

# DINNER & BOOK

*Saturdays @ 10:30am with repeats  
every Monday @ 6:00pm*

**Heat by Bill Buford**

## **Menu**

Melon and Prosciutto  
Buffalo Mozzarella and Tomatoes  
Italian pasta with Tomato Sauce with Garlic and Basil  
Pasta Fresca  
Chocolate Cannoli  
Vino Santo and Amaretti

### **Melon and Prosciutto**

Slice and peel ripe muskmelon and wrap with very thin slices of prosciutto  
Either skewer alternating slices or whole mozzarella balls with small tomatoes.  
Drizzle with olive oil and sprinkle basil chiffonade over the skewers.

Boil pasta, any style.

Prepare one of the 2 following sauces:

### **Tomato Sauce with Garlic and Basil**

1 large bunch fresh basil  
2 pounds fresh, ripe tomatoes. choose fresh, skinned tomatoes or use 2 cups  
canned imported Italian plum tomatoes, drained and cut up.  
5 garlic cloves, peeled and chopped fine  
5 T. extra virgin olive oil  
Salt  
Black pepper, ground fresh  
1 pound past.

Rinse basil leaves and shake off all the moisture. Tear all but the tiniest leaves  
by hand into small pieces.

Put tomatoes, garlic olive oil, salt and several grindings of pepper into a  
saucepan and turn heat to medium high. Cook for 20-25 minutes. Taste and  
correct for salt.

As soon as the sauce is done, mix in the torn-up basil, keeping aside a few  
pieces to add when tossing the pasta.

## **Pasta Fresco**

5 fresh tomatoes, 2 minced garlic buds, 8 whole Italian olives, salt and pepper.  
8-10 fresh basil leaves.

Chop the tomatoes, mince the garlic very finely. Drizzle with olive oil. Add whole olives. Chop some of the basil. Mix gently. Over a plate of cooked pasta, heap the tomatoe mixture and top with whole olive leaves. Do not cook the tomatoes.