



# VERISMO MENU

"Voi lo sapete"

## *aperitivo: negroni*

---

This cocktail is a summer favorite and its commingling of bitterness and sweetness sets up any meal just right.

**1 oz. gin**  
**1 oz. Campari**  
**1 oz. sweet vermouth**  
**Orange Twist, for garnish**

Stir all liquid ingredients with ice. Strain into rocks glass filled with ice. Garnish with the orange twist.

## *fried zucchini*

---

Not much to be said here except: yum.  
Serves 4-6.

**1 lb. fresh zucchini, washed**  
**2/3 C flour**  
**Vegetable oil**  
**Salt**

Cut the ends off the zucchini, and slice the zucchini lengthwise into slices about 1/8 inch thick.

Put 1 cup water in a wide bowl and gradually whisk in the flour, constantly beating, until the batter has the consistency of sour cream.

Fill a skillet or cast iron pan about halfway up with oil and turn heat on high. When the oil is quite hot, drop zucchini slices into batter with a fork, coating both sides. Slide slices into oil, which should be hot enough that zucchini will sizzle on contact. Add more slices, but don't crowd the pan.

Cook until fine golden crust forms on one side, then flip. Transfer onto a platter lined with paper towels and sprinkle with salt. Serve hot.

## *tomato sauce with onion and butter*

---

This sauce, on account of its easy preparation and rich, sweet flavor, is an irresistible favorite. If it's summer and you have access to great, fresh, farmers' market tomatoes, use the sweetest, least watery varieties you can find (like plum). Otherwise, high quality canned tomatoes are the way to go. Seek out San Marzano canned tomatoes, often imported from Italy. Serves 4-6

**2 lbs. fresh tomatoes (see note below on preparation), or 2 cups canned tomatoes, cut up, with their juice**

**5 tablespoons butter**

**1 medium onion, peeled, its root removed, and cut in half**

**Rind from a piece of parmigiano-reggiano (if you have it)**

**1 to 1 ½ lbs. pasta**

**Freshly grated parmigiano-reggiano for the table**

Put the tomatoes, butter, onion, parmigiano rind (if using), and a big pinch of salt in a saucepan. Bring to a very slow simmer, and cook uncovered for 45 minutes, or until the fat floats free from the tomato. Stir occasionally, smashing any large pieces of tomato with the back of a wooden spoon. Discard onion (and rind) and correct for salt before tossing with pasta of your choice.

Note: if using fresh tomatoes, you must first blanch them. Plunge the tomatoes in boiling water for a minute or less. Drain them, and as soon as you can handle them, skin them, and cut into coarse pieces.

Recipes adapted from *Essentials of Classic Italian Cooking* by Marcella Hazan

**LA CENA È PRONTA**

**WWW.LACENAEPRONTA.COM**