



The # 1 Extra Virgin Olive Oil Brand in Italy
is proud to present

“Fall Umbrian Flavors and Aromas Under the California Sun”

a culinary tour of Umbria featuring these great
Italian restaurants of Southern California:

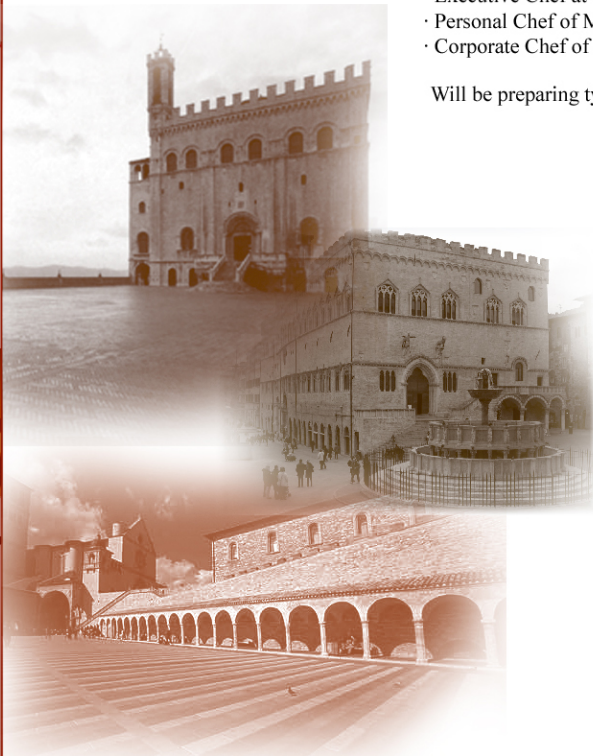
Nov. 12th, La Terza in Los Angeles
Nov. 13th, Drago in Santa Monica
Nov. 14th, Valentino in Santa Monica
Nov 15th, The Belvedere at The Peninsula Hotel in Beverly Hills



Chef Angelo Franchini, whose accomplishments include:

- Executive Chef at the “3 Vasselle” Restaurant and Wine Museum in Torgiano (PG), Italy
- Personal Chef of Maestro Gian Carlo Menotti, Founder of the “Spoleto Festival”
- Corporate Chef of the Monini Culinary Center, “Frantoio del Poggiolo”, Spoleto (PG)

Will be preparing typical umbrian recipes dating back to the 14th century, including:



Antipasti

Aubergines parmigiana style
Zucchini blossom stuffed with ricotta cheese cherry tomatoes and basil
Toasted bread with chicken liver pate
Marinated beef carpaccio with extra virgin olive oil and laurel

Primi

Penne norcina style (with homemade sausage)
Rice with red wine, gorgonzola and pears
Umbrian Lentil soup

Secondi

Boneless leg lamb old style (with fresh herbs)
Wild boar in juniper sauce
Guinea fowl in a rosemary sauce

Contorni

Roasted potatoes Spoleto style
Sautéed spinach with garlic and chilli flakes
Baked vegetables with bread crumbs

Dolci

Panna cotta with berries
Crescionda Spoletina
Hazelnut semifreddo

MONINI
www.monini.com/usa

This unique opportunity to present traditional Umbrian recipes is made possible
with the support of “The Chef’s Warehouse”,
the quality source for specialty foods and beverages nationwide

