

# **ITALY**

## **STARTER**

### **CARCIOFI ALLA GIUDIA**

FRIED ARTICHOKES, LEMON — HERB AIOLI

Formal and business dinner seating is different in Italy than in the United States. The main guest, host or eldest will not sit at the head of the table but in the middle on the long side of the table.

## **ENTREE**

### **EGGPLANT PARMESAN**

ORECCHIETTE PASTA, SPICY SAUSAGE - SWEET PEPPER RAGU

When shown to your place at a dinner table, you should wait for your host or hostess to seat themselves before you do. They will often direct you to your seat.

## **SIDE**

### **BROCCOLI RABE**

PANCETTA

Also known as rapini or in Sicily, cime di rape, broccoli rabe is a somewhat bitter, leafy green with a nutty flavor. In Sicily, it is usually sautéed with olive oil and served with pasta or on the side with fish.

## **DESSERT**

### **TIRAMISU**

Prendiamo un caffè?" is a very common expression/greeting in Italy meaning "do you feel like having a coffee?". Espresso is the technical term for what Italians call caffè and is the main coffee drink. Cappuccinos or any caffè with milk are for mornings only. While Starbucks has stores in Italy and is growing the trend of getting coffee "to go" most of the locals will frequent coffee bars where they will stand while drinking their caffè.