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A Rustic Italian Dinner....

Antipasti:

California Bruschetta drizzled w/ Balsamic Reduction
(served on tasting spoons)
Grilled Zucchini Ribbons Stuffed w/ Herb Ricotta &
Prosciutto



Primo:

Artichoke Ravioli on Pesto Pool
topped w/ shaved Parmesan Reggiano



il Secondo:

Grilled & Roasted Breast of Lemon Rosemary Chicken
over Rustic Tuscan Polenta w/ Portobello, Sautéed
Spinach & Leeks

Contorno:

Belgium endive, radicchio, baby arugula, sliced green
apple, toasted walnuts, crumbled Gorgonzola tossed in a
Citrus vinaigrette - Parmesan Crostini Crouton





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Dolce:

Torta della Nona w/ Fresh Berries & Mint Garnish
Chocolate Hazelnut Biscotti & Coffee service



Notes:

Antipasti: A traditional Italian meal starts with something to nibble on, called an antipasto (antipasti for plural), which translates into English as “before the meal.” Our appetizers!

Primo: In Italy, pasta is a first course, or primo, served as an appetizer, not as the main event. (Soup, rice, and polenta are the other options for the primo.) Ours is a giant ravioli!

il Secondo: The main course is called il secondo, or the second course. Chicken, meat, or fish are the usual choices, and portions are generally small. These main courses are usually fairly simple. Ours is not! I have added my rustic polenta recipe to this course.

Contorno: A platter of vegetables usually accompanies the main course. This side dish highlights the simple goodness of the vegetable. The word contorno loosely translates as “contours” and refers to the fact that the vegetable course helps shape and define the meal. We will finish the savory courses with a clean yet rich salad!

Dolce: A dolce (or sweet) ends a traditional Italian meal. Ours is a traditional "Grandmother's Cake" accented with the season's ripest berries. And nothing says dessert more than a touch of chocolate, so a platter of Chocolate Hazelnut Biscotti (my mother's recipe!) will accompany a rich cup of Italian roast coffee!

(All photos 2015 parties catered by Anne Apra Events!)