

A Dinner for all Seasons

Thursday, September 12, 2019

Orange Walnut Salad w/Orange Dressing – Greens with oranges and walnuts make this salad a fresh side.

Mostaccioli w/Cognac Sauce - A splash of cognac to your favorite sauce adds variety to this pasta dish.

Veal w/Marsala Mushroom Sauce - Tender veal topped with a flavorful mushroom sauce.

Semolina Cake - Dense and delicious with raisins, pignoli nuts and berries on the side.

One of Lombardy's Originals

Thursday, September 26, 2019

Fennel Salad – Sliced fennel, oranges and olives dressed and garnished with Parmesan Cheese.

Roasted Chicken Thighs Balsamico – Chicken thighs roasted and finished with balsamic glaze.

Malfatti – Ricotta and spinach swirled in semolina topped with sage butter walnut sauce.

Almond Pear Tart – Puff pastry is the base for fresh pears drizzled with raspberry vinegar.

Mangia Italy

Thursday, October 10, 2019

Roasted Grape Salad – The tartness of greens mellowed by the sweetness of roasted grapes.

Caramelized Pork Tenderloin Stuffed w/ Figs & Gorgonzola – Pork tenderloin stuffed with marinated figs, gorgonzola cheese.

Whole Wheat Gnocchi w/Pumpkin Sauce – Whole wheat flour and ricotta gnocchi topped with a creamy pumpkin sauce.

Gingerbread Biscotti – All the spicy flavors of the season.

A Dinner Party Meal

Thursday, October 24, 2019

Cranberry Salad – Tender greens with an array of cranberries, grapes, pignoli nuts and goat cheese perfectly dressed.

Turkey Milanese – Thin turkey cutlets breaded and quickly sautéed.

Acini di pepe w/Vegetables – Tiny round pastas marry nicely with an assortment of vegetables.

Pumpkin Cannoli – Baked cannoli shells filled with a ricotta pumpkin cream. So easy!

Simple Meal for the Season

Thursday, November 7, 2019

Celery Date Salad – Thinly sliced celery mixed with dates, walnuts dressed lightly and topped with Pecorino Romano Cheese.

Cod w/Sicilian Cherry Tomato Sauce – Wild cod sautéed and topped with a Sicilian sauce.

Truffle Spinach w/Mushrooms – Quickly sautéed spinach and mushrooms, splashed with truffle oil.

Valtellina Fruit Cake – An old-world fruit cake with raisins, figs and walnuts without the sweetness of traditional fruit cake.

Final Touches

Thursday, November 21, 2019

Regina Cookies - A log-shaped sesame coated cookie. Simply Sicilian

Sicilian Cucidati - A soft filled cookie with a mixture of figs, dried fruit and honey.

Hazelnut Baci - Small buttery cookies sandwiched together with hazelnut spread.

Vanilla Biscotti Twists – A vanilla flavored batter twisted and topped with white chocolate.