



# La Piazza

## Gaetano's Restaurant

March 2011  
Volume V, Issue III

**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.

Since I've returned from Italy, many people have asked me, "why does the food taste better in Italy?"

It's a very simple answer:  
The ingredients.

Instead of producing their fruits and vegetables in mass quantities like we do here, their produce is cultivated in small batches by men and women who have learned through generations of



Parmigiano - Reggiano Cows


teachings. Produce isn't imported from far away places. It comes from down the road, up the hill or the next town over.

Better care is taken of their livestock. Their pigs are fed parmigiano - reggiano, their cows are grass fed, their chickens roam free. Rancher's treat the animals well because they know the better treated the animals are, the better tasting the animals will be. Simple and true.

Breads and pastries are baked, purchased and eaten that day. No preservatives are added.. Anything left over is used for soup or crostini or bruschetta.

Piazza San Ambrogio, Florence



We, at Gaetano's, have always worked very closely with our local food vendors to ensure we receive the highest grade, local products available. We understand everything starts with the ingredients, which makes our food one of a kind. We will always purchase the best tasting ingredients on the market, ensuring when it reaches your plate, your palate will be satisfied. 

### It's a No-Brainer


Our new spring seasonal menu was the easiest choice to make.

Not only does the food taste better because its at it's highest peak of flavor, but it's less expensive.

New items on our seasonal menu will be highlights of what the Spring has to offer.

One item we are really excited about is our homemade cavatelli pasta in asparagus-

almond pesto.

Cavatelli pasta is made with flour, eggs and ricotta cheese. It's delicate and light texture is a perfect compliment to the seasonal asparagus sauce. 



Coming March 18

# Regional Italian Cooking

REGION NAME: Veneto

POPULATION: 4,912,438

CAPITAL: Venice

GOVERNOR: Luca Zaia



Located in the Northeast, the diverse landscape of the Veneto is reflected in the region's diverse cuisine, influenced in large part by the

region's history, cultural open-mindedness and presence of the most powerful maritime republic.

Grains, like corn and rice, are grown in the flatlands. Rice is a particularly versatile ingredient, and here you will find risotto made with everything from giblets, meat, fish and eel, to fresh seasonal vegetables.

Along the Adriatic coast, fish soups, or brodetti, are traditionally served as first courses. Chioggia, a picturesque coastal town located just south of Venice, is particularly famous for its fish soup and incredi-

ble fish market.

The mountainous areas of the Veneto are known for their excellent cheeses, the most famous of which is Asiago DOP. The regional salumi are also quite enjoyable, including Prosciutto Veneto DOP and Soppresa Vicentina.



wine pairing dinner, from the region of Veneto. Join us. 🍷

On Tuesday, March 15th we will be featuring a four course,

## La Regione di Veneto

Food and wine pairing from the region of Veneto

Tuesday, March 15, 2011

### Il Menu

#### ANTIPASTI

##### **Pastisso de Radicio**

Crepe with béchamel, parmesan and radicchio  
*A Mano, Soave*

#### SECONDI

##### **Risotto alla Pescatora**

Risotto, clams, mussels, calamari and shrimp in our tomato sauce  
*Sartori, Valpolicella*

#### DOLCE

##### **Zaleti**

Polenta buns with raisins and grappa  
*Cantine Maschio, Prosecco*

\$40

Not including tip and tax.

Reservations Necessary.

Call 310-326-3354.





### Blood Orange Mojito

Blood oranges are at their peak seasonal flavor throughout Spring.

made with blood orange puree, fresh mint, Bacardi rum, simple syrup, soda water and a fresh slice of blood orange. 📷

We'd like to introduce the Blood Orange Mojito,

### Chef Tips

- When cutting vegetables, to be used for a sauce, try to cut each piece the exact same size. This will allow for the sauce to be more evenly flavored.

- To prevent meat sticking to a grill, put a small amount of oil on a paper towel, then rub the grill with it.

- Don't cry! When cutting an onion, place the peeled onion in a bowl of cold water and let sit for a minute.

- Fresh herbs trump dried herbs. At all costs, use the fresh. 📷



### New Vino



We have added some new wines to our wine selection, one of which has been receiving great feedback from our guests.

#### Sartori Valpolicella 2007.

This rich, garnet-red in color wine has a unique, dried fruit bouquet, with hints of ripe plum and spice. Deep and full bodied with luscious berry flavors, and a dry finish. A robust, warm, velvety red wine.

It compliments well our hearty dishes and red sauces such as the Osso Bucco, Chicken alla Parmigiana and Lasagna.

To view our full wine portfolio please visit [GaetanosOnline.com](http://GaetanosOnline.com). 📷

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Address  
 Label Here

**The MUCH Improved Baked Mostaccioli**

The perfect blend of oven baked ingredients, just got better. Come try for yourself.

Mostaccioli, meat sauce, homemade crumbled meat-balls, ricotta cheese and melted mozzarella cheese. 🍷

Buon Appetito!

