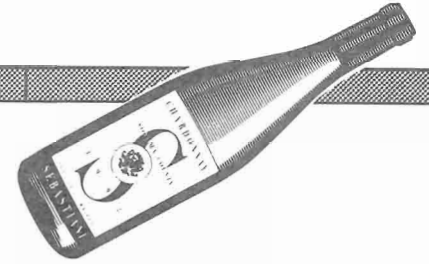




Yield: 4 servings

## Asiago Fettuccini

Amount	Measurement	Prep Type	Ingredient
to taste	dash	ground	black pepper
¼	cup		butter
½	cup		heavy cream
1	pound	cooked	fettuccine noodles
1	cup	grated	Asiago cheese



1. Melt butter in a 9-inch skillet. Over low heat add pasta and toss to coat. Add cream; toss to coat. Turn off heat. Add cheese and toss until cheese melts. Season with freshly grated pepper.

Suggested Wines: Bertani Soavé, Sebastiani Chardonnay

Yield: 4 to 6 entrées

## Pasta Primavera

Amount	Measurement	Prep Type	Ingredient	Comments
4	cups		garden-ripe tomatoes	
4	tablespoons		olive oil, extra virgin	
4	tablespoons	chopped	basil leaves fresh	
2	cloves	chopped	garlic	(may add more to taste)
to taste	dash		salt	
to taste	dash	ground	black pepper	
1	package	dry	linguine egg pasta	

This Italian recipe originated in Trapani, Sicily.

1. Put all ingredients (except pasta) into a food processor and blend. Meanwhile, cook pasta according to the directions and then drain well. Toss the cooked pasta in raw sauce mixture and serve immediately.

2. Garnish each portion with additional olive oil and serve with a sprinkling of Villa Russo Parmesan Cheese.

Suggested Wines: Santa Margherita Chardonnay, Lungarotti Pinot Grigio

Courtesy of: Chef Frank Amodeo, NOTO's

## Pasta Putonesca

Amount	Measurement	Prep Type	Ingredient
1	cup liquid		olive oil, extra virgin
1	cup		tomato
3	tablespoons		capers
3	tablespoons		oregano
6	tablespoons	minced	anchovies
1	cup		black pitted olives
1	package	dry	fettuccine noodles



1. Heat olive oil in a sauté pan. Add the garlic, tomatoes, capers, black olives and anchovies. Toss all ingredients with your choice of pasta. Season with black pepper and parmesan cheese.