Campo co-owner Elizabeth Plotke-Giordani.

The dish features calamari, shrimp, scallops, mussels, and just a touch of citrus. "It's a very clean but amazing dish," she says. "It's one of the most simple things on our menu, but one of the best."

Even so, Elizabeth Plotke-Giordani and Luigi Giordani, both 38, are surprised their first Campo de Fiori Restaurant turns 10 Thursday and that they have expanded their empire to include two more Campos in Vail and

Denver — and Gusto Restaurant on Main Street in Aspen.

"I can't believe it," Elizabeth Plotke-Giordani tells the Aspen Daily News. "When we first came here twelve years ago the idea was to move to Italy. But we loved Aspen so much we ended up staying."

The original Campo, below street level on East Hopkins Ave. at 205 South Mill Street — next to Cache Cache and below Jimmy's An American Restaurant — was just 850 square feet, with no bathroom, when the Giordanis first put up their shingle. The formula for all their places has been deceptively simple: Italian food

gleaned from all the regions of Italy.

"A huge part is the local business," Elizabeth Giordani says. "even if you go

in now, you'll see locals in the restaurant. That's one of the main things. And we

See CAMPO on page 4

LOCAL HERO OF THE WEEK

BECKY COSTA

This week's Local Hero is Becky Costa. Becky was nominated by Aspen Youth Experience where she has volunteered for over five years. Becky consistently volunteers for the Aspen Celebrity Downhill and is willing to help with any task at hand. A wonderful leader with a big heart, she offers her time and help before she is ever asked. Becky also works at Harrington Smith Flowers in Basalt. Aspen Youth Experience thanks Becky for her volunteerism!

Aspen Valley Community Foundation's Local Hero program recognizes individuals from Aspen to Parachute for their exemplary volunteer contributions to local nonprofits. Thank you to the many sponsors who help honor these outstanding individuals: Aspen Daily News, KSPN, Mason & Morse Real Estate, The Mother Lode in Aspen, Primavera at the Frying Pan in Basalt, SIX89 in Carbondale, Juicy Lucy's Steakhouse in Glenwood Springs, and the Miner's Claim in Silt.

Individuals and organization interested in volunteerism can go to www.rvolunteers.com for current information and opportunities. To nominate someone as a Local hero please contact the Aspen Valley Community Foundation at 970-925-9300 or stop by our office at the Red Brick Arts & Recreation Center, 110 East Hailam Street, Suite 126 in Aspen.

We believe that people working together can make a difference!

ASPEN VALLEY COMMUNITY FOUNDATION

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BACK FOR MORE

Campo de Fiori

BY GABRIELLE DEVENISH

★★★★

300 Fillmore St.

303-377-7887

www.campodefiori.net

MUST-TRY NEW DISHES

Filetto di Bue (grilled tenderloin with fig sambuca and roasted red pepper, basil sauce, and Italian succotash-hash).

OLD FAVORITES

Carpaccio di bresaola, *agnolotti di zucca*.

Then

In 2001, *5280* restaurant critic Lori Midson wrote that Campo de Fiori in Cherry Creek North was a place “where the hipsters come to see and be seen, to look like gods and goddesses,” but noted that the food beneath the glamorous trappings (and clamorous dining room) was quite good. Run by Luigi Giordano and Elizabeth Plotke-Giordani, Campo was a place where the kitchen prepared food passionately and the customers were treated with trust and respect. Midson also rated the waitstaff—so full of energy and aiming to please—one of Denver’s best.

Now, nearly six years later, Chef Jorma Cox runs the kitchen (and has since October 2003) and Campo has recently partnered with local philanthropist and man-about-town Josh Hanfling. The restaurant promises Hanfling will have a hands-on role, speaking with customers, working the room, and bringing in new clientele. We returned to Campo to see if the menu is as good as it once was and to find out how Hanfling has affected the restaurant’s atmosphere.

Now

Strolling down the steps to Campo de Fiori, it felt like we were entering our own private nook, with glowing party lights and a warm, earthy interior. General Manager Brian Johnson pleasantly greeted us in Italian and ushered us to our table.

Surrounded by diners clad in power suits and sophisticated dresses, we looked over a menu obviously inspired by the owners’ and chef’s experiences in Italy. Locally, Chef Cox has worked at Pulcinella in Fort Collins and Tortugas, but he’s spent a great deal of time in Italy, where he worked and trained at the



BUENA SERA
Taste Italy in
each bite of Campo's
insalata di terra.

famous Quattro Passi on the Amalfi Coast and a seafood restaurant called Maestrale on the island of Procida. Cox also spent time as a wine steward at Convium in Positano.

On Campo’s comprehensive and mostly reasonable wine list (though some of the Super Tuscans cost a couple hundred dollars a bottle), almost all are from Italy. Our server expertly suggested several fine choices by the glass, which ran about \$8 each.

We began with insalata di terra (\$10), marinated veggies (artichokes, grilled eggplant, mushrooms), and fontina cheese. The vegetables, steeped with flavorful Italian herbs, arrived in little piles, surrounded by pools of mild olive oil and sprigs of fresh herbs. The small cubes of cheese balanced out the intense flavor of the veggies.

Another outstanding appetizer was the carpaccio di bresaola (\$13), paper-thin slices of salty, cured beef fillet and shavings of sharp Asiago cheese, served with a salad of cooked mushrooms.

Campo does salads well, especially the large Autunnale (\$9): mixed greens with thin slices of roasted butternut squash, marinated portobello mushrooms, and grilled artichokes. The salad came finished with white truffle oil, a nice earthy touch to an already outstanding dish.

Pasta here is not your typical noodles and red sauce. The paccheri con salsiccia (\$17 full, \$9 half) combined large tubes of pasta, slightly salty and al dente, with spicy chunks of Italian sausage, sautéed onions, and red and green peppers. Linguine ai crostacei (\$17/\$9) was also memorable, chock-full

of fresh shrimp, clams, calamari, and other assorted seafood in a spicy tomato sauce. The kitchen cooked the seafood just right, and the sauce begged to be soaked up with pieces of the homemade bread.

Desserts are not to be missed. The light tiramisù, served in a parfait glass, tasted of espresso flavor. And my dining companion and I fought over the last bit of the coconut-flavored All My Joy panna cotta with almonds and a pool of chocolate sauce. Not too sweet, it was a perfect finish.

The waitstaff remains eager to please, but service can be a little off. On one occasion, our entrées arrived before we were even half-finished with the appetizer; on another, we were told separate checks would be too difficult. However, when we commented that it was a little dim, our server immediately brought a large candle to our table. The noise level—one of Midson’s complaints in 2001—has faded to only a faint hum of conversations and background music.

While not necessarily a place for hipsters anymore (it’s now more of a cozy, romantic trattoria), Campo de Fiori continues to be one of Denver’s finest Italian restaurants. Chef Cox has kept the menu inspired, passionate, and authentic, with great attention to ingredients and flavors. Johnson says socialite Hanfling has brought in more business with his connections (although I never saw Hanfling on any of several visits). But Campo doesn’t need a dazzling host or a good PR person to draw crowds; the beautiful restaurant with its exquisite food can stand on its own. ▲▲

Campo de Fiori

100 EAST MEADOW DRIVE / 970.476.8994 / CAMPODEFIORI.NET

BY WREN WERTIN PHOTOS BY KRISTIN ANDERSON

You can take the man out of Italy, but you can't take Italy out of the man. Executive Chef Simone Reatti and General Manager Giuseppe Bosco may have their futures firmly planted in the New World, but at Campo de Fiori, a restaurant both refer to as "my little baby," their lives are a celebration of the Old World. The duo has worked side-by-side for years, imbuing Campo with authentic Italian hospitality and cuisine.

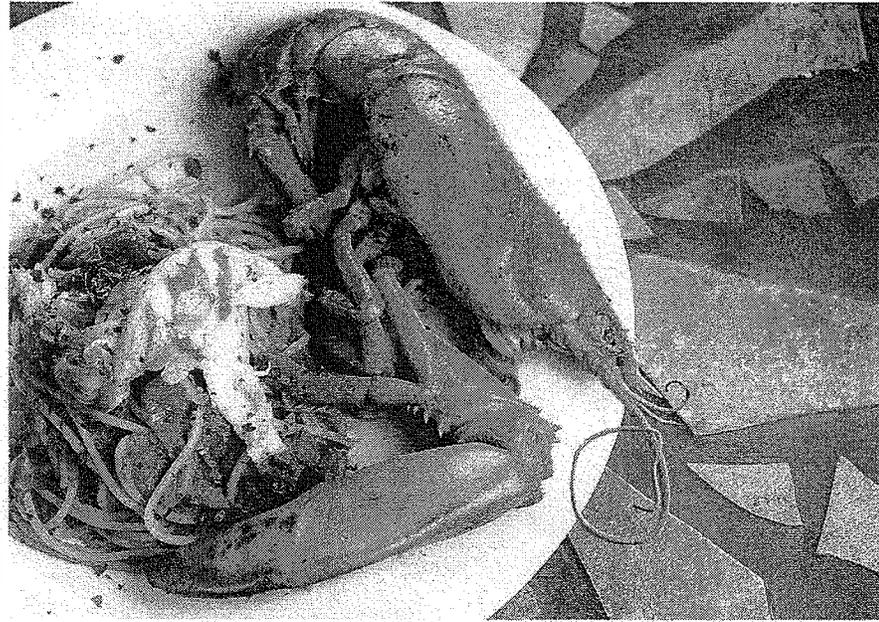
THE ENERGY

"I like people. I don't know what's wrong with me," Bosco says, laughing. "It's my nature."

Part of liking people is wanting to take care of them. From the moment they walk through the door, ensuring their happiness seems to be Bosco's destiny. That might entail letting them practice their Italian, or recommending a nice Barolo, or simply asking them about their day. And if people show up before the restaurant is officially open?

"I don't like to send people away, telling them to come back in 10 minutes," he says. "That's not right. They can come in and have a glass of wine while they wait. And maybe we're ready early."

Tucked up on the second floor overlooking Meadow Drive and Vail Mountain, the restaurant's high ceilings echo back conversations at the tables as the dining room fills up, giving the room a constant



jolt of energy and noise. Diners are as apt to speak to people across the room as they are to those at their own table.

"You don't have to dress up to come here," says Bosco. "You can come in your pajamas if you want, as long as you come to have fun."

THE TASTES

Reatti tends toward Italian ingredients and classic, bold Italian flavors.

He makes gazpacho with Tuscan cantaloupe. "It's sweeter than a regular melon," he says.

Mixed with onions and lemongrass, the cold melon soup is served with a scoop of English cucumber sorbet — light, delicate and chillingly refresh-

ing. Another summertime starter is the insalata Estiva, a watermelon salad

which comes on a tangle of greens with a pungent red-wine vinaigrette and impossibly creamy goat cheese.

At the other end of the spectrum are dishes like the grilled ribeye, and garganelli tossed with speck (a spice-cured prosciutto) and asparagus in a creamy saffron sauce. The Spaghetti all' Aragosta includes lobster that nearly jumps off the plate it's so fresh. Al dente noodles are sauced with a white wine, brandy and plum tomato reduction. A cooked-to-order lobster is splayed out on the plate, the meat ready for the picking. Nobody leaves Reatti's restaurant hungry. •

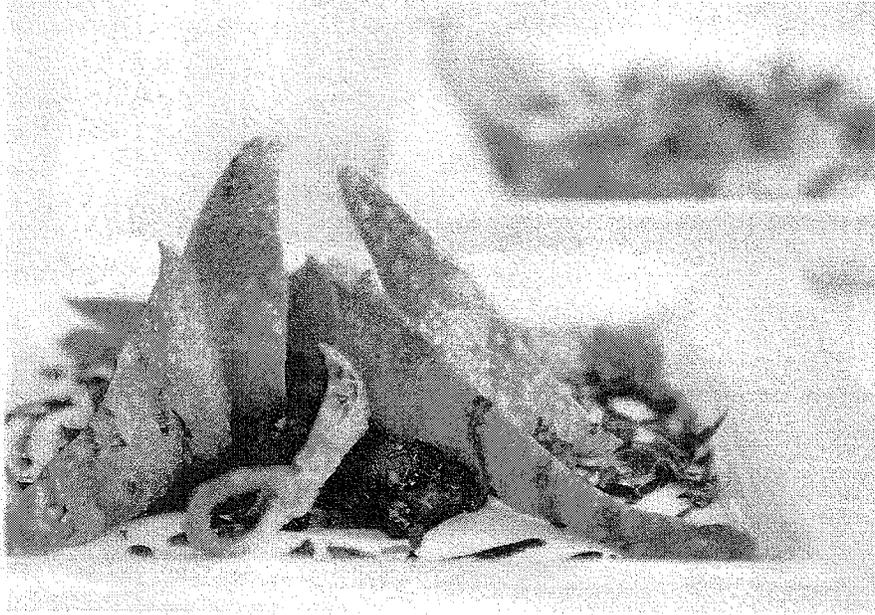
Below The watermelon and goat cheese play off each other in Chef Reatti's Insalata Estiva, an homage to summer.



Paradigms

CORNER OF 4TH AND CAPITOL STREETS, EAGLE / 970.328.7990 /
EAGLEPARADIGMS.COM

BY LAUREN GLENNENING PHOTOS BY ALEXIE CATALANO



Dining at Paradigms in Eagle is like going to a close friend's home and having his or her mother and father take care of your every need.

The restaurant is beyond cozy — the owners remodeled a house in downtown Eagle and turned it into the restaurant, leaving many of the comfortable qualities of the home there as well.

A private piano room looks like the living room at grandma's house. The dining room is all carpet — you'd be surprised how much it can make you want to take your shoes off at the door and roam

The restaurant business can be a dangerous one: Paradigms' servers have to make sure diners are completely finished with the tuna tartare before clearing the plate, as people want every last bit of the spicy, sweet-soy-drizzled fish.

Right Diane McMullen's famous apple-Bavarian nut cheesecake has an apricot glaze.



around in your socks. If it weren't a restaurant, you probably could.

Not only do you eat in what feels like somebody's living room, you also get your food served by the entire family.

Owners Tom and Diane McMullen "retired" and opened Paradigms just over a

year ago — they both spend in the neighborhood of 80 hours per week there and seem to love every minute of it.

Their son, Nathan, came on as executive chef after spending more than a decade at The Wildflower at The Lodge at Vail. And the most recent family addition is his sister, Leah, who just moved to the valley from Los Angeles to open up her own business.

The treed patio is as welcoming as the house, especially when it's warm out.

BETTER THAN HOME COOKING

According to Tom, two things in life contribute to longevity: purposeful work and good rest. While he might not be getting much of the latter, there is a ton of purpose at Paradigms.

Love and care are consistently put into the food. The menu has some Eastern Hemisphere influences with dishes like Pad Thai and sesame-crusted salmon with cous cous, carrot tandoori tomato sauce and garam masala oil.

There's also plenty of traditional, yet creative, American fare like Colorado lamb shank with mushroom asparagus risotto and the popular panko-dusted pork loin with mashed potatoes, asparagus and parmesan-mushroom sauce.

Diane makes most of the desserts, including her to-die-for apple Bavarian nut cheesecake with apricot glaze. A "banana scallops" dessert is Paradigms' take on bananas foster, served with pineapple-coconut-wasabi sauce and fresh fruit.

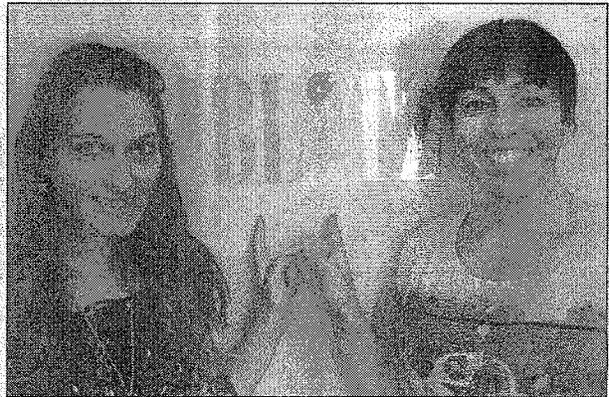
While fine dining was the restaurant's original approach when it opened, it has changed as the economy and environment have changed. The menu is approachable and comfortable, with flavors that pop on the palate using ingredients that are familiar.

Those looking to try the place and enjoy its one-of-a-kind atmosphere can sit in at the elegant bar and order from the full menu or a bar menu that includes favorites like burgers and chicken wings. •

ABSOLUTELY!



JANICE IS BACK and giving great haircuts. Stop in and see her at the Riverwalk Barbershop, in Edwards Riverwalk across from Kitchen Collage. They open Tuesday through Friday 9:30 a.m. to 6 p.m. and Saturday 9:30 a.m. to 3 p.m. 926-4742



POLINA AND ALLIE AT BLITZ IN RIVERWALK want you to know about their "Pardon our Rubble" sale going on right now. Everything in the store is 15 percent off, and will be for the next few days as the facade outside gets a makeover. Just look for the giant green tarp in the Riverwalk at Edwards and you know you're close.



YOU DON'T HAVE TO TRAVEL halfway across the world to enjoy an authentic Italian dinner. Mira and Audrey invite you to have dinner at Campo de Fiori in Vail. They are currently offering 3 courses starting at \$32. Give them a call for your reservation today 476-8994.

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Colorado Lamb Chops**

Restaurant open Wed-Mon at 5:30 pm

FRIDAY NIGHTS
Jim Carstensen on the Guitar

Large Bar Menu All Items \$10
Bar open Wed-Mon at 3:30 pm

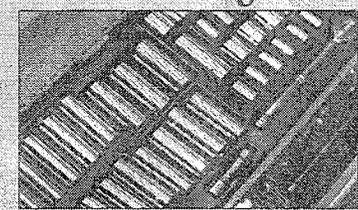


970-476-7888
Proprietor Peter Haller
Located in the Vail Racquet Club, East Vail

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Press Releases



Vail Daily, July 2007

If you don't know where Campo de Fiori is, you may have trouble finding it, but once you step through the doors, you will know you're in the right place. Despite being tucked away in one of Vail's many nooks, the restaurant has flourished for a decade...

[Read the whole article >](#)



5280 Magazine, June 2007

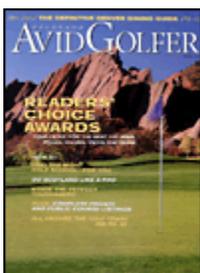
Strolling down the steps to Campo de Fiori, it felt like we were entering into our own private nook, with glowing party lights and a warm, earthy interior - We looked over a menu obviously inspired by owner's and chef's experiences in Italy.

Gabrielle Devenish

303 Magazine, June 2007

Was it the succulent tomato or the aroma of fresh parmesan cheese? They say all roads lead to Rome, and something brought Jorma (Chef Cox) to his current position and passion for creating Italian cuisine the traditional way.

Alex Grier



GAYOT, 2007

This small, lively, rustic hole in the wall is always abuzz with the Aspen scene. Even during the off seasons, the place is packed. The formula for success is the warm golden glow evoking a Tuscan dusk, the Della Robbia-style murals, the ever-present hospitality of the young attractive owners everyone just calls Luigi and Elizabeth, and the fine earthy Northern Italian cuisine.

Entertainment News, 2007

Beautiful Vail, Colorado has so much to offer, and one of the top items on your list should be experiencing the authentic Northern Italian cuisine at Campo de Fiori. Its success is a tribute to the husband-and-wife team Elizabeth and Luigi Giordani who developed this dining concept in 1994 with their first location in Aspen. On any given evening, this place is abuzz with locals and visitors alike without an open table in sight, and it is no wonder, as Campo de Fiori simply oozes Tuscan charm.

Nancy Powell

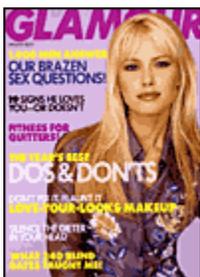


Marriot Hotels, 2007

It did not take long for this restaurant to go from the "new kid in town" to being an immediate Denver favorite. Mustard colored walls hold flower murals and frescoes, giving the place the intended Tuscan ambiance. As an added bonus its waitstaff has been recognized by '5280 Magazine' as the best in Denver.

City Search, 2007

Scenesters, trendsetters, local media types and well-heeled celebs all vie for tables at the chic and trendy Campo de Fiori, which has outposts in Vail, Aspen and Denver. All three bustling restaurants are whimsically decorated in riots of color, creating a perfect scene for the clamoring chefs who create big Italian food in a big, noisy space. The frutti di mare will transport you straight to the Riviera, while more reminders of Italy arrive by way of the undeniably delicious minestrone and escargot risotto. And you can't help but love those sexy, sleek, Italian-accented servers whose





savvy professionalism is well suited to the ultra-sophisticated clientele.

Lori Midson

Fodor's, Spring 2006

As bright and airy as the marketplace this Italian eatery is named for, Campo serves up fresh, regional fare that makes it one of the busiest spots in town. Some come for the spacious, see-and-be-seen bar scene, some for the simple but flavorful fare, but all are treated well by the experienced staff.



Ski Independence, October 2005

The dinner/bar scene here is truly a spectacle to behold. There is no point in announcing the celebrity roll call - just keep your eyes peeled as you tuck into your Buffalo Carpaccio at Campo di Fiori.

Ski and Snowboard, September 2005

Outstanding gourmet Italian restaurants are Campo deFiori and Campo's cousin (same owner) Gusto Ristorante.



Creative Wedding, April 2005

Campo de Fiori is a true Italian bistro - Excellent when you have a craving for Italian.

Zagat Survey, 2005

When you can't go on holiday to Italy, soak in the "atmosphere" at this "authentic" Northern Italian in Cherry Creek (with branches in Vail and Aspen), where the "see-and-be-seen scene" and the "bustling atmosphere make for a very European feel", fans say "the food is excellent" ("heavy nourishment after a long ski day"), the "service is superb" and the "fun, lively" joints are "warm and down-to-earth".



American Airlines Magazine, January 2005

This Tuscany-inspired restaurant is such an authentic trattoria that it comes as no surprise when the host greets you in Italian. The dimly lit dining room's low ceilings and closely positioned tile-topped tables exude an intimate feel. The main entrées feature authentic Northern Italian dishes in hearty portions... An excellent wine list features a wealth of Italian offerings.

Aspen Magazine, 2004/05 Holiday Edition

"...every dish is perfectly prepared and each customer is having a good time..."

Sari Anne Tushmann



Aspen Magazine - Dining Scene, 2004/05 Holiday Edition

"A true trattoria, this spot bustles with close tables, lively waiters, and chatter. An exceptional Italian wine list..."

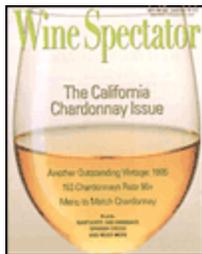
Wine Spectator, December 2004

"wine carries weight at... fine Italian eatery, Campo de Fiori (Denver)..."

John Mariani

Aspen Daily News, October 2004

Elizabeth and Luigi turned their passion and expertise into some of the best Italian food in the State of Colorado



Michael Conniff

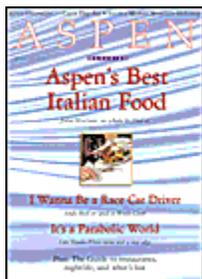
Denver Post, July 2004

Service at Campo is still stellar and knowledgeable, and the convivial flower-market setting makes for casual, refreshing dining.

Kyle Wagner

New York Times, July 2004

Campo de Fiori, with a pleasant courtyard and an expertly executed Italian menu...



Colorado Avid Golfer - Best in Chow, Spring 2004

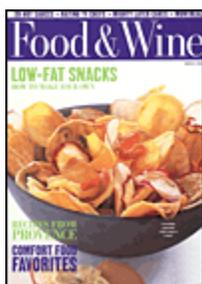
"...Campo de Fiori (Denver) is a grown-up playground - sans the snoot factor - where jostling crowds clamor for chef Jorma Andrew Cox's hearty Italian fare that consistently gratifies..."

Lori Midson

Best of City Search, February 2004

Regional Italian food never tasted better with amazing appetizers. Pastas are magnificent with the perfect amount of sauce. Desserts are a must.

Pat Miller, Gabby Gourmet



Vail Daily, August 2003

"A gentle murmur and clinking glasses caught my attention while wandering in Vail. I looked up where a large window revealed silhouettes of people eating, drinking and making merry. It looked like a private party, but it turns out that anyone is welcome".

Wren Wertin

Wine Spectator, May 2003

"It's the perfect place for people watching, dinners and late-night espressos and digestive".

John Mariani



Ski, April 2003

"Where the stars eat...Campo de Fiori."

Everett Potter

American Way, February 2003

Lyle Lovett's Colorado: "Campo de Fiori has beautiful murals and great food".

Mark Seal



New York Times, February 2003

"Campo de Fiori is a happening Italian restaurant with an innovative menu...The restaurant's bar is usually packed with groups finishing their day with fruit-infused vodka martinis."

Mary Billard

Hemispheres - United Airlines, December 2002

"Where to eat...Campo de Fiori."

Everett Potter

New York Times, November 2002

Where to Eat..."Aspen's popular Campo de Fiori offers Italian food served with an earthy style."

Susan Benner

Ski, October 2002

"While in Vail, dine at Campo de Fiori."

Reade Bailey

Aspen Magazine, Midsummer 2002

"Campo de Fiori is a testament to authentic Italian taste."

John Mariani

Avid Golfer, Summer 2002

Campo de Fiori is a venue with great food, fun patrons and plugged-in bartenders who can direct you to the nightlife in Aspen.

Brent Gardner-Smith

Chile Pepper, 2002 - Best of Zest, Top Italian Restaurants in America

"Campo de Fiori is a labor of love. Locals and visitors come here to bask in the Colorado sun with really homestyle Italian cooking."

Aspen Times, June 2002 - People's Choice - Best Italian

"The happy, bustling crowd packed into this fine establishment gives it the feeling of Momma's kitchen, and believe us, Momma really knows how to cook!"

Nation's Restaurant News, May 2002

"Campo de Fiori brings in the best products to cater to their discriminating, well travelled guests."

Carolyn Walkup

Zagat Survey, 2002

Soak in this authentic Italian, where the "crowded tables," "see-and-be-seen scene" and bustling atmosphere make for a very European feel"; "service is superb, warm and down to earth"; "fans say the food is excellent."

Style Magazine, December 2001

"Campo de Fiori - A taste of the best eateries coast to coast, that mixed Old and New World Techniques."

Linda Immediato

London Examiner, November 2001

"Italian trattorias are booming in Aspen, led by Campo de Fiori - It is the boisterous marriage of an Italian Alpine trattoria and a Colorado bar scene."

John Mariani

Aspen Times Weekly, October 2001

"In a town that chews out and spits out restaurants with regularity; Campo remains a savored favorite with Aspenites and visitors."

Janet Urquhart

Mangia, Summer 2001

"It's outrageous! Campo de Fiori is the hottest thing to happen in a long time. The

mobbed bar area sets the tone for delighted fans who are there to dine on fantastic food accompanied by great wine."

Pat Miller

5280 Magazine, July 2001

"Reader's choice - Top New Restaurant - Our readers can't get enough (and neither can we) of Campo de Fiori."

Westword, April 2001

"Campo de Fiori's food is something to shout about."

Kyle Wagner

5280 Magazine, Spring 2001

"Campo de Fiori's food alone is worth the price of admission."

Lori Midson

Where, March 2001

"Experience the feel of a real Italian dinner party at Campo de Fiori, where you can experience some of the most authentic Italian cuisine in the U.S.."

Brad Weismann

Quest, February 2001

"Nothing at Campo de Fiori will disappoint you. The rooms is so much fun - just like being in Rome."

Vincent Crowder

In Style Magazine, September 2000

"Try the romantic eatery Campo de Fiori"

Hollis Brooks

Sojourner, Summer 2000

"Over at Campo de Fiori, the open kitchen offers more than a chance to spy on the chefs: It's a pivotal part of the dining experience."

Linda Hayes

Maxim, June 2000

"Campo de Fiori serves great Italian...Ciao down!"

Jonathan Abrahams

Southern Living, March 2000

"This rustic yet sophisticated Italian restaurant wows with vaulted ceilings and earthy walls draped with faux vines. Tall windows frame views of the reason you came to town - Vail Mountain."

Dana Adkins Campbell

Esquire Magazine, January 2000

"Aspen's best Italian restaurant, Campo de Fiori, is the product of Luigi Giordani's love and passion for the lusty, smoky flavors of his native land, and his wife, Elizabeth, who has the energy of a Snow-Cat, and an ebullience that draws you into Campo like an old flame."

John Mariani

Aspen Magazine, Midwinter 2000

"Best reason to be young and attractive...Campo de Fiori's bar expansion."

Twenty-Sixth Annual Best of Aspen

Aspen Magazine, Midwinter 2000

"Hospitality hall of fame...Sergio Acampora, Campo de Fiori."

Twenty-Sixth Annual Best of Aspen

B. Smith Style, Holyday Issue 1999

"Campo de Fiori Trattoria style; Tuscan charm; always busy and jam-packed, with a fun bar."

Janet O'Grady

The New York Times, November 1999

"It is not necessary to spend a lot for a memorable meal. Campo de Fiori features Northern Italian cuisine, and Tuscan style specialties in a warm cozy space with murals of the Italian countryside and an open kitchen."

Michael Janofsky

Ski, October 1999

"In town, dine at Campo de Fiori, and then dance the night away."

Reade Bailey

John Mariani's Virtual Gourmet Newsletter, August 1999

"Campo de Fiori in both Aspen and Vail, Colorado, are two of the best and most authentic Italian trattorias in the United States and owners Luigi and Elizabeth Giordani keep them that way by sheer dedication to what they love and what has worked so well."

John Mariani

Zagat Survey, 1998 & 1999

"Excellent...it doesn't get any better than this fairly new fancy Italian restaurant. A warm, welcoming entry that draws crowds for its excellent eats: Amici have only one complaint - long lines during ski season."

American Airlines Magazine, November 1998

"Try the rustic, cramped, completely loveable Campo de Fiori"

John Mariani

Ski, October 1998

"Dine at Campo de Fiori."

Reade Bailey

Wine Spectator, September 1998

"Where to go... Campo de Fiori."

John Mariani

New York Times, June 1998

"Where to eat... Campo de Fiori, an earthy grotto, with well prepared Northern Italian dishes, a strong Italian wine list, and rapid-fire service."

James Brook

Town & Country Magazine, April 1998

"Campo de Fiori: Tiny, loud, great wall paintings. People swear by it."

Dena Kaye

Usa Today, November 1997

"Terracotta glow beckons from the tower windows of Campo de Fiori. White plates contrast perfectly. Especially filled with Agnolotti stuffed with shrimp and lobster, or Porterhouse grilled with fresh herbs."

Linda Hayes

Wine Spectator, July 1997

"Campo de Fiori is turning out not just the best Italian food in Colorado, but some of the most authentic in the United States."

John Mariani

Glamour, January 1997

"The best places to go... the Italian trattoria, Campo de Fiori."

Barbara Gilliam & Helen Braslau

Travel & Leisure, December 1996

"Restaurants of the moment... Campo de Fiori, Italian in every way. This warm, noisy, and crowded trattoria serves great Carpaccio and Pastas. Tables are cheek by jowl, but that's the point - for eavesdropping over a glass of Grappa."

Kimberly Brown

Food & Wine Magazine, March 1996

"Eating out... Campo de Fiori, Chef Filiberto Paglia's Tuscan style dishes... don't miss it!"

Linda Hayes

Esquire Magazine, January 1996

"Eat well... after a day of skiing and a hot bath, I would like best to go to Campo de Fiori - lively, crowded, and welcoming."

James Salter

Esquire Magazine, November 1995

"1995's best new restaurants... "Campo de Fiori," (named after Rome's loveliest market piazza) is a true family style trattoria, cramped but convivial, with slender waiters wedging their way through the maze of tables while balancing steaming plates of pasta."

John Mariani

Usa Today, October 1995

"Nations best new restaurants in 1995?... Colorado's Campo de Fiori."

Kathy Hainer

Usa Today, November 1994

"Where the Stars go... Hot new eatery... Campo de Fiori."

Elizabeth Snead & Karla Price

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