

Techniques of Italian Cooking 3  
October 2010  
Seasons

Monday, October 4, 2010

**SPRING**

Antipasto:

*Artichoke & Lemon Fritters (Our Family Traditional Holiday Recipe)*

*Risotto Cakes with Asparagus, Peas & Prosciutto*

Primo:

*Risotto Primavera (Best of Gino's)*

*My Nonna's Homemade Lasagna with Bechamel*

Secondi:

*Baked Ham Ginger-Rum Glaze*

*Chicken Rollatini (Best of Gino's)*

Vegetable:

*Garlic, EVOO & Sea Salt Roasted Seasonal Vegetables*

Tapas:

*Clams Casino*

*Mango-Pomegranate Guacamole*

*Lollipop Lamb Chops Tawny Port Wine Reduction*

Monday, October 11, 2010

**SUMMER**

Antipasto:

*Grilled Vegetable Quesadilla with A Warm Spicy*

*Jalapeno-Tomato Salsa*

*Avocado, Organic Heirloom Tomato, Chic Pea*

*Balsamic Glaze Salad*

*Ivana's x-mas Eve Wild Shrimp, Calamari & Scallop Sala*

Primi:

*Italian Potato Salad*

*Tortellini Salad (Best of Gino's)*

*Organic Whole Wheat Penne Positano – Spinach, Baby*

*Shrimp & Sun Dried Tomatoes (Best of Gino's)*

Secondi:

*Pollo Fiorentina – Topped with Spinach & Melted*

*Mozzarella (Best of Gino's)*

*Sole Marechiaro (Best of Gino's)*

Vegetable:

*Rosaria's Zucchini Trifolati*

Tapas:

*San Francisco Cioppino Mussels (Best of Gino's)*

*Portabella Saltimbocca*

*Bruschetta with Ricotta, Prosciutto di Parma & Garlic*

*Oven Roasted Potatoes*

Monday, October 18, 2010

**FALL**

Soup:

*Acorn Squash Soup – Toasted Walnut Butter*

*Chicken Barley Soup (Best of Gino's)*

Primi:

*Organic Pumpkin Risotto*

*Wild Mushroom Risotto*

*Butternut Squash Gnocchi with Prosciutto*

*& Peas (Best of Gino's)*

Secondi:

*Vito's Turkey Rollatini with Bacon*

*Pollo Siciliana (Best of Gino's)*

Tapas:

*Duck Breast Skewers Blood Orange Reduction*

*Blackened Scallops Gorgonzola Cream*

*Prosciutto Wrapped Asparagus – Goat Cheese Crumbles*

Monday, October 25, 2010

**WINTER**

Antipasto:

*Broccoli Rabe with Pancetta & Kalamata Olives*

*Vito's Stuffed Artichokes (Best of Gino's)*

Primi:

*Cavatelli Broccoli Rabe & Sausage (Best of Gino's)*

*Spaghetti Frutti Di Mare (Best of Gino's)*

*Baked Ziti Sorrentino (Best of Gino's)*

Secondi:

*Veal Scallopine alla Romana*

*Quick & Easy Chicken Parmigiana (Best of Gino's)*

Tapas:

*Portabella's & Rabe*

*Sliced Steak Argentinean Chimmichurri*

*Shrimp Ceviche with Watermelon*