

RECIPES OF THE SEASON

provided by Chef Gino Marchetti.

INVOLTINI DI VITELLO CON ASPARAGI

500 gr.	veal scaloppini	150 oz.	35% cream
1 bunch	cooked asparagus	6 oz.	white wine
100 gr.	sliced Italian prosciutto	1 tbs.	butter
50 gr.	sliced parmigano		Olive oil
100 gr.	cherry tomatoes		Basil Leaves

Pound the veal scaloppini thin and sprinkle with pepper, place a slice of prosciutto on the veal. Add some parmigano cheese and 2 asparagus cut in half. Roll the veal, close with one or two tooth picks to keep firm.

In a skillet with warm olive oil and butter, sprinkle the veal rolls with flour and brown in all sides. Add the white wine and let evaporate. Add the cherry tomatoes cut in half. Sauté for two minutes and add the basil and cream. Cover and cook for 10 minutes. Remove the meat to let the sauce thicken and then serve.



**RISTORANTE
BOCCACCIO**
901 Lawrence Ave W
Toronto Ontario Canada

RESERVATIONS
416 789 5555

PASTA ALLA CHITARRA CON FAVE E SALSICCE

1 pk.	Spaghetti chitarra	3	sage leaves
200 gr.	fresh Italian sausage	50 gr.	parmesan cheese
250 gr.	fresh fava beans	4 oz.	white vinegar
4	eggs, shelled	8 oz.	stock
2	cloves of garlic		Salt & pepper
1	stem of rosemary		

Cut the sausage in pieces. In a skillet, warm the olive oil; add sausages, garlic, rosemary and sage. Cook slowly for 10 minutes. Add fresh fava beans and stock, let simmer until fava are cooked.

Bring to boil 1 litre of water with white wine vinegar and one tsp. of salt. Add the eggs and simmer for 4 minutes.

Cook the pasta, drain and add to sauce. Finish with parmesan. Serve individually with one egg on top of the pasta.

Gino Marchetti - Executive Chef, Ristorante Boccaccio

Under the direction of chef Gino Marchetti, Ristorante Boccaccio, located in Columbus Centre, is considered one of the city's true Italian restaurants. Lunch and dinner menus offer a variety of expertly prepared Italian favourites, with an emphasis on fresh ingredients and authentic flavour.

The classically trained Marchetti, who studied at the famed Villa Santa Maria school in Italy, is also the mastermind behind the menus for the restaurant's popular theme nights. Patrons are treated to menus that reflect the cuisine from a particular region of Italy, such as Sicily and Abruzzo, while enjoying expertly paired regional wines.

Consistently listed as one of Toronto's best restaurants by publications such as *Toronto Life*, Ristorante Boccaccio participates in the popular seasonal promotions, drawing big crowds all year long.

Join us for lunch, dinner or a special occasion – Italian style! For reservations call 416-789-5555.

