

*Grilled sea bass with rosemary, lemon and seasonal vegetables*

Recipe by  
**TRATTORIA GIANNI - CHICAGO**



**PREPARATION: 50 MIN.**

**LEVEL: MEDIUM**

**QUANTITY: 1 PERSON**

## **INGREDIENTS**

1 Mediterranean sea bass

1/2 cup of extra virgin olive oil

2 garlic cloves

2 sprigs of parsley

2 sprigs of rosemary

1 chili pepper

salt

2 slices of fresh lemon

3 pieces of fresh seasonal vegetables

## **PREPARATION**

Take a big sea bass, wash it but keep the skin around the fish.

Put extra-virgin olive oil, parsley, and chili pepper in a bowl.

Wash and chop up rosemary and garlic and add them to the rest.

Mix everything together.

Cover the skin and the whole sea bass with this marinade and let the fish stand in the fridge for 30 minutes.

Rub the grill with a slightly oiled cloth and let it warm up a bit.

Grill the fish for 5-8 minutes until it becomes white, then grill the other side. Make sure that the skin is not damaged.

Add salt and serve the sea bass with slices of lemon. If you want to have a more intense flavour, you can put 1-2 sprigs of rosemary inside the fish.

Serve it accompanied with baked potatoes or grilled vegetables.



## **TRATTORIA GIANNI**

Since the moment the Italian restaurant owned by Gianni Delisi and his family opened in 1988, it has become one of the main cornerstones in Chicago. Trattoria Gianni's menu has a great selection of typical Italian dishes, increased by excellent specialities of the day and a rich dessert menu. It has been rated by Zagat since 1988 and it gained the prize "Italian Hospitality" given by the Italian Chamber of Commerce.

**Trattoria Gianni**  
**1711 N. Halsted St, Chicago, IL 60614**  
**Telefono: (312) 266 1976**  
**[www.trattoriagianni.com](http://www.trattoriagianni.com)**



## **RECOMMENDED WINE**

*Spumante Particolare Brut Rosé*  
**SPARKLING WINE**