

## MEDITERRANEAN PASTA

¼ cup capers  
½ cup diced bell peppers  
½ cup diced onions  
½ cup black olives  
¼ cup sun-dried tomatoes  
½ cup diced artichoke hearts  
½ cup lemon juice  
¾ cup white wine  
6 tbsp butter  
1 package Pasta

Giovanni B. Russo



*G. B. Russo & Son*

**A Family  
Tradition**

Since 1905

Frank D. Russo

Put water on to boil. In large sauté pan, heat butter and add all vegetables. Sauté for 2 to 3 minutes on high heat deglaze with lemon juice and white wine. Simmer for 2 minutes. Cook pasta to package directions, strain and toss with vegetables and sauce. Serve with fresh grated Parmesan cheese and your favorite crusty Italian bread.

Recommended pasta: Tomato Basil Garlic Fettuccini or any classic flavor.



*Villa Russo*

**ASTI SPUMANTE**

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