



Dean Hoffmann, Jessica and Mark Hoffmann, and Fred Hoffmann enjoy opening night.

WELCOME HOME

After 50 years in the business with 25 Chicagoland area locations,

the Hoffmann family opens its flagship restaurant in downtown Barrington.

STORY BY LISA STAMOS :: PHOTOGRAPHY BY LINDA M. BARRETT



Mark Hoffmann stands under the arched marquee, a grand entrance to the dining room.

“Let Our Family Serve Your Family”

BARRINGTON HAS A NEW RESTAURANT at 128 Wool Street that is a welcoming destination—whether it’s for date night, family dinner, your class reunion, a chance to watch the game, or to order dinner for pick-up. Moretti’s Barrington is the newest restaurant owned, operated, and designed by the Hoffmanns, a three-generation Barrington area family. Moretti’s Barrington is the 25th in their company, but to them, it’s the flagship restaurant showcasing their desire to be complementary to the downtown business community.

Fred Hoffmann, the patriarch of the family, has been in the restaurant business for 50 years, bringing a lifetime of expertise to the hospitality industry. Fred and Mark handle the architectural and interior design work for all of Moretti’s locations. Mark and his wife Jessica are licensed managing brokers in real estate and are both board members for Barrington Children’s Charities, which focuses on immediate needs for Barrington 220 schoolchildren. Mark’s younger brother, Dean, who recently attended the University of Missouri, is on staff and spearheads the firm’s social media. Mark and Dean’s sister, Amber, is a top esthetician in the Barrington area, specializing in eyelash extensions, facials, and eyebrows.

As a local resident, Mark Hoffmann said that there was no greater place

that he and his family wanted to invest their time and resources in than our community. “We wanted our restaurant to symbolize what Barrington represents to our family,” Mark said. “This is a multi-generational town centered around family and preserving a high quality of life.”

The building purchased for the Moretti’s location was built in 1865—the year that the Village of Barrington was incorporated. A portion of the historic building was torn down, and the interior’s redesign doubled the former building space, offering the perfect flow between indoors and outdoors, the three floors, event spaces, and a separation of the bar area from the dining rooms. There are five event spaces including the Dolce Vita dining room and bar on the second floor. Al fresco dining on three levels offers seating for 200 and overlooks the train station and the setting sun.

Designing for a Low Carbon Footprint

The Hoffmanns wanted to share their vision of a casual, unassuming presence that they felt would represent the community and be a positive addition to neighboring businesses. The interior design for Moretti’s was created by using reclaimed materials and mixing them in a contemporary, rustic way. A tall, rearing horse statute near the front entrance is an homage to the Barrington area’s equestrian heritage.



Keeping their carbon footprint low was a priority in the building's construction and interior design choices. "We utilized hand-hewn wood beams and reclaimed vintage materials to offer a warm interior look in a contemporary way," Mark said. Adding to a lower carbon footprint, the family also used energy-efficient insulation and HVAC among other mechanics that operate at 100% efficiency. The lighting is LED throughout, using 90% less energy than incandescent lighting.


Purchasing locally grown food also adds to a lower carbon footprint for Moretti's. Corporate Chef Carlos Sanchez and Head Chef Regoberto Duran flex a little more culinary muscle in Barrington, creating fresh-made daily specials with locally sourced foods for soups, risottos, fresh fish, heirloom tomato salad, and roasted vegetable hummus plates.

Something for Everyone

Moretti's carries an extensive list of wines, all rated 90 or above, with 30 available by the glass. Ask about their Wine Club—a membership program with options to have your wine there or to take it home.

For those who want to take dinner home after work, or after stepping off the train, Moretti's carries a packaged liquor license, so beer or wine can be ordered and picked up with food at a separate entrance on the north side of the building that offers short-term parking there for pick-ups. Or to make it painless, enjoy speedy delivery from one of Moretti's professional drivers. Need catering? Moretti's can handle any size party or event throughout the Northwest Suburbs.

A Grand Hospitality Vision

The Hoffmanns know hospitality. Their corporate culture revolves around their staff members. "Our employees are the heart and soul of our business and they embody what our company stands for," Mark said. "We strive to educate and cultivate the best work environment for our staff, and we believe this is where our strength lies—in service and hospitality." 

LEFT: An array of Barrington sports memorabilia such as helmets and photos are featured throughout the main bar, along with plenty of TVs for sports and music video fans. The main bar is reserved for adults and is set apart from the main dining area. Interior design elements feature walls made of hand-cut and assembled reclaimed woods, as well as hand-cut whiskey barrel staves creating a contemporary rustic theme.

TOP RIGHT: The Dolce Vita bar is located on the second floor at Moretti's. Seating is available at the bar, as well as options for high-top and low seating areas. Reclaimed wood from a Kentucky horse farm and wood from Midwestern barns help create a warm atmosphere for guests. Four different types of stone and hand-hewn wood beams add to the contemporary rustic design. The Dolce Vita Bar is perfect for cocktail parties with live entertainment for class reunions or family events.

BOTTOM RIGHT: The Dolce Vita dining room is adjacent to the Dolce Vita bar. Window treatments offer a cozy look and feel along with plenty of natural light. Together with the adjacent Dolce Vita bar, there is room for 200 guests. The Dolce Vita dining room offers access to al fresco dining.



The main dining room showcases custom-designed Aspen chandeliers made with faux moose and elk antlers and Edison LED lightbulbs. Antique farm and barn artifacts compliment the contemporary rustic décor at the wait station and throughout the room. All neon signs are refurbished retro originals from 1920 to 1940. The main dining room can seat 220 guests. Combined with the adjacent Celebration Room, the space can seat 280.



The Celebration Room which can seat 60 is adjacent to the main dining room and offers access to alfresco dining. Several sliding refurbished barn doors lead guests from the main dining room to this semi-private gathering space.

Moretti's menu is prepared from the finest fresh, never frozen ingredients that are sourced locally whenever possible.



Wine and Cheese Platter



Chicago Style Deep Dish Pizza



Moretti's Brick Chicken



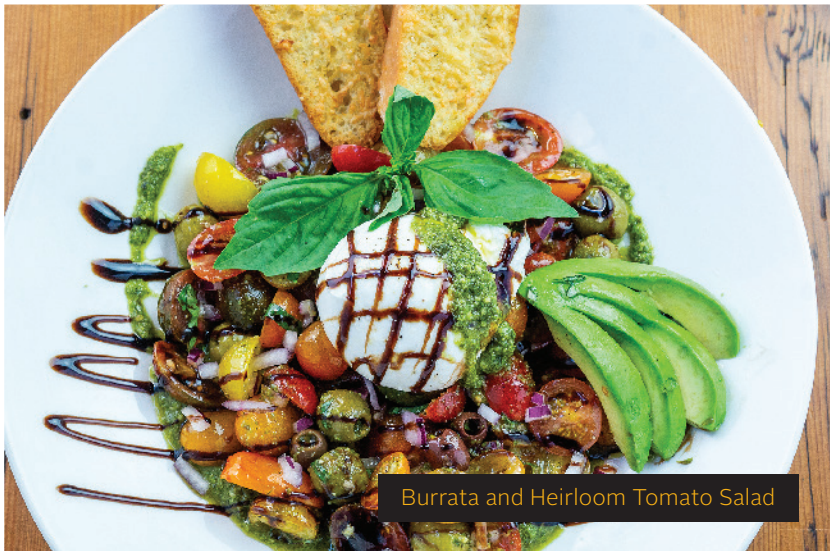
Mile High Lasagna with Butcher Shop Meatballs



Butcher Shop Meatballs



Kale Citrus Salad with Pan-Seared Salmon



Burrata and Heirloom Tomato Salad



Roasted Vegetable Hummus Platter

Moretti's is open on Saturdays and Sundays at 11 a.m. for brunch and lunch featuring a separate brunch menu.



John and Stacey Pitzferro



John and Barbie Sehnert

Chris and Jori Goluba, Laura Fitch, Jessica Hoffmann, Jill Rojas, Heidi and Steve Doyle, and Mark Hoffmann



Barrington Moretti's General Manager Jon Steinberg and Corporate Chef Carlos Sanchez



Charlene and Viral Patel with Tim Borden



Michael Berkowitz, Patrick Galley, and Michael Klauer



Angeli Angelos and Lisa Pollman



Tom and Keri Culhane



Timm McIntyre and Eva Sandor



Travis and Alexis Duffy with Jessica and Mark Hoffmann



Nick and Julie Howard with Jessica and Mark Hoffmann



Cindy Galley, Gwen and Ed Carfora, and Amy Chavons



Annabelle Testa, Karolina Dolecki, Fred Hoffmann, Denise Van Cleave, and Sandra Benson



Mark and Jessica Hoffmann with Frauke and Jan-Dirk Lueders



Jennifer and Gerry Wondrasek, Dr. James Wilcox, and Karyn Bundrant



Moretti's staff Terry Long, Angela Barrett, Fred Hoffmann, Mary Comprá, and Debbie Hecklesmiller



Dave Plote, Mark Hoffmann, and Brent Schroeder



Susan Elder, Greg Summers, Bryan Ackerlund, Jay Beverly, Mark Hoffmann, Jim Arie, Jeremie Lukowicz, Andrew Binder, Jennifer Tennant, and Marie Hansen



Amber Hoffmann, Jessica Hoffmann, and Lisa Hoffmann



Mark Hoffmann, Barb Floyd, Mike Shackleton, and Nicole Gorges



Patti and Jon Stickney



Sara Werner, Michael Berkowitz, Lauren Klauer, and Laura Fitch



Nicole Koviak, Jessica Hoffmann, and Heather Riff



Marvin Husby, Julianne Long, Holly Husby, Allison Murray, and Dr. Jeff Murray



Julianne and Brian Long