



La Piazza

Gaetano's Restaurant

June 2011
Volume V, Issue VI

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, June 21, 2011
da Toscana

All food and wine will be dedicated to the Italian region of **Tuscany**. It will be an evening not to be missed!

ANTIPASTI

Ravioli di Noci

Three cheese ravioli in our walnut sauce
2008 *ROCCA DELLE MACIE*, *Vermentino*

ZUPPA

Pappa Pomodoro

Tomato, vegetable and bread soup
2008 *GABBIANO*, *Chianti Classico*

SECONDI

Arista

Roasted pork loin, stuffed with garlic, rosemary and sage.
Served with roasted potatoes and fresh vegetables
2006 *LA BRACCESCA*, *Rosso di Montepulciano*

DOLCE

Cantucci di Prato

Homemade cookies made Prato style
2005 *LUNGAROTTI*, *Vin Santo*

\$42 Per Person. Reservations Required. Call 310-326-3354.

Grandma Dot's Meatballs



Grandma Dot


Recently a guest asked me, "who is Grandma Dot, and does she really make your meatballs?"

On the description for our Spaghetti and Meatballs dish, our menu states, "Spaghetti and meat sauce served with Grandma Dot's famous meatballs." I totally understand how this guest would be confused. What I told him is similar to what I'm going to tell you:

Grandma Dot was my Mom's mother. She was born in Brooklyn, her parents were immigrants from Italy, she was the baby of six, and her cooking was to die for! She worked at Gaetano's from our inception up to when she passed, walking from table to table, making sure our food was excellent.

She cooked frequently for family and friends and developed a recipe for meatballs that people would salivate over. She would hand mix the ground beef with parmesan, eggs, parsley, garlic, homemade breadcrumbs and a touch of water. She'd roll, fry, then simmer in marinara sauce from morning to night, making them very tender.



When we opened our restaurant in 1993, there was no doubt we would be putting her famous meatballs on our menu. She made all the meatballs at first, but after a while she taught our cooks how to make the balls of deliciousness. 

Recipe Contest Winner by Dori

In our April newsletter, I featured a recipe contest in which I asked you to submit your favorite recipes. The best recipe would win a free dinner for two. Well, we have a winner!

Joseph Santoreone of Torrance, submitted his recipe for:

“Rotisserie Chicken Ravioli in a Lime - Cream Sauce.”

We will be featuring this special from June 12 - June 18. Come try Joseph’s recipe all week long! 🍷



Half-Off Bottles of Wine by Allie

Recently I went out to dinner for my friend’s birthday. We enjoyed their house wine which was ok, but I thought next



time we need to splurge and try a better bottle of wine. Then I had the idea to run a special at

our restaurant, for wines at half price. It gives you a chance to sample the fine wines we have on our wine list, at a discounted price.

Every Sunday, starting at 5:00pm, we feature half off bottles of wine. **ANY bottle of wine.**

Enjoy the last hours of the weekend, with a discounted bottle of wine. 🍷

Give and Receive

Here’s an idea for Dad or the Grad. Give them a gift card for them to enjoy the finest Italian food around.

From June 1 thru June 30, with every gift card

purchase of \$25, we will be giving an **extra \$5 bonus coupon** (coupon expires September 31)! 🍷



Newest Arrival

Come experience our new dish that everyone is loving!

The Veal Milanese is Parmesan crusted veal topped with our lemon,

butter and parmesan sauce. We serve it with garlic mashed potatoes and fresh vegetables. 🍷



Feed Your Grad

With graduations here, let Gaetano's take care of all your party wants and needs. Try our **Grad Catering Special** for your friends and family to enjoy.

Valid from June 1 - June 30
Serves 10 - 12 people

STARTER

One pound of Bruschetta with seasoned toast

SALAD

Choose one to feed your whole party

California Chopped, Italian Chopped or Pear and Gorgonzola

PASTA

Penne, mushrooms, spinach, artichoke hearts, tomatoes, parmesan, garlic - olive oil sauce

ENTRÉE

Choose one to feed your whole party

Chicken Parmigiana or Chicken Marsala

\$9.95 per person

Feed Your Dad

Sunday, June 19 is Father's Day!
We will be featuring a brunch buffet for the whole family to enjoy.
Served with unlimited juice, soda and/or coffee.

- The Italian scramble made with eggs, Italian sausage, peppers, onions, cheddar and mozzarella •
- Applewood Bacon •
- Honey Ham •
- Scrambled Eggs •
- Breakfast Potatoes •
- Almond and Oat Crusted French Toast •
- Fried Pizza Dough with Sweetened Ricotta •
- Breakfast Pastries •

Our regular menu is also available.
Reservations Recommended.
\$12.95 per adult. \$8.95 per child.

Father's Day Weekend Specials

Bowtie al Giorgio

Italian sausage, zucchini and onions in our creamy tomato sauce...14.95

Lasagna alla Bolognese Agnello

Oven baked lasagna with our lamb, mushroom and herb Bolognese sauce...16.95

Pollo al Forno

Herb roasted chicken breast served with red roasted potatoes and fresh vegetables...18.49

Halibut Cioppino

Seafood stew made with halibut, clams, mussels, calamari, shrimp, garlic and pureed tomatoes...25.49

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“Feed the Fam”
Family Night
 Every Tuesday

**Four Courses.
 Feeds Four People.
 For Only \$45.**

Take out is available.
 Reservations recommended.



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