

Rita Venturino's
.....Italian Table



Fall 2010

Flavors of Naples - \$45

Wednesday - September 1, 2010

...a salute to lasagna

Tomato Napoleon - Puff pastry layered with dressed home-grown tomatoes.

Fry pan Lasagna - traditional lasagna baked on the stove top.

Peas w/Prosciutto - The saltiness of prosciutto marries nicely with sweet peas.

Ricotta Dumplings w/Strawberry Sauce - A ricotta mixture cooked, bathed in butter sauce and set in a pool of strawberry sauce.

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Calabrese Garden - \$50

Wednesday, September 15, 2010

...a vegetarian's dream

Roasted Butternut Squash Salad - Warm roasted butternut squash chunks dress up baby spinach nicely.

Eggplant Involtini - Roasted eggplant filled with ricotta.

Easy Tomato Sauce - San Marzano tomatoes seasoned and simmered to perfection.

Potato Gnocchi - Fresh made potato gnocchi drenched with tomato sauce.

Apricot Almond Crostata - Flavored dried apricots top a buttery crust.

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Autumn in Venice - \$45

Wednesday - October 6, 2010

...hearty and flavorful

Warm Bean Salad - Warm seasoned cannellini beans nested on romaine greens.

Mushroom Stuffed Pork Chops - A variety of mushrooms fill a thick center cut chop.

Sweet Pea & Pancetta Risotto - Pancetta, peas and cheese end in a creamy dish.

No-Fail Cannoli - Wonton wrappers fried and filled with sweetened ricotta.

A Feast for All Seasons - \$50

Wednesday, October 20, 2010

...what a feast!

- Roasted Radish Bruschetta - Roasted radishes add a colorful topping to crusty bread.
Roast Cornish Hen w/Pomegranate Glaze - Cornish hen gently roasted and finished with a pomegranate glaze.
Amaretto Cranberry Sauce - Spiced up fresh cranberries with an almond flavor liqueur.
Toasted Orzo - Oven-toasted orzo boiled and seasoned.
Pumpkin Tart - A spicy buttery crust filled with pumpkin and served with a mascarpone maple cream.

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Tuscano Favorites - \$50

Wednesday - November 3, 2010

...traditional holiday flavors!

- Chestnut Soup - Cooked chestnuts simmered with vegetables and pureed to a creamy soup.
Bolognese Turkey Breast - Turkey cutlet quickly sautéed topped with prosciutto and shaved Parmesan cheese.
Sautéed Kale w/Pine Nuts - Kale quickly sautéed and finished with toasted pine nuts.
Almond Meringue Cakes - Baked cupcakes topped with meringue and drizzled with caramel sauce.

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Entertaining Specialties - \$45

Wednesday, November 17, 2010

...posh nosh for the holidays!

- Grape Pizzettes - Puff pastry topped with sautéed onions, grapes and cheese.
Tomato & Goat Cheese Tart - Herb crust filled with goat cheese and tomatoes.
Tuscan-Style Shrimp and Cannellini Beans - Cooked shrimp and cannellini beans nicely dressed.
Tiramisu Cake - This "pick me up" dessert takes on a new twist with a cake.

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Italian Sweet Treatments - \$45

Wednesday, December 1, 2010

...there's always room for cookies!

- Maraschino Macaroons - Soft and chewy cherry macaroons.
Date Walnut Cookies - Walnut filled dates enrobed with cookie dough and rolled in confectioner's sugar.
Chocolate Fig Biscotti - Mission figs and chocolate filled biscotti.
Fruit & Nut Cookies - Walnuts and fruit filled with spicy cookie dough.

MANGIAMO!

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