



La Piazza

Gaetano's Restaurant

October 2011
Volume V, Issue X

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

Campania Regional Dinner

On October 18th, we will be featuring a four course feast highlighting items from the Italian region of Campania. Join us for an incredible night!

ANTIPASTI

Pizzette Margherita

Homemade mini pizza, marinara sauce, mozzarella cheese.

PRIMI

Pepperone Ripieni

Artichoke and mushroom stuffed red bell pepper.

SECONDI

Pork Braciolo

Searched pork tenderloin, capers, toasted pine nuts, lemon butter sauce.

DOLCE


Mousse di Limoncello

Limoncello mousse layered with fresh strawberries and lady fingers

\$28. Reservations Necessary.
Call 310-326-3354

Pizza Margherita

In 1889, Raffaele Esposito created the first pizza in Naples, Campania. He named it, "Pizza Margherita," in honor of Italy's first Queen, Queen Margherita Emmanuele.

To Italians, the Margherita pizza consists of pizza sauce, mozzarella cheese and a garnish of basil. To Americans, the Margherita pizza consists of fresh tomatoes, basil and mozzarella. Whichever you prefer, the creation of the pizza is one of the greatest culinary creations known to the world. 




San Marzano Tomatoes

In 1770, the King of Peru sent tomato seeds to the King of Naples as a gift. The seeds were planted in the nearby volcanic soil of San Marzano, where the tomatoes flourished in production and flavor. With the hot sun and volcanic soil, the tomatoes of San Marzano are given the most robust flavor and are known as the best tomatoes in the world.



Today, true San Marzano tomatoes are generally unavailable because small Italian farmers have turned to machines, rather than the hand-harvested San Marzano tomatoes. The true San Marzano tomatoes are only available at exorbitant prices.

We searched for the most similar tasting tomato and found a high quality tomato called **La Alta Cucina**, produced by the Stanislaus Tomato Company. Each tomato can is filled to the brim with sweet, tender, ultra-premium plum tomatoes in "Naturale" style juice, packed from select tomato varieties chosen by Stanislaus for their fresh fragrance, exquisite flavor, and delicate "melt-in-your-mouth" texture. 

Feed.

Nothing uplifts the soul like that of feeding your family, friends, employees and/or co-workers. You feel great about it, and it makes them feel special as well.

We've designed a "catering special" that is easy to order, serve and enjoy.

For only \$12.95 per person, you and your group can enjoy a feast of high quality Italian food. It's delicious, convenient and is a great value. 🍷



We'll deliver to your event

Catering Special FEEDS TEN

SIGNATURE SALAD

Choose one for the entire party

Cal Chopped, Italian Chopped or
Pear & Gorgonzola

FUSILLI VERDURE

Fusilli, fresh spinach, Roma tomatoes, artichoke hearts,
mushrooms, olive oil-garlic sauce

CHICKEN ENTREE

Choose one for the entire party

Chicken Parmigiana or Chicken Marsala

SPECIAL INCLUDES

Homemade rolls, fresh baked cookies,
cold drinks, plates and plasticware

\$12.95 per person. Ten person minimum.

Harvest Time

Fall is in the air and the Chianti harvest crush is underway. The vendemmia is the fall grape harvest, an exciting time to be in the wine regions of Italy, particularly Chianti. Peak ripeness for these grapes occurs in late September to early October. Wine growing families throughout the region focus all their attention on getting the grapes off the vine and processed.

If you are driving through

Tuscany, you may find yourself stuck behind tractors, trucks and tankers moving the grapes and the newly pressed wine around.

Stop into a farm that offers wine tasting, inhale the heady smell of the wine beginning to ferment. By mid-October, you'll often start to see restaurants proudly advertising that the "Chianti Nuovo" or New Chianti is available. Just around the cor-

ner is the olive harvest...more to come on that soon. 🍷



Chianti fields

Fall Favorites

Butternut Squash Ravioli

Tis the season to celebrate our most popular ravioli. Our homemade favorite is filled with butternut squash, creamy mozzarella, grated parmesan and fresh herbs. It's served with fresh basil and sage in our parmesan cream sauce. You have got to try these exquisite ravioli! 🍽️



Pumpkin Spice Martini

A perfect sip to a chilled evening. We mix Absolut Vanilla, Toriani pumpkin spice and Baileys to create the most perfect October drink. 🍸



Pumpkin Cheesecake

A layer of delicious pumpkin cake is topped with a blend of sour cream, cream cheese and pumpkin. This delectable cheesecake is decorated with a whipped cream lattice design, whipped cream border, and accented with a chocolate butterscotch pumpkin. 🍰



The Best Beer by Andreanna

A couple of months ago we (Gaetano's) were sampling food at the Manhattan Beach Young Professional Fair. Among the local restaurants, there were also wineries and breweries offering tastings. I did a little sampling of my own and came across a Torrance brewery, called *Strand Brewing Company*. The amber ale was one of the best beers I have ever tasted; I knew I had to have it on our beer list. Try Strand Brew the next time you are in the restaurant! 🍺

Name: Beach House Brew

Style: Amber Ale

Color: Light Copper

Bitterness: n/a

Alcohol: 5.1% ABV

Hops: Summit, Cascade, Amarillo

Notes: Slightly hoppier amber. Hoppy but not bitter - well within the style guidelines. Floral nose. Full malt characteristics. Nutty.



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

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

Return Service Requested

Inside this issue:	
Regional Dinner	1
San Marzano Tomatoes	1
Pizza Margherita	1
Feed.	2
Catering Special	2
Harvest Time	2
Fall Favorites	3
Strand Brew	3
Pizza 101	4



Address
 Label Here



Pizza 101

**For Kids that want to learn how to,
 “toss a pie,” sign up for our Pizza Class!**

Tuesday October 11 at 3:30

Tuesday, October 25 at 3:30

\$19.95 per child.
 Space is limited.
 Call to make a reservation.
 310-326-3354

If you wish to be taken off our mailing list, please contact Leroy at Leroy@GaetanosOnline.com