

The Cucina Showcase

Divino Wine & Dine

2315 W. Murray Street
Milwaukee, WI 53211

Chef Tina Conley **CINGHIALE**



3 lb. Wild Boar shoulder
1 c Diced onion
1 c Bell pepper
1/4 c Garlic, minced
1 c Ham stock
1 t Oregano
1 t Parsley

4 Bacon strips
1 c Carrots
1 c Red Wine
16 oz. Can crushed tomatoes
1 t Fennel seed
1 t Basil
Salt & pepper to taste

Season roast with salt & pepper and sear. Render the bacon and sweat the vegetables. Add wine and reduce. Combine crushed tomatoes and ham stock. Place roast in baking pan. Cover with sauce, seal with aluminum foil. Bake at 300 degrees for 1 1/2 hours.

Ragu:

1/4 c Mushrooms

1 † Italian herbs

1/4 c Red wine

1 lb. Pasta - cooked & drained

1 † Garlic

Salt & pepper to taste

1 c Heavy whipping cream

Remove and chunk meat. Puree braised sauce. Saute mushrooms, garlic and herbs. Glaze with red wine. Combine braised sauce with heavy whipping cream and reduce. Add meat. Toss with cooked paste.

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**The Cucina
Showcase**

Milwaukee Art Museum

700 N. Art Museum Drive
Milwaukee, WI 53202

Chef Jason Gorman
GNOCCHI POMODORO

festa 
ITALIANA

2 Russet potatoes
2 Egg yolks
1 10 oz can of San Marzano
tomatoes, pureed
4 oz Extra virgin olive oil
1 oz Kosher salt
1 Pinch white pepper

3/4 c Fine grated good quality
parmesan cheese
1 1/2 c All purpose flour
2 Cloves garlic, sliced thin lengthwise
1 Spring fresh basil
6 oz Good quality parmesan reggiano
cheese, grated

Wash & prick potatoes with fork. Bake 1 hour. Cool in refrigerator overnight. Pass cooled potatoes through potato ricer into a bowl. Add egg yolks and generous pinch of salt & white pepper. Lightly toss eggs with potatoes and fold in flour until combined with potato to create smooth dough. (A pastry cutter is preferred as kneading dough will make gnocchi doughy and heavy) Pull off pieces of dough and roll into ropes about 1/2" thick. Cut ropes into 1" long dumplings. Roll each dumpling gently in palm of your hand, first into a ball, then with your thumb, taper the ends to resemble a football. Arrange on lightly floured cloth so that they are not touching. Let dry for 15 minutes. Place olive oil and sliced garlic in large pot. Heat over medium heat and cook until golden brown. Add pureed tomatoes. Cook for 20 minutes over medium heat, stirring frequently. Season with kosher salt & black pepper and add torn fresh basil leaves. Bring large pot of salted water to a boil. Add gnocchi. Cook for 6-8 minutes until gnocchi float to top. Using strainer, remove cooked gnocchi from water and add to the pan of pomodoro sauce. Continue to cook gnocchi for 3 minutes. Add little pasta water if gnocchi becomes too dry. Serve with generous amounts of fresh grated parmesan cheese.

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Maggiano's Little Italy

2500 N. Mayfair Road
Milwaukee, WI 53226

Chef Joel Johnson

MAGGIANO'S CHEESE RAVIOLI



Ravioli Dough:

3 c Flour

1 t Salt

4 Eggs

2 T Extra virgin olive oil

Mix flour & salt together. Slowly add eggs and olive oil while mixing. Knead dough to smooth consistency. Wrap & set aside to let rest for at least 10 minutes.

Filling:

1 c Ricotta Cheese	1/4 c Shredded mozzarella
1/4 c Grated parmesan	1/4 c Grated Romano
1/4 c Shredded asiago	1 Egg
1 T Chopped basil	1 T Chopped parsley

Mix all ingredients together until uniform.

Assembly:

1 Egg - beaten Flour as needed Boiling water as needed

On floured surface, roll dough to 1/16" thick. Spoon 1 T of filling into center of dough. Brush edges of dough with egg. Fold dough over and seal edges and cut. Repeat until all filling is used. Cook ravioli in boiling water for 3-4 minutes until tender. Toss in your favorite sauce.

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The Chef's Table

500 W. Third Street
Milwaukee, WI 53204

Chef David Magnasco
MID SUMMER SALAD



Bulb Fennel: pick fronds from fennel, set aside, remove tops & discard. Slice bulb in half, remove core, cut thin.

1 Sm Onion: Remove both ends. Cut in half. Shave thin. Rinse in hot water for 2 min.

1 Med. Cucumber: Cut into thin slices on bias

1 Bunch radishes: Slice into thin coins

3 Med. Oranges: Peel & segment into orange supremes

3 c Argula

1 t Dijon mustard

Honey Lemon Vinaigrette:

2 T Lemon juice

1 T Garlic puree (rinsed under hot water)

1 1/2c Extra virgin olive oil

1/4 c Honey

1 T Shallot Puree (rinsed under hot water)

Salt & pepper to taste

3 T Rice wine vinegar

Combine lemon juice, honey, vinegar, garlic, shallot and dijon in steel bowl. Whisk to incorporate. Season with salt & pepper. Slowly stream in olive oil while whisking vigorously to emulsify. Adjust seasoning with salt & pepper to taste.

Toss ingredients into a bowl. Add vinaigrette to desired consistency. Adjust with salt & pepper. Plate and serve immediately.

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Mozzalluna

17700 W. Capitol Drive
Brookfield, WI 53045



Chef John LeClair

PANNA COTTA WITH RASPBERRY SAUCE

Panna Cotta:

1 Envelope unflavored gelatin
(about 1 T)
2T Cold water
2 c Heavy cream

1/3 c Sugar
1 1/2 t Vanilla extract
1 c Half and half

In a very small saucepan, sprinkle gelatin over water and let stand about 1 min. to soften. Heat gelatin mixture over low heat until dissolved. Remove pan from heat. In large saucepan bring cream, half and half, and sugar just to a boil over moderately high heat, stirring. Remove pan from heat to stir in gelatin mixture and vanilla. Divide cream mixture among eight 1/2 cup ramekins. Cover and let chill at least 4 hours overnight. Dip ramekins, 1 at a time, into bowl of hot water for 3 seconds. Run thin knife around each ramekin and invert onto center of small plate. Top with raspberry sauce.

Raspberry Sauce:

2 Pints Raspberries
Zest of 1 lemon
1/4 c sugar
1 T Lemon juice

Combine raspberries, lemon juice & zest with sugar in a saucepan. Cook until raspberries are broken down, about 20 minutes. Remove from heat and strain through a chinois to eliminate seeds. Chill & serve over Panna Cotta. (The *chinois* is a cone-shaped strainer with a tightly woven mesh used for straining.)

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**The Pasta Tree
Restaurant & Wine Bar**

1503 N. Farwell Ave.
Milwaukee, WI 53202

festa 
ITALIANA

Chef Suzzette Metcalfe

PARMESAN MEATBALLS WITH HERB TOMATO SAUCE

1 c Breadcrumbs
1 Onion, diced
1/2 c Grated Romano cheese
2 † Dried oregano
3/4 † Salt

2 Cloves Garlic
2 Eggs
2 T Chopped parsley
1 † Dried basil
6 oz. Beef & veal blend of ground meat

Mix all ingredients together. Form into desired size of meat ball. Saute in extra virgin olive oil in batches.

Remove meatballs from pan and pour off all of the oil. Add ingredients for sauce (see below) deglazing the pan. Return meatballs to sauce and simmer for 20 minutes. Meatballs can be served on their own or over pasta or polenta.

Herb Tomato Sauce:

3 c Beef Broth	1 28 oz Can whole peeled plum tomatoes
2 T Tomato sauce	1 1/2 † Fresh Oregano
1 1/2 † Fresh basil	1 1/2 † Fresh marjoram
1 † Sugar	

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Bravo Cucina Italiana

95 N. Moorland Road
Brookfield, WI 53005

Chef John Smith

PASTA BRAVO



1 oz. Blended Oil
1/2 † Chopped garlic
6 oz. Red pepper sauce
2 oz. Parmesan/romano
blend cheese
7 oz. Rigatoni pasta

4 oz. Button mushrooms, sliced
3 oz. Grilled chicken, sliced
1 oz. Herb butter
1/4 † Salt & pepper
Pinch of chopped parsley

Heat oil in saute pan. Add mushrooms. Cook until golden brown. Add garlic, saute. Add chicken, saute. Add red pepper sauce and cheese. Simmer. Add herb butter and stir to mix well. Season with salt and pepper. Heat pasta in boiling water. Drain well. Add hot pasta to pan and toss well. Place pasta in bowl. Garnish with parsley.

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LeReve Patisserie & Cafe

7610 Harwood Avenue
Wauwatosa, WI 53213

festa 
ITALIANA

Chef Andrew Schneider

PISTACHIO PUFFS WITH PISTACHIO FILLING

Dough:

1 c Water

4 Eggs

1/2 † Salt

1 c All purpose flour

6 T Butter

1 † Sugar

Bring water, butter, salt & sugar to boil. Add flour. Cook on medium high heat for 2 minutes. Place in mixer with paddle attachment and mix on low speed until warm/room temperature. Add eggs one at a time. Once combined, stop mixing. Place dough into pastry bag fitted with round tip. Pipe onto cookie sheet into balls about 1" in diameter. Bake in 350 degree oven until golden brown. Remove and let cool.

Cream:

1 c Heavy cream

2 T Sugar

1/2 c Marscapone cheese

2 T Pistachio paste or whole pistachios

ground into smooth pistachio butter

Mix sugar, pistachio & marscapone in mixer paddle attachment until smooth. Slowly add cream while mixing to get smooth homogenous cream. Refrigerate and let chill overnight. When ready to use, whip to soft peaks using whisk.

Fill puffs with cream by inserting tip of pastry bag into base of puff. Fill completely with cream and refrigerate. Serve with candied or brandied cherries.

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**The Cucina
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Johnny Manhattan's

3718 Hubertus Road
Hubertus, WI 53033

Chef Peter Ignatiev
RAGU ALLA BOLOGNESE

festa 
ITALIANA

2 lbs. Ground beef
4 oz. Prosciutto (minced)
1/4 c Extra virgin olive oil
1 † Kosher salt
1/2 oz. Parsley (finely chopped)
42 oz. Can peeled chopped
plum tomatoes
1 lb. Ground veal

1 Yellow onion (diced small)
1 Lg. peeled carrot (diced small)
1/2 † Black pepper
1 1/2c Dry White wine
1 lb. Ground pork
2 Ribs celery (diced small)
1/2 † Nutmeg
3/4 c Heavy cream

In large dutch oven or heavy pot, add olive oil. When oil is to temperature, (oil has glossy sheen) sweat onions, celery and carrots. When onions become transparent and vegetable have become slightly tender, add prosciutto. Stir with vegetables only to soften prosciutto. Add ground beef, veal and pork. Brown meats and cook through. Add salt, pepper and nutmeg. Stir to incorporate. Add white wine. Stir to cook off alcohol - about 2 minutes. Add parsley and plum tomatoes. Reduce heat to low and simmer for 2-3 hours. After tomatoes have broken down and have well incorporated with meat, heat heavy cream over medium heat - careful not to boil, add heated cream. Stir all ingredients together and let simmer for 5-10 minutes. Toss with pappardelle or any other wide noodle pasta. Option: top with freshly grated parmesan cheese, dolce ricotta and fresh basil.

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Bartolotta Group

520 W. McKinley
Milwaukee, WI 53212

Chef Zach Espinosa
WEISS BEER MUSSELS



1 1/4 lb Fresh, clean PEI mussels
4 oz Italian sausage
2 T Small diced onion
1 † Chopped fresh parsley
1 oz Olive oil

12 oz Weiss wheat beer
4 oz Tomato sauce
2 T Minced garlic
1/2 † Red chili flakes
Salt & pepper to taste

Method:

Give mussels a quick rinse and scrub with cold water. Discard any that are open or do not close by themselves. Remove any small cropping of hairs in the seam of the shell. Set mussels aside to dry on a towel.

Over medium high heat, in a large deep saute pan, add oil when the pan is hot. Break up sausage and add to pan. Then add garlic, onion and chili flakes. Stir & incorporate all ingredients together. Saute for 1 minute.

Add mussels to pan to mix with ingredients, then add beer. Stir and let beer come to a low simmer. Cover, lower heat to medium and cook for 2-3 minutes (or until mussels are open).

Remove cover & stir in tomato sauce. Let reduce slightly. Add parsley. Season with salt & pepper.

Split into 2 large bowls and top with sauce. Can ne served with toasted bread.

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