

*Gaetano's Restaurant*  
*Sardegna Regional Dinner*

Wednesday, February 22, 2012

**ANTIPASTI**

**Pomodoro Ripieno**

Stuffed Roma tomato, garlic, parmesan bread crumbs,  
fresh herbs, melted fontina

*Recommended Wine: Sartori Pinot Grigio*

**PRIMI**

**Penne con Salsiccia**

Penne, Italian fennel sausage, ricotta, garlic,  
Roma tomatoes, fresh basil

*Recommended Wine: Canaletto, Pinot Noir*

**SECONDI**

**Scampi alla Griglia**

Grilled scampi, lemon garlic sauce.  
Sautéed spinach and onions

*Recommended Wine: La Solatia, Chardonnay*

**DOLCE**

**Pizza Fritta**

Fried pizza dough, sweetened ricotta,  
powdered sugar, fresh strawberries

*Recommended Wine: Chateau St Michelle, Riesling*

\$34. Reservations Necessary

Call 310-326-3354

## *Gaetano's Restaurant*



Calabria is a peninsula within the Italian peninsula, otherwise known as the toe of the boot. The Greeks settled along the Calabrian coast founded many of the region's most splendid cities, including Reggio, Locri, Crotona, and Sibari

Calabrians are resourceful people. Although the coast was fairly uninhabitable due to natural disasters and marine invasions, fish is still caught and eaten regularly. Calabrians also seem to make the most of what little vegetation can grow in the mountainous terrain. Among the most popular produce are eggplant, tomatoes and porcini mushrooms.

Fish and seafood are used in many regional recipes. Swordfish is extremely common, and tuna to a lesser degree. Tonight we offer our fresh grilled swordfish in a lemon, white wine and caper sauce. It is a perfect compliment to the Calabrian people.

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