



La Piazza

Gaetano's Restaurant

September 2011
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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

Abruzzo Regional Dinner

On September 20th, we will be featuring a three course feast highlighting items from Abruzzo. Join us for an incredible night!

ANTIPASTI

Scamorza Fritta con Pesto

Fried scamorza cheese, basil pesto, extra virgin - olive oil mixed greens

PRIMI

Fusilli alla Molisana

Fusilli, garlic, onions, fresh herbs, pureed tomatoes, shredded pork shoulder, Italian sausage

SECONDI

Cioppino d'Avola

Sea bass, calamari, shrimp, mussels, clams, lightly spiced tomato sauce

DOLCE

Spumoni

Our Italian ice cream favorite

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

The Big Ciabatta

NEW! Now featuring on our catering menu, the Ciabattone! Over a foot - long ciabatta sandwich with meat, cheese, and fresh cut produce piled high. Enjoy any of our signature sandwiches on our menu, for your guests to enjoy for \$29.

Please give us at least 24 hours to prepare. 🍷



Perfect for Football Parties



For the Girls

Every Monday night is Girls Night Out at the restaurant. We feature a menu that includes smaller portions and glasses of wine for only \$4.50.

Make a reservation online or over the phone, and bring your friends in.

...And boys can order off the menu too. 🍷

Homemade Tagliatelle

NEW! Similar to Fettuccini, we are now making a pasta by hand called Tagliatelle, simply using flour, eggs and olive oil. We serve it with our sauce made with shredded short ribs, Chianti wine, beef stock, fresh vegetables, herbs and spices, then cooked for four hours until the meat becomes fork tender. It's a "must-try," addition to our menu. 🍷



New Seafood Items

Scallops con Pancetta

Seasoned and seared scallops, pancetta, cannellini beans, spinach, fresh tomatoes.



Linguini Pescatore

Clams, mussels, calamari, shrimp, fresh seafood tomato sauce.



Shrimp Spiedini Salad

Grilled shrimp, onions and peppers skewer, field greens, bacon, red grape tomatoes, gorgonzola dressing.



In and Out Lunches by Andreanna

When I was working for Ask.com, I was given a one hour lunch break, which unfortunately, resulted in me eating at my desk most of the time. There just wasn't enough time to enjoy a wholesome lunch at a restaurant!

This gave me the idea to

lunches for the work force, by allowing call-in or faxed orders.

All you have to do is give us a call or fax us your order before you leave the office. By the time you arrive at Gaetano's, your order should be ready! 🍷



Check out our current menu at www.GaetanoOnline.com

Happiest Hours



Calamari Fritti

Monday thru Friday.
2:00 pm to 6:00 pm.

Half off Starters.

Wine for \$4.

Beers for \$3.

Cocktails for \$1 off.



Al Fresco Dining

Uncle Romano



In 2003, before I left for my study abroad semester in Rome, my Nana mentioned I should meet her first cousin, Romano. Nobody in our family had ever met him and it would have been very special to her if I was to meet him. To fulfill her wishes, I made it a point to meet Romano.

When I boarded my train from Rome to Pescara, I boarded the wrong train, delaying my arrival for two hours. Without a cell phone or computer to email, I was hoping he was there to greet me.

When I arrived at the, "Stazione di Pescara," there was a man, short of stature, olive skin and an angry face staring at me. Not having a clue of what he looked like, I walked up slowly and said, "Romano?" The frown turned into the biggest, laughable smile you'd ever see as he shouted, "Oh, Vincent!!!" and gave me a huge hug.

We grabbed dinner with his son, Massimo, and Massimo's family. We walked around the city, then went back to Romano's apartment where we talked, ate biscotti and drank espresso.

The next morning, Romano and I drove into a little hill town about 45 miles from Pescara called Montebello. We walked around the city, talked with a couple locals, then he stopped in front of a house and smiled.

"What?" I said

Very slowly he said, "This is where your great - great grandparents lived."

I was moved. I always had thought of my ancestors being so far removed from my world, that it was almost like they were from another planet. But here we stood on the steps of my ancestor's home, bringing our lives closer together.

In 2007, Romano visited us in California, where my Nana and him met for the first time. All of their lives they had known about each other, yet never met. Although they couldn't understand each other's languages very well, it was something special to see them together! 📷



Nana and Romano looking at old photos

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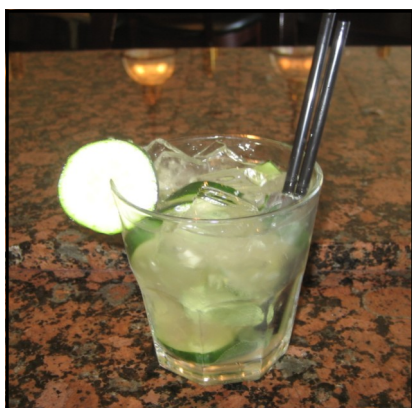


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New Signature Drinks

The Sage Lady

Absolut Mandarin, Simple Syrup, Cointreau,
 Muddled with Fresh Sage and Cucumbers



Blood Orange Mojito

Bacardi rum, Blood Orange Puree, Fresh Mint, Lime
 Juice and Simple Syrup

Strawberry Basilico

Absolut, Fresh Strawberries and Basil,
 Lemonade, Strawberry Puree, Simple Syrup

Non Alcoholic Strawberry Palmer

A blend of Ice Tea, Lemonade and Strawberry Puree

Non Alcoholic Mint Limonata

Lemonade muddled with Fresh Mint and Soda Water

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