



La Piazza

Gaetano's Restaurant

April 2011
Volume V, Issue IV

Piazza: An open square in a city or town where people come to congregate.

Written by Vince Giuliano
Edited by Brandon Miyoshi
Inspired by many

Food & Wine Pairing

Tuesday, April 19, 2011

All food and wine will be dedicated to the Italian region of **Friuli - Venezia Giulia**.
It will be an evening, not to be missed!

ANTIPASTI

Polenta Crostini con Scampi

Fried polenta, garlic sautéed shrimp, parmesan sauce
2009 SARTORI, Pinot Grigio

PRIMI

Minestrone Cannellini e Salvia

Fresh vegetable soup, cannellini beans, sage
2008 BELTRAME, Friuliano

SECONDI

Maiale con Porri e Peperoni

Slow roasted pork, leeks, peppers.
Served with rosemary potatoes
2008 ZELLINA, Refosco

DOLCE

Mele e Ricotta Strudel

Warm apple and ricotta strudel
Homemade Limoncello

\$42 not including tip and tax. Reservations Necessary. Call 310-326-3354.

Win a Free Dinner!

By Dori

Recently I was at my cousin's house for a cup of tea. We were talking about all the great recipes she kept from our grandmother: Stuffed cabbage, risotto ai funghi, pesto alla Genovese, crab stuffed mushrooms, etc. She handed me one of the recipes and with a very enthusiastic tone said, "this one's a winner!"

That spawned the idea to run a recipe contest!

Submit your favorite Italian recipe by mail or email it to Gaetano@GaetanosOnline.com.

The winning recipe **will receive a free dinner for two**, and the dish will be featured on our special menu! 🍷



My Mom making her famous Braciolo

Alla Clementina

In 2005, I studied in Italy for a semester abroad. Instead of living in an apartment with other students, I chose to live with a host family.



and spice. It could have been the most delicious sauce I had ever had (sorry mom). She knew I loved it so much,

she would make it three times a week. I could have eaten it morning, noon and night.

Throughout the semester, I asked her for the recipe on numerous occasions, and without fail she would always laugh, and say, “you-a-crazy.”

It takes a special person to take a total stranger into their home, and treat them as one of their own.

Clementina was definitely special. As the semester went on, we became close. She helped me survive as a foreigner in the city, and I helped her with anything she needed around the house.

My last day of living with her, she gave me a huge hug and a card. In the card, was her recipe for the Zinghara sauce.

This sauce has been brought to the menu and complimented with our homemade Three Cheese Ravioli. Next time you’re in the restaurant, come try Clementina’s sauce! 🍝

When I first tried her Pasta alla Zinghara, my mouth exploded with flavors. Sausage, pancetta, roasted red peppers, garlic, tomatoes, basil

Ciao Paesano

Many guest’s have had some questions about our Paesano club. Here are our answers to your questions:

- 1. What’s a Paesano?**
A neighbor or friend.
- 2. I receive the newsletter. Does that mean I’m a Paesano member?**
Not necessarily. The Paesano Club is fairly new, compared to our newsletter mailing list. Please give us a call to see.
- 3. How do I sign up?**
Ask your server for a sign up card. It’s free to join.
- 4. How do I accumulate points?**
Write your card number or full name on your bill.
- 5. What if I lose my card?**
That’s ok. You can accumulate points through your full name.
- 6. Can I check my points online?**
Sorry, not yet.
- 7. How do I check my points?**
Ask your server or give us a call.
- 8. How do I redeem my points?**
Tell your server you’re ready to be spoiled.
- 9. Who’s the master Paesano?**
Uncle Spence

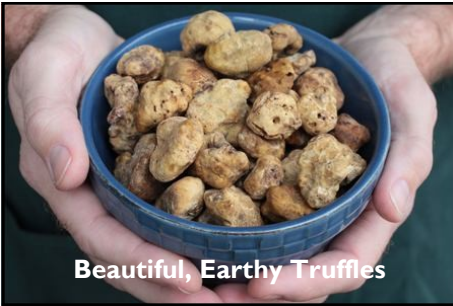


Cheese Ravioli alla Clementina



The Original Paesano’s

Truffle Hunters



Beautiful, Earthy Truffles

Our new dish, Risotto ai Carciofi Tartufo, blends the perfect flavors of **artichokes, mushrooms, herbs, parmesan and truffle oil.** The ingredient that makes this dish spectacular is the truffle oil.

Since the times of the Greeks and Romans, these fungi have been used in Europe as delicacies, as aphrodisiacs, and as medications. They are among the most expensive of the world's natural foods, often commanding as much as \$250 to \$450 per pound.

Truffles are harvested in Europe with the aid of truffle dogs, which are able to detect the strong smell of mature truffles underneath the surface of the ground. The dogs have been trained to dig into

the ground wherever they find these odors, and they willingly exchange their truffle for a dog treat and a pat on the head. Not a bad trade for the truffle hunter! 🐕



Risotto ai Carciofi Tartufo

Lunch Guerilla's

By Andreanna

At the beginning of 2011, my family and I got together and wrote down restaurant goals and objectives for the new year.

One goal of ours was to increase lunch business. To accomplish this goal, we developed the Lunch Guerilla team to increase our exposure to the surrounding businesses. Guerilla for the term coined, "Guerilla Marketing."

Our servers hit the streets, giving samples and passing out menus to local businesses.

My boyfriend, Sean, has been managing the program and thus far its been going very well. Our serving team has also been enthusiastic about the program to increase business.

Don't be surprised if we come visit your office soon! 🐕



Brittany, Sean and Jessy

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Inside this issue:	
Regional Pairing	1
Recipe Contest	1
alla Clementina	2
Paesano FAQ's	2
Truffle Hunters	3
Guerilla Marketing	3
Easter Sunday	4

Address
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Happy Easter! **Sunday, April 24, 2011**

Join us on Easter Sunday for a spectacular
All You Can Eat Brunch Buffet

Breakfast Specialties, Appetizers, Crisp Salads, Creative Pastas,
 Delicious Entrees, Fresh Baked Pastries, Artisan Breads

\$22 for Adults, \$14 for kids 12 and under



NO HUNTING NECESSARY

From now until Easter, we will be passing out an Easter egg with a special coupon treat to each table.

