

Sardegna

Regional Dinner..Friday, September 21, 2018

Cocktails-6:00 PM.....Dinner-7:00 pm

MENU: From our own Cookbook: 'Cooking With Giovanni Caboto'

- Zucchine Ripiene, p.280 (Giacomina [Corda] Marras, Arzachena, Olbia-Tempio)

(Stuffed Zucchini)

- Zuppa di Pesce Senza Spine, p.282 (Giovanna [Lasia] Corda, Ozieri, Sassari)

(Boneless Fish Soup)

- Spaghetti di Mare al Zafferano, p.281 (Teresa Manca, Palau, Olbia-Tempio)

(Spaghetti Seafood with Saffron)

- Agnello al Forno, p.284 (Gavina [Corda] Marchesi, Alghero, Sassari)

(Roasted Lamb)

- Chef Steve's Special Salad, Bread Rolls, Coffee and Tea

- Dessert: Seadas

Red and White Wine from Sardegna available for purchase

Tickets: \$50/Person - Information Caboto Club Office 519-252-8383

Note: Tickets must be paid by Wednesday, September 12, 2018 to guarantee your reservation!

Nota bene: I biglietti devono essere pagati entro Mercoledì, 12 Settembre, 2018, per garantire la vostra prenotazione!

Chairman: Gino Piazza.....Co-Chairman: Paolo Corda

