

Rita Venturino

... Italian Table



Comfy Cozy Dinner - 2/9/12

Fun to make!

- Orange, Onion and Black Olive Salad** – Cross-cut oranges, red onion, and black olives lightly dressed.
- Gnocchi w/Mushroom Sauce** – Home-made gnocchi in a fresh wild mushroom sauce.
- Shrimp Scampi** – Large shrimp quickly sautéed with olive oil, garlic and bread crumbs.
- Orange Ricotta Crepes** – Sweet crepes filled with orange flavored ricotta garnished with orange sections.

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Brunch Offerings - 3/1/12

Pick one or make them all!

- Almond Olive Tapenade** – Toasted almonds, raisins, garlic, red pepper and green olives nicely seasoned.
- Insalata w/Green Apples & Almonds** – Greens topped with Granny Smith Apples and toasted almonds.
- Asparagus w/Gorgonzola Sauce** – Tender asparagus topped with Gorgonzola white sauce.
- Polenta w/Spinach & Poached Eggs** – Cornmeal polenta topped with sautéed spinach and poached egg.
- Tiramisu Parfaits** – Ladyfingers drenched with espresso layered with mascarpone cream topped with shaved chocolate.

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Special Occasion Dinner - 3/22/12

Save this one for a special meal!

- Radish Crostini** – Seared red radishes top toasted crusty bread.
- Strawberry Salad** – Baby spinach & strawberries are tossed with a sweet poppy seed dressing.
- Veal Scaloppini w/Pappardelle & Tomato Capers Sauce** – Lightly breaded sautéed veal with pappardelle-cut pasta topped with a tomato caper sauce.
- Ricotta & Mascarpone Puffs** – Petite profiteroles are filled with cheese cream.

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Springtime in Naples - 4/19/12

Pretend you are there...

- Roasted Mushroom Salad** – Warm oven-roasted mushrooms on greens topped with shaved Parmesan Cheese.
- Napolitano Lasagna Roll-Ups** – Lasagna noodles filled with ricotta topped with tomato sauce and baked.
- Spiced Spinach w/Almonds** – Add zest and crunch to this side dish.
- Apricot Upside-Down Cake** – Glazed apricots top a tender almond based cake.

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Entertaining Specialties - 5/17/12

Serve these indoors or outdoors!

- Grape Pizzettes** – Puff Pastry topped with juicy grapes, tangy onions and crunchy walnuts.
- Palermo Style Pizza** – A traditional Sicilian thick pizza topped with tomato sauce and lots of cheese.
- Tuscan-Style Ceci Salad** – Garbanzo beans, tomatoes & black olives lightly seasoned topped with saved cheese.
- Frutta Fresca w/Cannoli Cream** – Seasonal fresh fruit topped with cannoli cream.

ALL CLASSES ARE \$50



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