

# Lombardia

**Regional Dinner..Friday, October 6, 2017**

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

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

**- Piatto di Antipasti**

**(Antipasto Plate)**

**- Risotto alla Milanese, p.73 (Nives Rossi, Milano)**

**(Risotto with Saffron)**

**- Pesce in Carpione, p.74 (Rita [Corti] Ostinelli, Erba, Como)**

**(Trout in Wine/Vinegar Sauce)**

**- Cassoeula/Bottagio con Polenta, p.77 (Marina [Padovan] Lia, Como)**

**(Stewed Pork with Savoy Cabbage and Polenta)**

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

**- Dessert: Paradello con Miele (Apple Omelette with Honey)**

***\*Red and White Wine from Lombardia available for purchase\****

**Tickets: \$45/Person - Information Caboto Club Office 519-252-8383**

***Note: Tickets must be paid by Wednesday, September 27, 2017 to guarantee your reservation!***

***Nota bene: I biglietti devono essere pagati entro Mercoledì, 27 Settembre, 2017, per garantire la vostra prenotazione!***

**Chairman: Gino Piazza.....Co-Chairman: Nicola Di Salvo**

