

Nonna's Words

“Cooking brings the whole world together as one Famiglia.”

Nonna always wanted us to know how to cook. It was her way of bringing peace and civilization. She never owned a microwave. In fact, she would say:

“A microwave leaves more time for fighting and less time for cooking.”

Everything was made from scratch and slow simmered to perfection. If she wasn't making a meal, she was baking breads, sweets and other delectables. Nonna made sure that her children and grandchildren knew where they came from and how to make a meal for themselves. She even showed us discipline in the culinary arts. All those hours in her kitchen inspired me to bring these recipes and meals to you. We all have grandmothers, but the lucky ones have a Nonna.

PASTA AMORE

Fresh Ingredients.

Filled with family and love.

Benvenuto a casa.



www.pastaamore.com



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Bringing our Famiglia to yours

Food from Nonna

As Nonna always says “Ognuno deve mangiare,”(everyone must eat). Pasta Amore follows this philosophy in providing for your family or office celebrations big or small. We are available to bring Nonna’s cooking to you or you are able to reserve our catering room. We provide our full range of menu options for the smaller gatherings in addition to a buffet style with pizza, pasta, and salad. For larger gatherings over 50 people, we offer buffet style customized to your tastes. For pricing information please contact us in person, on the phone or at our website www.pastaamore.com



**PASTA
AMORE**

Lessons from Nonna

Want to learn to cook the way we did? Then join us! Every first Saturday of the month, we offer cooking classes in traditional Italian food just the way Nonna use to make. Come learn from our chefs and from our family the art of creating timeless and tasty Italian food. Classes are limited to the first 50 people and each class costs \$25 per person. The first session from 7am-9am instructs in Italian sweets and breads while the 9:30am-11:30pm covers Italian meals. Don't miss out on the excitement and fun! For more information and to sign up, visit www.pastaamore.com.

Recipe from Nonna

Red Wine Risotto

Ingredients

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|----------------|-----------------------|
| 2 T Olive Oil | 3/4 c arbrice |
| 1 Medium Onion | 3/4 c. Barbera wine |
| Salt & Pepper | 3 1/2 c chicken broth |
| Garlic cloves | 1/4 c grated Romano |

Ingredients

1. Heat oil in large skillet over medium heat. Add the chopped onion, 1/2 tsp salt, and 1/4 tsp pepper and cook. Add garlic to your taste. Cover skillet.
2. Add rice and cook, stirring for 1 minute. Add wine and broth. Simmer until absorbed stir occasionally until tender between 18-20 minutes. Stir in Romano and serve.