



## Gorgonzola & Shrimp Gnocchi



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2770 29th Street S.E. • Grand Rapids, MI  
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Amount	Measurement	PrepType	Ingredient
2	tablespoons	minced	garlic
2	ounces		olive oil, extra virgin
8	ounces		heavy cream
4	ounces		gorgonzola cheese
4	ounces		broccoli florets
16	ounces		gnocchi
8	ounces		shrimp



1. Boil, drain and cool gnocchi.
2. In a sauté pan, add olive oil, shrimp, garlic and broccoli; cook until done.
3. Add heavy cream, Gorgonzola, and gnocchi; heat until thoroughly blended. Garnish with chive and serve.

Suggested Wines: Masi Soavé, Markham Chardonnay

Courtesy of: Pietro's Italian Restaurants

Yield: 4 servings

## Pasta alla' Pietro

Amount	Measurement	PrepType	Ingredient	Comments
24	ounces	dry	penne pasta	
8	ounces		olive oil, extra virgin	
2	cloves	chopped	garlic	
2	small	diced	Roma tomatoes	
12		chopped	Calamata olives w/o pits	
to taste		grated	Villa Russo Parmesan cheese	
to taste	dash	ground	black pepper	



1. Cook pasta al dente. Heat olive oil in a sauté pan; stir in garlic and olives. Add the hot pasta and tomatoes and toss. Serve immediately with cheese and black pepper.

Courtesy of: Pietro's Italian Restaurants

Yield: 4 servings

## Penne alla' Vodka

Amount	Measurement	PrepType	Ingredient	Comments
4	ounces		prosciutto	
6	ounces	sliced	mushrooms	
4	ounces	sliced	zucchini	slice into half-moons
8	ounces		heavy cream	
8	ounces		Villa Russo Marinara sauce	
1	tablespoon	chopped	garlic	
1	tablespoon	chopped	basil	
2	pounds	dry	penne pasta	also known as Mostaccioli
2	ounces		vodka	
2	ounces		olive oil, extra virgin	

1. Heat the olive oil in a large sauté pan. Add the garlic and basil and sauté for 15 to 30 seconds. Add the prosciutto, zucchini and mushrooms. Cook for 45 seconds, stirring well. Add the vodka and flame until the fire goes out. Add hot noodles, Marinara sauce and the cream. Heat, mix well and serve.

Suggested Wines: Santa Margherita Merlot, Cecchetti-Sebastiani Quatro Pinot Noir