



La Piazza

Gaetano's Restaurant

January 2011
Volume V, Issue I

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

From Gaetano's Kitchen

Osso Bucco Serves 4

This famous northern Italian dish literally means, "hole in the bone," referring to the marrow hole at the center of the veal shank. Serve with Polenta or Risotto and a nice glass of Brunello wine.

Ingredients

- 2 pounds veal shanks
- 1/4 cup all-purpose flour
- 1/4 cup butter
- 2 cloves garlic, crushed
- 1 yellow onion, chopped
- 1 large carrot, chopped
- 1 large celery piece, chopped
- 2/3 cup dry white wine
- 2/3 cup beef stock
- 1 (14.5 ounce) can diced tomatoes
- Salt and pepper to taste
- 1/2 cup chopped fresh parsley
- 1 clove garlic, minced
- 2 teaspoons grated lemon zest

Directions

1. Dust the veal shanks lightly with flour. Melt the butter in a pot over high heat. Add the veal, and cook until browned on the outside. Remove to a dish, and keep warm.
2. Add two cloves of crushed garlic, onion, carrots and celery to the pot and cook until tender. Return the veal to the pot and add the wine. Cook on high heat.
3. When the wine has evaporated (you'll know because you will see very little liquid in the pot) pour in the canned tomatoes and beef stock. Season with salt and pepper. Cover and simmer over low heat for 1 1/2 hours.
4. In a small bowl, mix together the parsley, 1 clove of garlic and lemon zest. Place in the pot towards the end of cooking the veal.
5. Buon Appetito! 🍴



Fresh Baked Rolls

A guest asked me the other night where we bought our dinner rolls. When I told him we make them fresh everyday, he gave me a look as to say, "come on bud, really?" I looked at him with a straight face and said, "I'm serious. At 5:00 in the afternoon they come out of our ovens everyday." With a grin, he then replied, "no wonder they're so good!" He bought two dozen.

Simply put, food tastes better when it's made in small batches and by hand, rather than a machine. We pride ourselves on our homemade products. 🍴



Regional Italian Cooking

Piedmonte

REGION NAME: Piemonte

POPULATION: 4.4 million

CAPITAL: Torino

GOVERNOR: Roberto Cota



Did you know America was a country long before Italy was? Be-

fore the year 1860, Italy was made up of numerous tiny kingdoms, each belonging to a separate entity. In 1848, Giuseppe Garibaldi, the Italian commander from Piedmonte, led a group of soldiers throughout Italy uniting the land.



The region of Piedmonte played such a major role in the unification of Italy that the king of Piedmonte, Vittorio Emanuele II, became known as the first king of Italy.

Piedmonte is located in the far North East corner of Italy, bordering France and Switzerland. The region's climate is one of the coldest climates in all of Italy, which constitutes for very hearty dishes.

Piedmontese cooking is among the best of the Italian regions. Great wines come from Piedmonte, and it's not a coinci-



dence that the land that produces great wine also produces great cuisine.

On January 25th we will feature a four course Piedmontese wine dinner not to be missed. 🍷

La Regione di Piedmonte

Tuesday, January 25, 2011

Each course is served with a taste of wine.
Each wine will be specifically chosen from Piedmonte.

Il Menu

ANTIPASTI

Tartino di Fichi, Prosciutto e Gorgonzola

Fig tart with gorgonzola cream sauce and thinly sliced prosciutto.

PRIMI

Gnocchi con Crimini e Truffle Oil

Hand made potato gnocchi with crimini mushrooms, truffle oil, white wine and parmesan cheese.

SECONDI

Brasato al Barolo

Top sirloin braised in Barolo wine, pureed tomatoes and fresh vegetables.
Served with sautéed green beans and yellow onions.

DOLCE

Hazelnut Cake

With a dollop of fresh whipped cream

\$44 per person.

Not including tip and tax.

Reservations Recommended. Call 310-326-3354.

Gaetano's 17th Anniversary Party

Wednesday, January 19, 2011. By Dori

I'm very thankful to have delighted many palates over the past 17 years. Gaetano's has been a significant part of our lives and we hope it has been a part of yours as well.

On behalf of our team and family, on **Wednesday, January 19, we will be featuring a special menu with our 1993 prices!**

If you'd like to order off our regular menu, that's ok too.

We will also have live music that night. Reservations are recommended, so give us a call. 📞



Our old location

“That’s Am ❤️❤️❤️❤️ re!”

Valentine's day will be here faster than you can say, “I'm sorry honey, but I forgot to make a reservation.” So do the smart thing and make your reservation today.

We will be having an impressive couples menu that will leave your significant other satisfied.

For reservations **Call 310-326-3354 or go to www.GaetanosOnline.com**

Valentine's Day is Monday, February 14, 2011. 📅

Italy By the Numbers

- **1/2 Pound.** The amount of bread an Italian consumes each day.
- **1.27 Children.** The average Italian family has today. Compare that to 6.83 in 1920.



Giovanni Fabbri and I at his pasta factory

- **26 Gallons.** The amount of wine the average Italian drinks each year.
- **60 Pounds.** The amount of pasta the average Italian consumes each year.

- **\$4000.** The amount thrown into Rome's Trevi Fountain everyday.



My Great Grandfather, Vincent, serenading my Great Grandmother, Angelina, in Brooklyn.

1993 Menu

- Italian Chopped Salad...5.95**
- California Chopped Salad...5.95**
- Gaetano Sandwich...3.95**
- Grilled Chicken Sandwich...4.95**
- Spaghetti and Meatballs...4.95**
- Lasagna...5.95**

Sorry, no coupons will be accepted when dining off this menu

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Address
 Label Here

Gaetano Nights

Girls Night Out
 MONDAYS



Smaller plates
 Plentiful courses
 Salmon Creek Wine for \$4.50
 And boys can order off the menu too!

Family Night
 TUESDAY'S



- Family Style •
- Four Courses •
- Feeds Four •

\$45

Double Paesano Points
 WEDNESDAY'S

\$ \$

Sign up for our exclusive Paesano Loyalty Club and receive points for every dollar spent!

Wine Night
 THURSDAY'S



Enjoy our chef's three course set menu, each course paired with a taste of wine.

Live Music
 FRIDAY'S



David Graham