



Sons of Italy & Chef Rosita Caridi-Miller present
Abruzzese Sunday Dinner at Cibi
May 5, 2013; 4:30 PM

\$40 SOI members; \$45 non-members
Cash Bar

Antipasti

Served buffet style before dinner

**Formaggi e Salami Abruzzese
Olives**

Served with crusty Italian bread

IL Primo

Mazzarelle e Pasta fatta in casa

Mazzarelle, the bitter lettuce that grows wild in Abruzzo, is a rare find in the U.S. Abruzzese-Americans substitute the similar tasting broccoli rabe, sautéed with garlic, olive oil and a hint of hot pepper and call it *Mazzarelle*. We're serving *Mazzarelle* with pasta fatta in casa, (homemade pasta) and grated pecorino cheese, just like a Abruzzese housewife would.

Another Primo

Polenta all'Abruzzese

Polenta served with the typical Abruzzese ragu of pork, simmered in tomatoes, onion, garlic and herbs.

Il Secondo

Brodetto di pesce

Abruzzo's famous fish soup with light tomato base and whatever variety of fishes are available - calamari, shrimp, white fish, mussels, clams - you name it!

We'll serve our brodetto with crusty bread.

Dolce, Café e Té



Cicerchiata

Cicerchiata (honey balls)

Ferratelle (pizzelle)



La ferratella o pizzella