

Traditional

TUSCAN SUNDAY DINNER

At *Cibi* deliziosi



Sunday May 4th, 2014

4:00PM

\$30/lodge members and spouses & \$35/non members

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 Tuscan Sunday Dinner prepared by Chef Rosita.

Chef Rosita has provided a great menu which is listed on the back of this flyer.

Cibi deliziosi is located in the beautiful Hamlet of Mendon, just south of Rochester.

- From Nazareth College area: Go east on East Ave towards the Village of Pittsford. Go through the main Four Corners intersection, through the light at Jefferson Road. When you get to the next major intersection, take Rt 64 (follow the white fence of the cemetery on your left). In the village of Mendon, turn right at the 4-way light onto Route 251. Cibi is about one block up on the right side.
- Please note that the entrance and parking are at the BACK of the building.



Please fill out and return to address below by April 25th with check payable to Vincent Lombardi Lodge #2270

NAME: _____

ADDRESS: _____

CITY/STATE/ZIP: _____ PHONE NUMBER: _____

EMAIL ADDRESS: _____

NUMBER OF MEMBER DINNERS: _____ @ \$30.00ea NUMBER OF NON MEMBER DINNERS @\$35: _____

AMOUNT ENCLOSED: _____ CHECK NUMBER: _____

Please remit to Jennifer Rubé, 92 Gleason Circle, East Rochester NY 14445 – (585) 381-5540



Sons of Italy
&
Chef Rosita Caridi-Miller
Annual Italian Regional Dinner
Tuscany
May 4, 2014

Typically Tuscan...

Antipasti

Salumi con melone ~ *Cold cured meats served with melon*
Served with crusty Italian bread, olives and extra virgin olive oil

Il Primo ~ 1st Course

Pappardelle con Ragu Toscano
Long ribbon pasta with Tuscan Ragu (meat & tomato sauce)
Garnished with Parmigiano Reggiano

Il Secondo ~ 2nd Course

Grilled sausages and chicken
Sausages, chicken and other light meats, simply prepared rubbed with rosemary, sage, thyme and olive oil, often grace the table of Tuscan country folk. Sausage and grilled meats are typically accompanied by fagioli all'uccelletto.

Fagioli all'uccelletto

"Beans in the style of the little bird," one of the most famous Tuscan dishes was so named because the beans are stewed in tomato and garlic, in the same way the Tuscans cooked small birds. In more modern times, Fagioli all'uccelletto usually accompanies lightly spicy sausages or grilled meats.

Polenta

A typical Tuscan side served with fagioli

Insalata ~ Salad

Romaine hearts & cucumber
Simply dressed with red wine vinegar & extra virgin olive oil

Dolce, Café e Té

Sweets, coffee and tea

Tiramisù

The famous creamy layered Italian dessert, tiramisu means "lift me up"