



## **COOKING WITH CARLO — SEPT 27 & 28 6PM-9PM**

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### **FIRST COURSE — ARANCINI DI RISO**

A CLASSIC SICILIAN RICE BALL~ SAFFRON INFUSED ARBORIO RICE FILLED WITH ANGUS BEEF BOLOGNESE, ENGLISH PEAS & PARMIGIANO-REGGIANO- THEN HAND ROLLED IN ITALIAN BREAD CRUMBS & SERVED GOLDEN BROWN- COMPLIMENTED WITH SAN MARZANO DIPPING SAUCE

### **SECOND COURSE — BRAISED SHORT RIB MANICOTTI**

HOMEMADE PASTA SLEEVES FILLED PARMIGIANO, RICOTTA & MOZZARELLA WITH BRAISED ANGUS BEEF SHORT RIBS MARINATED IN A CHIANTI DEMI GLAZE, THEN SLOW-COOKED FOR 72 HOURS WITH ROASTED GARLIC & DICED ONIONS- FINISHED IN A CLASSIC BÉCHAMEL SAUCE THEN TOPPED WITH MELTED HOMEMADE MOZZARELLA

### **MAIN COURSE**

#### **PESCE ALL'ACQUA PAZZA**

A NEAPOLITAN CLASSIC~ FILET OF ATLANTIC COD SAUTÉED IN "CRAZY WATER" WITH PLUM GRAPE TOMATOES, DICED RUSSET POTATOES & ROASTED GARLIC IN A NEAPOLITAN BROTH INFUSED WITH DRY VERMOUTH & IMPORTED OLIVE OIL

OR

#### **HUNGARIAN FILET MIGNON GOULASH**

CHOICE FILET MIGNON GOULASH SLOW COOKED FOR 72 HOURS IN CABERNET SAUVIGNON WITH WHITE ONIONS, PAPRIKA & TRADITIONAL HUNGARIAN SPICES- SERVED ON A BED OF SOFT POLENTA

### **DESSERT**

#### **RUM BABA (BABA AU RHUM)**

YEAST CAKE SATURATED IN RUM INFUSED SYRUP TOPPED WITH WHIPPED PASTRY CREAM