

**Dinner and A Book**  
**Episode 601**

**An Intimate Renaissance dinner for Two**  
**Serves 2-4 people**

**Tuscan Bean Soup**

Chop 1 onion  
1 small can tomato soup  
1 clove garlic  
1 cup water  
1 can of white beans, strained and rinsed  
1 can diced tomatoes

Cook onions in olive oil.  
Add chopped garlic, beans, diced tomatoes and water.  
Add 1 hand full of pasta, any kind. Tuck used bow ties. Cook 15 minutes and serve with crusty bread.

**Antipasto**

5-7 leaves Basil  
1/2 pound chopped prosciutto, not finely chopped  
8 good Greek olives  
1/2 jar marinated artichokes  
1/2 cup sun dried tomatoes.

On a flat plate, arrange dark leaves of lettuce. Scatter slices of ham, sun dried tomatoes, artichokes, olives and top with basil leaves.

**Sole Veneziano**

2 filets of sole  
Olive oil  
2 tablespoons flour  
1 kiwi, chopped  
salt and pepper  
bread crumbs  
1 lemon

Dip the filets in breadcrumbs. Heat oil. Saute filets 3 minutes on 1 side and 2 minutes on the other side.

To make the sauce: Melt butter in the skillet. Sprinkle in some flour. Add some white wine. Stir. Add chopped kiwi. Pour over filets arrange on a dish. Decorate with sliced lemons and chopped parsley.

### **Tonnellini**

Make a cream sauce. Add chopped garlic, 3 ounces of shaved Parmesan cheese. Chop button mushroom. In a separate pan, cook Tonnellini pasta stuffed with spinach. cook 8 minutes and then drain. Add Tonnellini to cream sauce. Serve with crusty Italian bread and Cecchi red wine.