



VINCENT LOMBARDI LODGE REGIONAL DINNER

SUNDAY, MAY 4, 2025 AT 2:00 PM

FEATURING THE VENETO REGION

EYER BUILDING, EAST ROCHESTER

CHEF ROSITA CARIDI MILLER

CICCHETTI

Venetian Appetizers

Carpaccio di Manzo ... The Original Beef Carpaccio ... (gluten free)

Pesce in Saor ... Venetian marinated fish... (gluten free)

Formaggio Asiago ... Asiago Cheese... (gluten free)

IL PRIMO

Risi e Bisi ... Rice and Peas (vegan & gluten free)

IL SECONDO e CONTORNI e INSALATA

Pork with Sauerkraut, Fried Polenta and Asparago di Badoere (gluten free)

DOLCE e FRUTTI

Tiramisù ... Lift me up (gluten free option: Zabaglione with Strawberries)

Each course will be paired with a wine.

Coffee/tea

Tickets: \$60/member; \$70/nonmember

Deadline: April 23rd

This is a served meal. Reservations are required. No walk-ins. No refunds.

Credit card payment may be made via the link or QR code below.

To pay by check, please mail the information below with your check to:

Marisa Przepiora, 2453 Wheeler Station Rd, Bloomfield NY 14469



<https://www.paypal.com/ncp/payment/5RCFM/RQM84EES>

NAME _____

PHONE _____ EMAIL _____

MEMBERS ATTENDING _____ NON-MEMBERS ATTENDING _____

Amount enclosed _____ Check No. _____



Vincent Lombardi Lodge Regional Dinner

Featuring the Veneto Region

Chef Rosita Caridi-Miller

May 4, 2025



CICCHETTI

Venetian Appetizers



Carpaccio di Manzo ... The Original Beef Carpaccio ... (gluten free)

In 1950, Giuseppe Cipriani owner of Harry's Bar in Venice, created this dish for Countess Amalia Nani Mocenigo, whose doctors recommended she eat raw meat. He named the dish in honor of painter Vittore Carpaccio, whose style and bold colors were reminiscent of the intense red color of raw meat. Cipriani finished the dish with a sauce of mayonnaise, lemon, and Worcester. Today we'll enjoy the original Carpaccio, as served at Harry's bar today.



Pesce in Saor ... Venetian marinated fish... (gluten free)

One of the most popular cicchetti Pesce in Saor (sweet and sour fish) is an adaptation of the classic Venetian cicchetti, Sardi in Soar in which sardines are deep-fried then left to marinate with onions in a sweetened vinegar solution, then topped raisins and pine nuts. Instead of sardines, Venetians often use local fish fillets or shellfish.



Formaggio Asiago ... Asiago Cheese... (gluten free)

Asiago cheese, produced around the Alpine area of the Asiago plateau in the Veneto Region has a protected designation of origin (DOP, Denominazione di Origine Protetta). The DOP Asiago area encompasses the meadows of the Po Valley and finishes in the Alpine pastures between the Asiago plateau and the Trentino's highlands.

IL PRIMO



Risi e Bisi ... Rice and Peas (vegan & gluten free)

Venetians often serve this simple, humble, and comforting dish as a first course instead of pasta or polenta. Risi e Bisi is a cross between risotto and a rich thick soup. The rice swims in a flavorful broth lush with sweet leeks and green peas. Finished with Extra Virgin Olive Oil and served with Parmigiano Reggiano on the side, this humble dish becomes a gourmet treat!

IL SECONDO e CONTORNI e INSALATA



Pork with Sauerkraut, Fried Polenta and Asparago di Badoere (gluten free)

Rarely does sauerkraut show up on an Italian menu but it does in Pork with Sauerkraut and polenta from the town of Belluno in the Dolomite Mountain area of the Veneto near Austria. The food takes on Austrian influence while remaining Venetian, like in our dish that features the popular "salad" of *Asparago di Badoere*, slightly bitter white or sweet green asparagus enjoyed steamed and combined with hard boiled eggs seasoned only with olive oil, salt, and pepper.

DOLCE e FRUTTI



Tiramisù ... Lift me up (gluten free option: Zabaglione with Strawberries)

According to the earliest records of this world-renowned dessert, the clever madame of a popular brothel in Treviso in the 1800's, invented this hearty, yet light, sweet delight ... to ensure that her customers left her establishment with a satisfying sweet taste after services rendered. The name comes from the Treviso dialect, *Tireme su*, meaning *lift, pick, or cheer me up*. Classic Tiramisu is made with layers of Savoiardi (Italian ladyfingers) dipped in espresso coffee, egg yolks creamed with sugar, mascarpone cream, and a healthy dusting of cocoa powder. Modern recipes, like ours, add sweet spirits or fortified wine, usually rum, Vin Santo or Marsala, to the egg yolks and sugar to make a *Zabaglione*, the famous Italian custard, a rich *gluten free* dessert by itself. The obligatory fruit after an Italian dinner shows up with strawberries garnishing our Tiramisu.