



Sons of Italy & Chef Rosita Caridi-Miller present

Calabrese Sunday Dinner at Cibi

April 29, 2012; 4:30 PM

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

Cash Bar

For reservations contact us at
585-624-9590 or info@cibi-d.com

Antipasti

Served with crusty Italian bread

Pasticcio di Spinachi e Uova

A popular Calabrese antipasto: crustless pie of spinach & eggs

Formaggio Crotonese e Salami Sopressata

Sheeps milk cheese from Crotone & Calabria's famous salami Sopresata

Olive Verde Schiacciate

Cracked green olives dressed with oregano and hot peppers

IL Primo

Maccheroni con Sugo di Costate di Maile

Cut pasta dressed with tomato & pork rib sauce

Garnished with grated pecorino cheese

IL Secondo

Served with Italian bread

Costate di Maile e Polpette di Tacchino

Meats cooked in the sauce are served with the second course, never with the pasta course.

The meats from our ragu include chunks of country pork ribs and small (at most two bites worth) meatballs, made with ground turkey, eggplant & pecorino cheese, from the modern Calabrese kitchen.

Pollo alla Calabrese

Chicken roasted with potatoes, tomato, onions and peas

The juices of chicken thighs & legs, tossed with slivered onion, chopped tomato, oregano & olive oil, infuse the sliced potatoes roasting among them. Peas are added during the final few minutes of cooking to impart a touch of spring & freshness.

InsalataVerde

Green salad, of romaine lettuce, simply dressed with salt, vinegar & olive oil

Dolce, Café e Té

Sweets, coffee and tea

Pan di Spagna e Gelato con Salsa di Fichi

Sponge cake served with ice cream, drizzled with fig sauce, laced with rum