

Seafood for the Season

Thursday, March 23, 2017

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

Flounder Piccata – Tender flounder is finished with lemons and capers.

Fennel Gratin – Fennel topped with panko crumbs, cheese and grapes and baked.

Easy Tiramisu – This easy tiramisu will definitely pick you up.

Spring Holiday Traditions

Thursday, April 6, 2017

Roasted Asparagus Salad – Greens topped with thin roasted asparagus and apples.

Lamb Chops w/Espresso Wine Sauce – Lamb comes to life with wine and espresso.

Rosemary Potatoes – Russet potatoes sautéed with mushrooms and rosemary.

Italian Rice Pie – A great tradition rice pie with a phyllo crust.

Some All-Time Favorites

Thursday, April 20, 2017

Spring Salad w/Pistachio Vinaigrette – Tender greens with a zesty pistachio dressing.

Veal Scaloppini – Sautéed lightly breaded veal scallops.

Penne alla Vodka – The tube-shaped pasta marries nicely with a pink vodka sauce.

Cherry/Almond Biscotti – Amaretto soaked cherries and almonds make this biscotti special.

Mom's Special Day

Thursday, May 4, 2017

Warm Celery, Date & Almond Salad – A combination of greens with warm celery, almonds and dates.

Asparagus Stuffed Chicken – Asparagus and goat cheese nicely tucked into chicken breasts.

Grilled Polenta – Fresh made polenta grilled until crusty.

Blueberry Upside down cake – Fresh blueberries create a colorful top to this cake.

Amici and Famiglia

Thursday, May 18, 2017

Caesar Salad – All the traditional Caesar salad dressing minus the egg.

Mushroom Ravioli w/Pignoli Nut Sauce – Fresh pasta filled with Portobello mushrooms finished with a pignoli sauce.

Oven Roasted Herb Pork Tenderloin – Pork tenderloin is rubbed with herbs and quickly baked.

Raspberry crumble – The tang of raspberries fills a buttery crust.

A Fun Meal for All

Thursday, June 1, 2017

Big Fat Italian Salad – Greens, roasted red pepper, garbanzo beans, cheese, fennel and more.

Shrimp Saltimbocca – Shrimp wrapped with sage and prosciutto.

Baked Arancini (Rice Balls) – Cheese filled Arborio rice baked until nicely browned.

Linguine Phyllo Nests w/Berries & Mascarpone Cream – Baked nests of phyllo stacked w/berries & mascarpone cream.

