



La Piazza

Gaetano's Restaurant

February 2011
Volume V, Issue II

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

Vince and the Pasta Factory



When I was young, we would go to my Grandma Dot's house every Sunday for a big pasta dinner. One Sunday I

asked, "where does pasta come from?"

With a big smile she said, "Pasta comes from De Cecco in Italy," then proceeded to show me the De Cecco brand of pasta. The beautiful blue and gold pasta box, the happy lady with wheat in her arms and the perfect color of golden pasta helped me recall a similar image: My Nana Ellen had a blue apron with gold trim and the image of the happy lady in the middle. I also recalled walking the aisles of Giuliano's, our family's deli, with Nanu Gaetano and he men-

tioned, "we only sell and eat De Cecco because it's the best." At a very early age I was fond of De Cecco.



Nana's Apron

To many of my peers, Mickey Mouse and He-Man were fictional characters of endearment. Yes, I liked them too, but I also idolized another fictional character. The happy De Cecco lady.

In 1993 when we opened Gaetano's, guess which pasta we decided to use in our dishes? Of course, De Cecco.

Fast forward to a month ago. I'm in Italy having a nice dinner with Uncle Romano and his friends. Uncle Romano is my Nana Ellen's first cousin, born and raised in Abruzzo, Italy.

So, we are having dinner and he mentions how nice the De Cecco brothers have always been to him. When I asked how he knew them, he said, "I designed all of their homes." Then when I asked him if it was possible for me to visit the factory, he said, "why not, I'll call Filippo De Cecco."

Romano and I left early the next morning for the hills of San Martino, Abruzzo, where the De Cecco factory resides. The director of the factory met us there. He



Pasta Geek

apologized on behalf of the De Cecco brothers for not being there but was glad to show us the factory.

As we walked through the gigantic doors, I could smell the fresh pasta being produced, hear the machines pumping hundreds of pounds of pasta a minute, and see the workers dressed in their blue and gold from head to toe. The director let me try fresh pasta out of the machine. I was so excited, I felt like Charlie in "Willy Wonka and the Chocolate Factory." At the end of our tour, the director gave me ten pounds of pasta and said, "Merry Christmas." It was an unforgettable experience to say the least.

To this day, we still use De Cecco pasta and always will. Yes, we pay more for it, but the quality is worth the price. The next time you have to decide between De Cecco and the other guy, you know what my vote would be. 🍝



Fresh Tortiglioni

Regional Italian Cooking

REGION NAME: Lombardia

POPULATION: 9,859,625

CAPITAL: Milan

GOVERNOR: Roberto Formigoni



Lombardia is a region in northern Italy and former home to the Lombards. The region is defined geographically by the Alps to the


north, and the Ticino, Mincio and Po Rivers on the edges of the region and to the south. The land is primarily flat, but the landscape does include some hills and marshlands.

The area leading up to the Alps is dotted with lakes created by ancient glaciers, which spread across the valley, including Lake Maggiore, Iseo, Lugano, Como and Lake Garda. The moderate temperatures allow for the cultivation of citrus, olives and wine grapes.

Risotto is considered one of the most typical first courses in Lombardia and in particular, the Risotto alla Milanese. Saffron gives this dish its signature golden color and comes from the former practice of adding a gold leaf to the rice. Throughout northern Italy, risotto is traditionally made with butter and other local ingredients like mushrooms, sausage, frogs and pumpkin. Risotto is also used in soups and vegetable minestrone.

Cattle has been raised in the plains since the Lombards first settled there, which paved the way to considerable dairy production. Some of these regional cheeses include: Lodigiano, Gorgonzola DOP, Quartirolo, Mas-

carpone and Taleggio DOP. The cattle were and still are used for meat as well.

On Tuesday, February 22, we will be featuring a four course menu from the region of Lombardia. 

La Regione di Lombardia

Food and wine pairing from the region of Lombardia

Tuesday, February 22, 2011

Each wine will be specifically chosen from Lombardia.

Il Menu

ANTIPASTI

Arugula, Bresaola e Grana Padano

Arugula, air cured beef, grana padano, parsley oil

PRIMI

Risotto alla Milanese

Risotto, saffron, butter and parmesan

SECONDI

Osso Bucco

Braised veal shank.

Served with grilled asparagus and gorgonzola sauce

DOLCE

Torta Sbrisolona

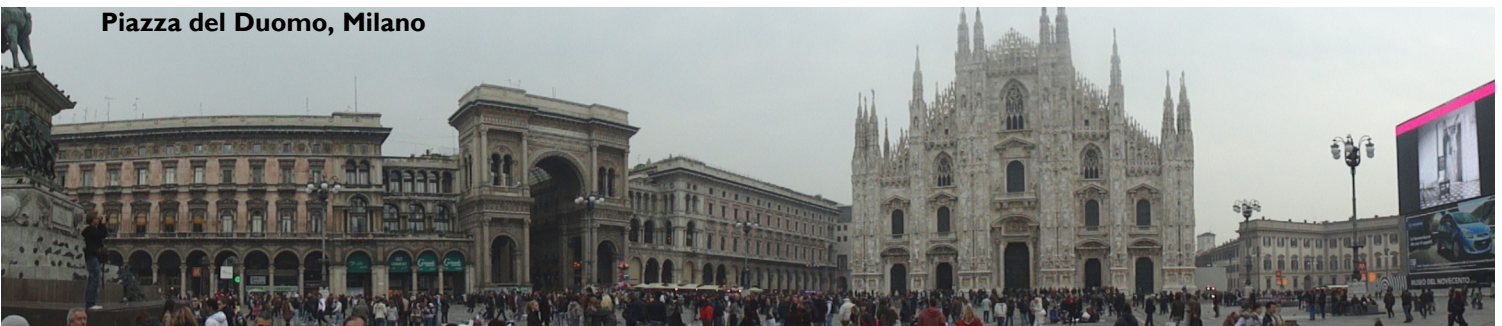
Almond cake

\$52 per person

Not including gratuity and tax

Reservations Recommended. Call 310-326-3354

Piazza del Duomo, Milano



Gaetano's Valentines Menu

ANTIPASTI

Please choose one per couple

Crostini with prosciutto, fontina, sage and balsamic glaze.

Shrimp sautéed in olive oil, garlic, white wine and parsley.

PRIMI

Please choose one per couple

Handmade ravioli filled with pears and pecorino cheese, served in a cream sauce with fresh basil and sage.

Handmade cavatelli pasta in our lobster sauce.

SECONDI

Please choose two per couple

Pan seared duck breast with citrus glaze.

Roasted red bee potatoes and fresh vegetables.

Eight ounce filet mignon with balsamic reduction. Served with mashed potatoes and fresh vegetables.

Panko crusted swordfish with lemon butter sauce. Served with spaghetti Stefano and fresh vegetables.

DOLCE

Please choose one per couple

Warm chocolate molten cake.

Creamy tiramisu.

\$95 per couple.

Tax and gratuity not included.

Check In on

Many people know me as Dori's daughter.

I'd like to introduce myself. My name is Andreanna. I recently joined the restaurant after working in the marketing department for AskJeeves.com in Oakland.

I enjoy everything


about the restaurant business. The people, the food and culture has sparked my passion for the industry.

For those of you who are Gaetano's Facebook friends, I have been posting messages, pictures and specials.

To view our latest special, go to Gaetano's Facebook page and click, "Check In."

You'll receive a free appetizer or dessert. All you have to do is show your server you "checked in" on your smart phone, and the appetizer is yours on

the house.

Next time you're in the restaurant, please feel free to introduce yourself. 

-Andreanna Giuliano



Gaetano's Restaurant
 2731 Pacific Coast Highway
 Torrance, CA 90505
 Phone: 310-326-3354
 www.GaetanosOnline.com

PRSR STD
 US POSTAGE PAID
 PERMIT NO. 944
 TORRANCE, CA

Return Service Requested

Inside this issue:	
De Cecco	1
Lombardia Wine Dinner	2
Atsa Amooore	3
Check In for Free Food	3
Winter Signatures	4

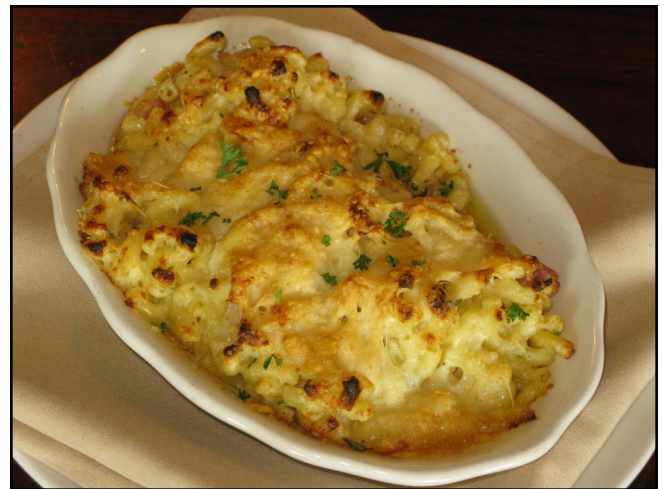
Address
 Label Here

New Winter Signatures



ARANCINI STARTER

Risotto balls filled with mushrooms, peas and parmesan, then fried and served in our cream marinara sauce.



MAC and FONTINA CARBONARA

Pasta with our creamy carbonara sauce made with pancetta, fontina, asiago and parmesan.