



# La Piazza

## Gaetano's Restaurant

May 2011  
Volume V, Issue V

**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, May 17, 2011

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

#### ANTIPASTI

##### **Prosciutto con Asparagi**

Prosciutto wrapped in grilled asparagus and parmesan cheese  
*2007 TRE MONTI, Vigna Rio Trebbiano*

#### PRIMI

##### **Insalata di Emiglia Romagna**

Mixed greens, Roma tomatoes,  
Parmigiano Reggiano, balsamic vinegar di Modena.  
*2008 CANALETTO, Pinot Nero*

#### SECONDI

##### **Filet al Balsamico**

Beef filet with our balsamic sauce.  
Rosemary red roasted potatoes and rainbow chard.  
*2009 SONO, Sangiovese di Romagna*

#### DOLCE

##### **Torta di Pera**

Warm pear cake with crème Inglese.  
*CANTINE RIUNITE, Lambrusco*

\$49 Per Person. Reservations Required. Call 310-326-3354.

## The King of Cheese

Have you had Parmigiano Reggiano? I'm not talking about the parmesan in the green cylinder you find at the super market. I'm talking about the King of all cheeses where strict laws can only declare the cheese, "Parmigiano Reggiano DOP."

To become a true Parmigiano Reggiano, a couple of things must take place:

1. The cheese must be produced in Emiglia - Romagna.
2. The cows must be grass fed and live on free range farms.
3. The cheese must sit in a salt brine for 25 days.
4. The cheese must be dry aged for at least 12 months.
5. The Parmigiano-Reggiano Consorzio inspects each and every cheese. If the master grader declares the cheese is suitable for resale, the Parmigiano Reggiano DOP symbol will be burned on the cheese wheel.

The cheese is very expensive and hard to come by. We will be featuring the delicacy on our Regional Menu for the month of May. Hope to see you then! 



# Mother's Day

## Mimosa Brunch Buffet

Sunday, May 8th, 2011

Served with unlimited fresh juice, coffee and mimosa's

- The Italian Scramble made with Italian Sausage, Onions, Peppers, Cheddar and Mozzarella •
  - Scrambled Eggs •
  - Applewood Bacon •
  - Thick Cut Ham •
- The Best Breakfast Potatoes •
  - Bradley's Bread Pudding •
  - Oat Crusted French Toast with Maple Syrup •
- Fresh Strawberries, Cantaloupe, Honey Dew and Pineapple •
  - Fresh Baked Rolls •
- Italian Chopped Salad with Homemade Italian Vinaigrette •
- Pear and Gorgonzola Salad with Homemade Pear Vinaigrette •
  - Mini Lamb Meatballs •
- Penne with Mushrooms, Artichoke Hearts, Roma Tomatoes and Spinach in our Olive Oil – Garlic Sauce •
- Breaded Chicken with Marinara Sauce and Melted Fontina Cheese •
- Chuck Roast slowly braised in Chianti and Stewed Tomatoes •
  - Fresh Grilled Salmon topped with our Honey Glaze •
  - Fresh Steamed Vegetables •
- Fresh Baked Chocolate Chip Cookies •
  - Homemade Cheesecake Bites •
  - Chocolate Brownies •

\$32 for Adults, \$14 for Kids Ten and Under  
Reservations Recommended



1989



2009

## Aunt Minnie's 100th Birthday!

Everyone's favorite Aunt turns 100 on May 9th!

Her smile is one of a kind and her heart is larger than life. She says a prayer for each of her 100 plus family members every day.

We love her more than words can express, and can't wait for her birthday celebration!

**Happy Birthday Aunt Min!** 📷



"We Love You Aunt Min"

## Salute to your Health

As the Summer months approach, we always find a jump in sales of our healthy menu items. A dish that our lunch guests often praise is the **Petite Grilled Salmon with**

**Asparagus - Almond Pesto.** It's served with pasta, fresh steamed vegetables and a garden salad with your choice of homemade dressing.

Simple, Healthy, Delicious! 📷



Served Lunch Daily

## When Life Gives You Lemons...Make Limoncello

Limoncello's popularity stems from both its simplicity and its heritage. Made from three basic ingredients lemon, sugar and alcohol, it captures the spirit of the Italian lifestyle in a glass.

Served at the end of a meal as a digestif, our limoncello is served ice-cold. The chill of the liquid and the sweet-tart taste of the lemon is the ideal

way to unwind at the end of a meal.

We are now **making limoncello at the restaurant.** It's actually easier than you might think. We infuse lemon peel in vodka for three weeks. Mix it with simple syrup, refrigerate and serve chilled. Try it the next time you visit with us. 📷



Homemade Deliciousness

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## Treat Mamma to Dinner

Mother's Day will be here before you can say, "Mom, I'm so sorry I forgot to make reservations on your special day." Treat her to a one of a kind dinner that she will remember forever!

Along with our menu, we will be featuring Mother's Day Specials:

### **Pork Shoulder Braised in Wine, Peppers and Onions**

Served with roasted red potatoes and fresh vegetables.

### **Grilled Salmon with Roasted Tomato and Cream Purée**

Served with lentil bean puttanesca.

### **Tuscan Short Ribs**

Served with creamy polenta and roasted asparagus.

### **Scallop and Bacon Salad**

Mixed greens, grilled scallops, bacon, tear drop tomatoes, goat cheese and balsamic vinaigrette.

Grilled Salmon with Tomato and Cream Puree



Reservations Recommended. Call 310-326-3354 or go to [www.GaetanosOnline.com](http://www.GaetanosOnline.com)