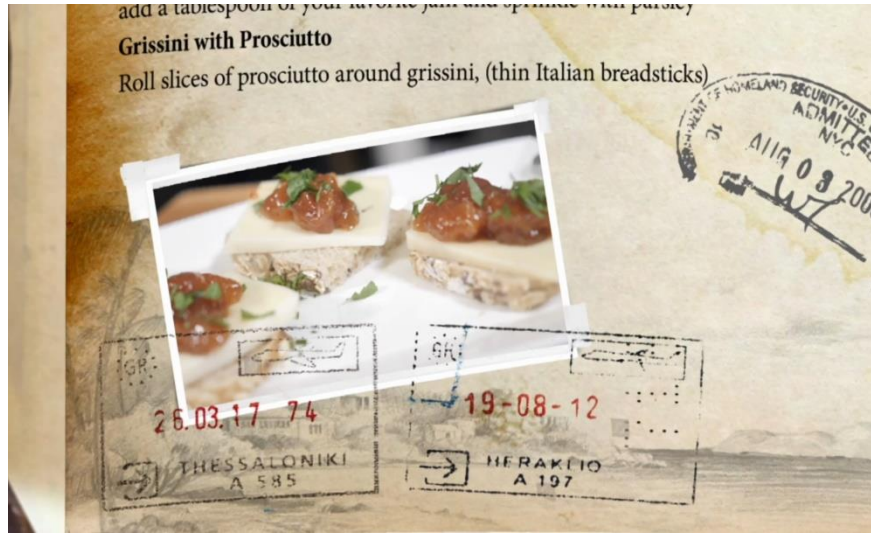


Venetian Cichetti



Crostini topped with Balsamic Sliced Strawberries and Crumbled Gorgonzola

Add a couple of tablespoons of balsamic vinegar to a bowl of sliced strawberries. Let sit for a few minutes before placing on bread, crumble gorgonzola cheese on top.

Ciabatta Bread with Smoked Trout, Avocado and Lemon

Slice the ciabatta thinly and top with a slice of avocado and then smoked trout, serve with lemon slices.

Fontina with Jam on Bread

Top a piece of rustic bread with a slice of Fontina, add a tablespoon of your favorite jam and sprinkle with parsley

Grissini with Prosciutto

Roll slices of prosciutto around grissini, (thin Italian breadsticks).

Campari Spritz

Ice Cubes

3 Parts Prosecco

2 Parts Campari

Orange Wheels

Fill a glass half full of ice cubes, add prosecco and Campari, garnish with orange.

Italian Bean Eaters Salad



- 1/3 Cup Extra Virgin Olive Oil
- 2 TB Lemon Juice
- 1 TB Grated Lemon Zest
- Sea Salt and Freshly Ground Black Pepper to taste
- 2 (15 oz) Cans Cannellini Beans, rinsed and drained
- 3 TB Red Onions, thinly sliced
- ¼ Cup Chopped Basil
- 1 Cup Grape Tomatoes, quartered
- 1 ½ Cups Artichoke Hearts
- 1 Roasted Red Pepper, chopped

Whisk together oil, juice, zest, salt and pepper. Pour over beans. Add red onion, basil, tomatoes, artichoke hearts and red pepper. Toss together and let sit on counter to allow flavors to meld. Serve at room temperature.

SCOOP

Cannellini, northern and navy beans all come from a common ancestor, the pole bean. If you can't find cannellini beans, feel free to substitute northern or navy, although cannellini beans will be the most creamy and delicious.

CLEVER

This salad is fun served up in a scooped-out tomato half. Easy to transport and so pretty!

Veronese Pasta with Fresh Tomato Sauce



- 1 Clove Garlic
- 2 Roasted Red Peppers, with 3 TB Extra Virgin Olive Oil added to the peppers
- 2 Anchovies
- 1 Tsp Red Pepper Flakes
- 1 TB Tomato Paste
- ½ Cup Chopped Tomatoes
- ½ Cup Chopped Toasted Walnuts, plus more for garnish
- Hot Pasta

Blend ingredients in the food processor, season to taste with salt and pepper. Top hot pasta with the sauce and garnish with additional walnuts