



VINCENT LOMBARDI LODGE REGIONAL DINNER

SUNDAY, APRIL 28, 2023 AT 1:30 PM
FEATURING THE PUGLIA REGION

EYER BUILDING, EAST ROCHESTER
CHEF ROSITA CARIDI MILLER

ANTIPASTI

Benedetto di Pasqua: Consists of soppressata, capocollo, sliced salted ricotta, sliced hard-boiled eggs, and thinly sliced citrus fruits.

Focaccia Barese: A famous street food of Puglia also served as an antipasto. The dough is made with wheat flour, a mix of hard and soft wheats, and potatoes and topped with tomatoes, olives, oregano, and olive oil.

IL PRIMO

Orecchiette Maritate Con Polpettine: *Married Orecchiette with Little Meatballs.* Maritate marries two types of pasta: *orecchiette* and *maccarruni*. *Pasta and meatballs* at the same course uses only polpettine.

IL SECONDO

Pesce Spada Agli Aromi: Swordfish is cooked with an aromatic sauce of garlic and herbs.

Tiella Riso, Patate e Carciofi: *Tiella of Rice, Potatoes and Artichokes* Vegetarian version of the famous Tiella Barese, a dish that dates back to ancient Apulia, without the mussels.

INSALATA

Insalata Pugliese: A Pugliese salad features the colors of Italy and the delicious flavors of the Region's food specialties: the savoriness of green baby lettuce, the sweetness of dried or confit red cherry tomatoes, the white creaminess of Burrata cheese, and the crunchiness of crumbled taralli.

FRUTTI e DOLCE

Taralli di Pasqua & Fresh Fruit: Every Italian meal ends with fruit and, on special occasions, a sweet treat. A sweet, typical of the Puglia Region is Taralli di Pasqua, Puglia's decadent version of the glazed donut with candied sprinkles.

Each course will be paired with a wine.

Coffee/tea

Tickets: \$60/member; \$70/nonmember

Deadline to RSVP April 19th

This is a served meal. Reservations are required. No walk-ins. No refunds.

NAME _____

PHONE _____ EMAIL _____

NUMBER ATTENDING _____ TOTAL AMOUNT _____

RSVP with payment to: Marisa Przepiora, 4552 Wildflower Drive Canandaigua NY 14424

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