

La Cantina

A LITTLE PIECE OF ITALY IN THE HEART OF CHESTER

August 2010



Ciao Bella/ Bello, hoping our August newsletter finds you all in good health, rested and invigorated following the holiday period, despite the dreadful English weather! Hope you have managed to catch a few rays of sunshine, wherever you have been!

- Our **Wednesday** and **Thursday** offer of 3 courses and a glass of wine now £16.95, have proved very popular throughout August. Most evenings fully booked, so come and try this fantastic offer, but do book early to avoid disappointment.
- **La Cantina cookery school** continues to be a success, with Marco and Dave running really informative, good fun evenings, suitable for all age groups and abilities. For more information, please call us.
- **Roman Food and Wine Tasting** – August's Food and Wine tasting centered on Roman /Lazio cuisine and wines. To give you a taste of the evening, the menu with delicious accompanying wines was as follows :-
Pomodori di Riso- medium sized ripe tomatoes stuffed with risotto rice, herbs and tomato pulp and baked with olive oil, served with Zandotti Frascati wine
Assagi di Pasta being:-
Tagliolini al Salmone- fresh pasta mixed with smoked salmon, rocket, lemon and crème fraiche

Bucatini alla Matriciana- dried thick long pasta with a sauce of pancetta, garlic, peperoncino and a little fresh tomato, topped with pecorino cheese.

Quadrucci e piselli-squares of fresh pasta with fresh peas, stock and celery served with grated parmesan cheese. All of the pasta dishes were served with Custodi Orvieto wine.

La Vignarole-a light Roman stew with a base of pancetta, light stock, white sweet onion and leek, artichoke, fresh peas, broad beans, greens finished with prosciutto crudo & grated parmesan or pecorino romano. This delicious stew was served with Zandotti Malvasia wine.

Filetti di Spigola al Cartoccio-fillets of sea bass cooked in the oven finished with lemon zest and light chilli melted butter, served with D'Amico 'Falesia' Chardonnay.

Involtni di Vitello e Carciofi- fresh veal cut thinly and braised with a little artichoke, potato and stock served with Custodi 'Austero' 06 Merlot.

Frutta Formaggi- a small selection of fresh in season fruits and cheeses, served with Zandotti 'La Petrosa' 04 wine.

EVENTS CALENDAR

Italian Cookery School-dates for September are each Monday commencing 6th, apart from 20th
Outstanding value at £24 per head

Food and Wine Tasting – gastronomic tour of Turin and the Piemonte region on Monday, 20th Sept.

RESERVE A TABLE NOW

For further information on any of these events please contact us

La Cantina Chester Ltd.- Italian Ristorante, Cafe, Deli & Bar

5, Boughton, Chester, CH3 5AE Tel: 01244 401413 e:info@lacantinachester.com

www.lacantinachester.com

ITALIAN FOOD AND WINE TASTING

Gastronomic tour of Italy – Our tour of Italy has now taken us to Sicily, Rome, Venice, Tuscany and we now invite you to join us on Monday 20th September at 7pm when we will be exploring Piemonte /Turin food and wines. These evenings are great value, now at £27.50; you will sample approx six mouthwatering dishes and wines. The evenings are rounded off with a quiz on the area and a prize (to drink!).

Lunchtime Specials – We are now serving lovely fresh Home cooked food at the great value of 1 course for £6.95, 2 courses for £9.95 or 3 courses for £12.95. Come and join us for an appetizing , nutritious lunch !!! If you are busy with work you can enjoy this and be in and out in 45 mins, or even take it home or to the office with you .

Deli Service – In the very near future we will open a small retail section at La Cantina based on a wide selection of Juliusz's wines, primarily Italian but some other quality European wines. Also a selection of specialist Italian food, coffee, teas and beverages. We plan to provide within that a small selection of prepared foods, that you can buy to finish off cooking or warming at home, with accompanying menus, recipes and ideas. We will also deliver by hand locally or by courier for more remote customers!!A list of products and descriptions are under preparation.

TUESDAYS AT LA CANTINA

From 7th Sept. we will be open on Tuesdays offering a variety of Venetian and Roman cuisine. 2 courses and a half carafe of wine for £14(starter/main or main/dessert) or a variety of Venetian style 'cichetti'(like tapas) 3-6 smaller plates and a half carafe of wine for £9-£14

3 COURSES and GLASS of WINE: £16.95

Great value for money on a Wednesday and Thursday, delicious freshly cooked menu, all products locally sourced and some from Italy. If there is a particular dish you want, phone us the day before and we'll do our best. Booking recommended!!!!



Interesting Fact

Did you know that pig cheek (guanciale) or home cured pancetta is often used as a base for spicy tomato sauces or other authentic Italian dishes and these can be bought at Chester market! We use it in our pasta sauces.