

Frallarenza's Menu

Appetizer

- 1 Cheese Salt cake (with yeast) by Aunt Pina with Parma ham and salame
- 2 Salt cake filled with cheese and cooked ham
- 3 Salt cake filled with escarole, raisins and pine nuts
- 4 Salt cake filled with ricotta cheese and spinaches

First Course

- 1 Tagliatelle homemade with Bologna's meat ragù
- 2 Tagliatelle homemade with tomatoes and ricotta cheese (from Naples)
- 3 Potatoes Dumplings homemade with Bologna's meat ragù
- 4 Potatoes Dumplings (gnocchi) homemade or "trofie" pasta with Genova pesto
- 5 Lasagne with Bologna's meat ragù
- 6 Lasagne with radicchio (red-leafed salad)
- 7 Cannelloni with pecorino cheese and honey
- 8 Baked pasta with zucchini
- 9 "Orecchiette" pasta with Sicily broccoli
- 10 Pasta with eggplants and mozzarella
- 11 Beans soup with homemade "maltagliati" pasta
"Pomodori sotto in coppa" (only on summertime):
- 12 a special ancient "poor" recipe from Naples with spaghetti, fresh tomatoes, olive oil, basil, garlic, hot pepper, and a lot of parmigiano cheese, all baked in the oven

Second Course (Meat)

- 1 Pork Roast with cognac and cooked ham
- 2 Beef meat roulade with cooked ham, sage and Cognac
- 3 Chicken breast with orange or lemon juice
- 4 Pork Escalope with orange juice or Marsala
- 5 Beef meat balls with tomato sauce (on request with mushrooms)
- 6 Pork Stew cacciatore (Wild Boar on request)

Second Course (Vegetarian)

- 1 Balls of spinach and ricotta cheese with tomato sauce or sage and butter
- 2 Flan with fennels, cheese and besciamella
- 3 Flan with leeks, cheese and besciamella
- 4 Borlotti Beans with tomato sauce in pan

Side Dishes

- 1 Grilled sweet peppers
- 2 Grilled Spicy Eggplants
- 3 Caponata from Sicily (sweet and sour eggplants, tomatoes, onions and capers)
- 4 Cianfotta (mixed vegetables stewed)
- 5 Zucchini flowers and mixed vegetables fried with batter (only on summer)
- 6 Caprese (fresh tomatoes and mozzarella)

Dessert

- 1 Nonna Luisa's Tart with apricot, or quince apple or black grapes jam
- 2 Tart with ricotta cheese or crème patissière
- 3 Pastiera napoletana: a famous tart from Naples, made with ricotta cheese and much more!
- 4 Pattona (cake made with chestnuts flour)
- 5 Tiramisù
- 6 Profiteroles
- 7 Sacher Tart
- 8 Strawberry Tart with homemade sponge cake and whipped cream
- 9 Strudel with apple, raisins and cinnamon
- 10 "Frappe" di Nonna Maria: a simple fried and crunchy dessert known all over Italy for Carnival
- 11 Seadas (from Sardinia, a fried crunchy dough filled with cheese and honey on the top)