



A Toast to Good Taste

Tre Bicchieri making a name for itself in Columbus, Ind.

By Marcia Walker

The city of Columbus, Ind., is full of surprises. Usually, those surprises are related to the city's reputation as an architectural showplace. More than 70 public buildings and pieces of public art have been designed by such world-renowned architects as I.M. Pei and Eiel Saarienen as well as sculptor Henry Moore.

But there are other surprises waiting for those exploring this southern Indiana city of 39,000, and one of them is Tre Bicchieri. This quaint family-owned Italian restaurant is tucked into an old building in the heart of the downtown area.

Columbus' downtown is in a period of transition. Some older buildings are being torn down and newer ones, including an office building and two parking garages, are going up. But the building that is home to Tre Bicchieri (Italian for three glasses) dates to 1890 and at one time was a general store. The restaurant, owned by Kim and Elaine DeClue as well as family members Kelly and Trevor Glick, opened its doors in 2006.

As the name suggests, both lunch and dinner feature Italian fare, including build your own pasta. Pick a pasta (penne, fettuccini, linguine or

spaghetti) choose a sauce (marinara, pesto, alfredo, lobster cream or vodka cream) and add a meat (chicken, meatballs, shrimp or sausage). The price varies according to the selections made.

Some of the more unusual entrees on the dinner menu are bourbon-glazed duck breast or sea scallops topped with berre blanc.

Panini and pizza are found on the lunch menu and the pizza, fairly new to the lineup, is developing a loyal following. It's made from scratch as is everything served in the restaurant, according to Issac "Ike" DeClue, manager.

Pasta entries on the dinner menu begin at \$12.95 (eggplant parmesan) while main entrees, such as blue cheese chicken, begin at \$15.95.

Don't forget dessert including vanilla crème brulee, tiramisu, chocolate mousse cannoli and bread pudding, to name a few. Top off the meal with an after dinner drink, including espresso, caffe latte, cappuccino or French press coffee.

DeClue added that efforts are made to use locally grown ingredients whenever possible. Ice cream is made by a local vendor, the grass-fed beef is raised by a family member and eggs come from free-range chickens raised by yet another family member. Even the coffee is roasted locally.



Try wine from around the world.

There also is an interesting wine and beer list, with selections from California and around the world including Italy, France and Australia. The list changes periodically.

Address

425 Washington St., Columbus, Ind.

Telephone

(812) 372-1962.

Reservations

Recommended.

Hours

Lunch, Mondays through Fridays, 11 a.m. to 2 p.m. Dinner: Mondays through Thursdays, 5 to 9 p.m., and Fridays and Saturdays, 5 to 10 p.m. Hours are seasonal.

Prices

Lunch: appetizers, soups and salads, \$3.95 to \$8.95; and paninis, build your own pasta and pizzas: \$5.95 to \$8.95. Dinner: appetizers, soups and salads, \$3.95 to \$9.95; and build your own pasta, pasta entrees, regular entrees, \$5.95 to \$21.95.

Other

- A room for private parties seats up to 40 people.
- Several times a year, the restaurant features wine and beer tastings that include a four-course meal.
- The restaurant participates in a progressive dinner with two other downtown restaurants.
- Web site: www.trebicchieri-Columbus.com.
- AAA TourBook rating: 3-Diamond.

CLICK Visit AAA
Historic Lodgings
at AAAJourneys.com



Stuffed manicotti.