

Italy's cuisine is rich in history and has influenced several other classical cuisines, including that of the French. Although French is considered the "Mother of all Cuisine," it was not until the marriage of Catherine d'Medici to King Henry II that the cuisine of France took on a much more refined look. Our luncheon today will identify some very traditional Italian dishes of regional significance and modernize some of this classical dishes.

Antipasto is the way that we will start the meal. In some regions of Italy, it is sometimes considered a meal by making sandwiches from the wonderful salumi, olives and distinctive cheeses. Our antipasto course will be a celebration of all the things that are great about Italy. Our cheese choices include Taleggio, a cow's milk cheese with a fruity tang, and a young Asiago, a grass-fed cow's milk cheese with a complex flavor from fruity to nutty to pungent, depending on the age of the cheese. Sopressata and mortadella will be the offerings for our cured and cooked meats and will accompany some marinated vegetables, spiced olives and white anchovies.

Traditionally, the primo, or first course is an offering of pasta, risotto or polenta. Ours is a simple creamy polenta served with a mild Italian sausage stewed in a hearty tomato sauce. It is meant to be a thick, porridge-like dish, so we won't deviate from the classic here.

The secondo, or second plate, is our main course selection. The recipe for the Osso Buco Milanese comes from a dear friend and accomplished chef, Sandro Bozzato. It is done in the style of Milan and is accompanied by the classic garnishes of saffron risotto and topped with gremolata, a mix of garlic, lemon, parsley and parmesan. And, don't forget the wonderful marrow! The second choice is a chicken served Saltimbocca, with fresh sage, fontina cheese and prosciutto. The vegetable, Broccoli Rabe, also known as rapini, is simply sautéed with garlic, oil and red pepper flakes.

The salad course follows the main course and is a modern interpretation of a traditional Caprese salad. Slices of fresh tomato give way to delicate grape tomatoes and micro basil replaces our chiffonade. We will still be drizzling with olive oil and balsamic vinegar. We hope you enjoy our take on this classic.

Our luncheon concludes with a Sicilian classic known as Cannoli Siciliano. Sweetened ricotta and mascarpone cheese fill fried pastries dipped in chocolate. Garnishes are simple, beautiful and straightforward. Enjoy a small cordial of Limoncello while you dive into this rich, yet simple dessert. And, as always...

Buono Appetito!!

antipasto

Traditional Italian first course served with spiced olives, cured meats and bruschetta

primo

Polenta con la Salsiccia ed i Pomodori

Creamy soft polenta served in a rustic style with mild Italian sausage and tomatoes

secondo

Osso Buco Milanese alla Sandro Bozzato

Braised veal shank served in the traditional-style with saffron risotto and gremolata

o

Pollo Farcito alla Saltimbocca

Chicken breast stuffed with fontina cheese, fresh sage and prosciutto served saffron risotto and sautéed broccoli rabe

contorno

Insalata Caprese

A modern interpretation of the classic fresh mozzarella and tomato salad with tear-drop tomatoes, micro basil and extra virgin olive oil

dolce

Cannoli Siciliani

Tube-shaped pastry filled with a sweet mixture of ricotta and mascarpone cheese, garnished with chocolate

