

Rita Venturino's
.....*Italian Table*



Cozy Winter Dinner - \$45

Thursday, February 18, 2010

Curl up by the fire to enjoy this meal.

Herb Focaccia - A traditional Italian flatbread seasoned with rosemary.

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

Italian Sausage & Bean Stew - Cannellini beans, tomato and Italian sausage makes a hearty stew.

Chocolate filled Ravioli - A chocolate filling dusted with cinnamon sugar makes a great dessert.

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A Musical Lenten Meal - \$50

Wednesday, March 3, 2010

Enjoy with a high note!

Truffle Bruschetta - Thick cut bread topped with truffle butter and toasted.

Fennel, Red Pepper & Pine Nut Salad - Fennel and red pepper with a white balsamic dressing finished off with pine nuts.

Linguine with Singing Clams - Little neck clams cooked in a wine sauce top linguine singing.

Lemon Almond Tart - A nutty batter with notes of lemon and almond lightly frosted.

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Primavera - \$50

Wednesday, March 24, 2010

Spring is in the air!

Bruschetta, Ricotta w/Sundried Tomatoes - Italian baguette toasted then topped with ricotta and sundried tomatoes.

Hearts of Romaine w/Cheese Vinaigrette - Crispy romaine hearts topped with a zesty cheese dressing and crouton toasts.

Chicken Cacciatore Bianca - Chicken sautéed with onions, olives, raisins and capers with a touch of lemon.

Truffle Spinach w/Mushrooms - Quickly sautéed spinach, mushrooms and a splash of truffle oil.

Zabaglione - A sumptuous egg custard dessert.

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Traditional Sicilian Flavors - \$45

Wednesday, April 7, 2010

Right from the sunny isle of Sicily!

Orange, Onion and Olive Salad - A trio of oranges, red onions and black olives marinated in a lemon/orange dressing.

Pasta Caponata - Spagettini pasta with the flavors of tomatoes, olives, and raisins.

Sicilian Meatballs - Lean ground beef with pignoli nuts and currants.

Drunken Berries w/Mascarpone Cheese - Seasonal fresh berries macerated with red wine, cinnamon and star anise topped with lush mascarpone cheese.

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A Trip through Umbria - \$50

Wednesday, April 21, 2010

Straight from the middle of the boot!

Stuffed Crespelles w/Béchamel Sauce - Tender crepes filled with ricotta and spinach, nicely folded and baked with a béchamel sauce.

Citrus Asparagus - Blanched asparagus with a tangy orange dressing.

Pork Saltimbocca - Thin boneless pork quickly sautéed with prosciutto and sage.

Sour Cherry Tart - A pasta frolla crust filled with sour cherry jam with a lattice top.

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Alla Famiglia Dinner - \$50

Wednesday, May 5, 2010

Enjoy this meal with the family!

Caramelized Onion Brushchetta - The sweet flavor of caramelized onions top a chunk of crusty bread.

Roasted Red Pepper Salad - Oven-roasted peppers marinated with olives, capers, olive oil and basil.

Veal Scaloppini w/Vermouth Mushroom Sauce - Veal sautéed with mushrooms and finished with vermouth and a splash of cream.

Fusilli Scented w/Orange - Fusilli pasta with an orange scented sauce.

Cannoli Cake - Pound cake layered with traditional canola filling.

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Fresh from the Sea - \$45

Wednesday, May 19, 2010

An easy summer meal!

Neapolitan Bruschetta - Plum tomatoes & fresh mozzarella tossed with olive oil tops off crusty bread.

Baked Shrimp w/Garlic & Lemon - Oven-baked shrimp topped with seasoned breadcrumbs and drizzled with olive oil & lemon juice.

Balsamic Glazed Mushrooms - Cremini mushrooms cooked and finished with a balsamic glaze.

Coconut Basil Gelato - The flavor of coconut and basil makes a refreshing treat.



MANGIAMO!

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