



COZZE RIPIENE · STUFFED MUSSELS

Steam the mussels with a little white wine, cool, remove from shells. To make the stuffing: chop anchovies, garlic, bread, parsley, tomatoes. Fold in parmesan & pine nuts; season with salt, pepper, lemon juice. Place mussels back in shells, cover with stuffing. Reheat in hot oven for 5 mins.

RAGU DI SALSICCIA · ITALIAN SAUSAGE SAUCE

Sauté bulk sausage with onions, carrots, celery, fennel, clove, bay leaf, salt, pepper. Add red wine & dry Marsala. Stir in tomato paste or pizza sauce, add water or stock to achieve desired consistency. Finish with basil and parmesan. Serve with your choice of pasta.