



Sons & Daughters of Italy & Chef Rosita Caridi-Miller

Present the

Annual Regional Italian Dinner

Cuisine of Lazio

September 8, 2019

This year's menu for our annual Sons and Daughters of Italy Regional Italian Sunday dinner, offers us a taste of Lazio. Located in Central Italy and with Rome Italy's capital at the heart of Lazio's history and culture, the region boasts of a cuisine influenced since antiquity by multinational cultures, like the Roman, Greeks and Jews and that remains famous throughout the world today. The Lazio's varied terrain of coastal shores, large plains and mountains yields the makings for famous rich dishes of seafood and meat that include pork, beef, lamb and chicken. The region's mild Mediterranean climate guarantees an abundance of fruits and vegetables year-round, including artichokes, fava beans, peas, mushrooms, greens, olives, grapes, stone and citrus fruit. Lazio is also known for its famous fresh and dried pasta dishes, topped with a grating of Pecorino Romano, the area's sharp salty aged sheep's milk cheese. Among these are Bucatini all'Amatriciana and Spaghetti alla Carbonara which both include the local guanciale (cured pork cheeks or jowls). Desserts range from simple Roman wine cookies dipped in Vin Santo to the rich yet light Zuppa Inglese, the forerunner of Tiramisu.

Antipasti

Carciofi alla Romana

Roman style marinated artichokes

salumi (cured meats and cold cuts), southern Italian cheese, olives and crusty bread

IL Primo

Bucatini all'Amatriciana

Bucatini, long thin tube pasta, with Amatriciana sauce,
simply made with Guanciale (cured pork checks), tomatoes and Pecorino cheese.

Il Secondo

Stufatino Alla Romana

Beef braised in red wine

Served with

Potato gnocchi and

Vignarola

*vegetarian stew featuring Lazio's abundant vegetables
artichokes, peas and fava beans*

Insalata

Insalata di Puntarelle

Chicory salad with garlic and anchovy dressing

Frutti e Dolce

Ciambelle al Vino

Lazio's famous wine cookies

Served with seasonal fruit and Vin Santo

Sons & Daughters of Italy - Vincent Lombardi Lodge

Annual Regional Sunday Dinner

Cuisine of Lazio

Compliments of



Sunday September 8, 2019 2:00 pm

\$45.00/person

Established in 1905



**Vincent Lombardi
Lodge #2270**

Rochester, NY - Since 1972

Come join fellow lodge members, friends, family and guests from other local Italian American organizations as we get a taste of a traditional home-cooked Lazio Sunday Dinner prepared by Chef Rosita Caridi-Miller.

**Place: East Rochester Community Center, First Floor
Eyer Building, 317 Main St., East Rochester, NY**

***Parking: Off street parking and parking lot behind the building
on W. Commercial St. across from the Village Fair.***

Please fill out and return to address below by Sept. 1 with check payable to Vincent Lombardi Lodge #2270

NAME: _____

ADDRESS: _____

CITY/STATE/ZIP: _____ PHONE NUMBER: _____

EMAIL ADDRESS: _____

NUMBER OF DINNERS: _____ @ \$45.00/person

AMOUNT ENCLOSED: _____ CHECK NUMBER: _____

Please remit to Vincent Giannantonio, 61 Sunset St, Rochester NY, 14606 - Phone # 585-208-1578 or

Payment can be made by credit card. Please see Louis DiCarolis