

Rita Venturino's

Italian Table



Thursday, March 14, 2019

A Campania Dish

- Insalata Verde* – Baby greens with a zesty lemon dressing dusted with pignoli nuts.
Chicken Scapariello – Boneless chicken thighs mix nicely with peppers and mild Italian sausage.
Escarole w/Raisins & Pignoli Nuts – Chopped sautéed escarole with raisins and pignoli nuts.
Italian Carrot Cake – A light Tuscan style carrot cake topped with mascarpone cream.

Thursday, March 28 2019

Buona Sera Siciliano

- Sicilian Fennel Salad* – Thinly sliced fennel, oranges and olives dressed and garnished with shaved cheese.
Baked Cod Castelvetro – Baked cod fillets with tomatoes, Castelvetro olives, nicely seasoned.
Sicilian Style Asparagus – Roasted asparagus topped with a zesty gremolata.
Naked Cassata Cakes – Vanilla sponge cake rounds layered with a ricotta filling.

Thursday, April 11 2019

Cooking with Famiglia

- Zucchini Ribbons w/Pecorino Romano* - Papery thin zucchini dressed and topped with toasted walnuts.
Gnoccoloni w/Burnt Butter Sage Sauce – Ricotta filled gnocchi dough with burnt butter sage sauce.
Meatballs Parmesan – Baked meatballs smothered with marinara sauce and mozzarella cheese.
Strawberry Amaretti Parfait – Macerated strawberries with amaretti cookies and mascarpone cream.

Thursday, April 25, 2019

Napolitano Favorites

- Strawberry Salad* – Tender greens, strawberries, candied pecans, feta cheese lightly dressed.
Skillet Lasagna – Stovetop cooked layered pasta sheets with ricotta cheese and marinara sauce.
Peas w/Candied Prosciutto – spring peas topped with sugared prosciutto.
Apricot Almond Crostata – Pasta frolla crust topped with almond paste and apricots.

Thursday, May 9, 2019

“Mama Mia...Here We Go Again”

- Spinach Salad* – Baby spinach with prosciutto, pignoli nuts, and feta lightly dressed.
Italian Flank Steak Rolls – Filled flank steak baked, cut in spirals with a porcini sauce.
Orzo w/Marinated Bocconcini – Orzo pasta with marinated tomatoes and bocconcini.
Deconstructed Cannoli – Savoiardi (lady fingers) biscuits layered with ricotta cannoli filling.

Thursday, May 23 2019

Cucina Spuntini

- Salad Flatbread* – A quick-made thin crust with cheese, arugula, and prosciutto lightly dressed.
Shrimp & Beans – Shrimp and beans are cooked together for a quick entrée.
Truffled Polenta Oven Fries – Home-made polenta cut into strips, drizzled with truffle oil and baked.
Caramelized Strawberries – Pound cake dredged with a strawberry sauce and broiled until caramelized.



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