

# Rita Venturino's

## Italian Table



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### Cena di Pesce (Seafood Dinner)

Thursday, March 8, 2018

**Insalata con Gorgonzola** – Boston Lettuce with gorgonzola cheese and walnuts lightly dressed.

**Roasted Cod Prosciutto** – Cod fillets wrapped with pesto and prosciutto quickly baked.

**Asparagus w/Feta Cheese & Sundried Tomatoes** – Asparagus quickly broiled topped with feta cheese & sundries tomatoes.

**Zabaglione w/Strawberries** – Marinated strawberries blend nicely with orange liqueur flavored egg custard.

### Cena di Pasqua (Easter Dinner)

Thursday, March 22, 2018

**Stracciatella (Roman Egg-Drop Soup)** – Lots of eggs, cheese and pastina whisked into chicken broth.

**Lamb Loin Chops w/Mint Sauce** - Seared lamb loin chops with a minty dipping sauce

**Toasted Orzo w/Spring Peas** - Orzo cooked with prosciutto, almonds, spring onions and peas, topped with cheese.

**Easter Pie** - Sweet ricotta filling of raisins and pine nuts baked in a phyllo crust.

### Venetian Dining

Thursday, April 5, 2018

**Insalata Verde Lemone** – Tender greens, marinated raisins tossed with lemon dressing.

**Chicken Breast Cacciatore** – Chicken breasts sautéed in tomato sauce, green peas and peppers.

**Polenta w/Mushrooms & Gorgonzola** – Soft polenta smothered with mushrooms and gorgonzola cheese.

**Olive Oil Profiteroles w/Custard** – Choux pastry filled with vanilla custard.

### La buona Tavola (The Good Table)

Thursday, April 19, 2018

**Spring Salad w/Strawberries & Feta** – Mixed greens tossed with strawberries and feta cheese.

**Medallions of Pork w/Apricot Riesling Sauce** – Medallion cut pork tenderloin enhanced with apricot Riesling Wine sauce.

**Couscous w/feta cheese & Kalamata olives** – Tender couscous tossed with red onion, feta cheese and Kalamata olives.

**Rum Cioccolato Pudding Torte** – A dense chocolate cake topped with rum chocolate custard.

### Famiglia in Cucina (Family in the Kitchen)

Thursday, May 3, 2018

**Caramelized Shallot & Mushroom Brushchetta** – Toasted bread, caramelized shallots, mixed mushrooms, goat cheese.

**Homemade Strozzapreti Pasta** – One bowl pasta making, hand shaped.

**Sausage Sauce** – Easy tomato sauce with the Italian Sausage.

**Pan-Seared Polenta Dolce** – A stack of pan-seared firm polenta dusted with cinnamon, sugar and topped with berries and cream.

### Tuscan Favorite

Thursday, May 17, 2018

**Deconstructed Caprese Salad** – An array of bocconcini mozzarella, olives, arugula, soppressata, lightly dressed.

**Tuscan Flank Steak** – Thin flank steak seasoned with peppercorns, rosemary and olive oil, quickly cooked.

**Italian Oven Fries** – Roasted roughly cut potatoes tossed with garlic, sage and rosemary, sprinkled with cheese.

**Blueberry Custard Tart** – A cookie-like pasta frolla crust filled with blueberries and custard.



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