



Courtesy of: Joe M. Russo

Yield: 10 to 12 servings

Prosciutto di Parma Primavera Salad

Amount	Measurement	Prep Type	Ingredient	Comments
12	ounces	dry	fettuccine noodles herb	(Basil & Black Pepper)
8	ounces	thinly sliced	prosciutto	
2	cloves	crushed	garlic	
8	ounces	sliced	black pitted olives	
1	pound		cherry tomatoes	
12	ounces	dry	fettuccine noodles herb	(Garlic & Parsley)
2	ounces		olive oil, extra virgin	
2	bunches		broccoli	
8	ounces	roughly chopped	walnuts	
16	ounces		Villa Russo Pesto	
12	ounces		Villa Russo Vinaigrette	
8	ounces		olive oil, extra virgin	

1. Cook the pasta to al dente, drain and rinse with cold water. Place the pasta in a large bowl. Mix the pasta with about 2 tablespoons of olive oil to keep the noodles from sticking together.
2. On a medium heat sauté the chopped prosciutto di Parma in the olive oil and garlic for about 1 minute and then set aside.
3. Break the broccoli florets into smaller pieces and cut the broccoli stems into about ¼ inch thick slices. Cook the broccoli in boiling water for about 2 to 3 minutes. Drain the broccoli and rinse with cold water. Cut each of the cherry tomatoes in half and set aside.
4. Add to the pasta the prosciutto, walnuts, broccoli, olives, and tomatoes and toss gently.
5. Pour about 8 ounces of the salad dressing over the pasta salad and toss gently. Set aside the rest of the dressing to be poured as needed over the salad as it is being portioned in the salad bowls.

Suggested Wines: Lungarotti Pinot Grigio, Franciscan Estancia Fumé Blanc, Firestone Gewurztraminer

Yield: 6 servings

Fresh Mozzarella Caprese Salad

Amount	Measurement	Prep Type	Ingredient
to taste	dash		salt
to taste	dash	ground	black pepper
as needed			olive oil, extra virgin
as needed			basil leaves fresh
3 - 4oz	balls	fresh	Mozzarella cheese
3	medium		tomatoes



1. Thinly slice the tomatoes and mozzarella. Arrange on a platter, alternating a tomato and a slice of cheese until all used. Drizzle with olive oil. Sprinkle with salt and pepper to taste. Garnish with fresh basil.

Fresh Mozzarella is a soft cheese produced using an authentic Italian recipe and the highest quality milk in Wisconsin. It is stored in water to ensure optimum freshness, and has a delicate flavor and porcelain white appearance that will make your mouth water. Serve it in the traditional way with sliced fresh tomatoes, basil and olive oil, or as a nice addition to salads, sandwiches and light meals.