

APPETIZERS

Italian Christmas Charcuterie Board

A rustic Italian antipasto perfect for holiday gatherings.

Ingredients (Serves 6–8)

- 5 oz Prosciutto crudo
- 5 oz Salame
- 5 oz Capocollo
- 10 oz mixed Italian cheeses (Pecorino, Gorgonzola, Provolone)
- 1 cup mixed nuts
- 1 cup dried figs or apricots
- Mostarda or jam, as needed
- 1–2 cups grapes or berries
- Bread or crackers

Instructions

1. Arrange meats on a wooden board.
2. Place cheeses around them.
3. Fill empty spaces with dried fruit, nuts, and fresh fruit.
4. Serve mostarda or jam in small bowls.
5. Add slices of rustic bread or crackers.

Tips & Tricks

- Use cheeses with different textures.
- Add olives for more Mediterranean flavor.

Seafood Salad (Insalata di Mare)

A bright seafood classic served at Italian Christmas tables.

Ingredients (Serves 6)

- 10 oz shrimp
- 10 oz calamari rings
- 1 lb mussels
- Juice of 2 lemons
- 4 tbsp olive oil
- 2 tbsp chopped parsley
- Salt & pepper to taste

Instructions

1. Boil shrimp for 2 minutes.
2. Cook calamari for 3 minutes.
3. Steam mussels until open; discard unopened ones.
4. Combine all seafood.
5. Dress with lemon juice, olive oil, parsley, salt, and pepper.
6. Chill 1 hour before serving.

Tips & Tricks

- Add sliced celery for crunch.
- Use the freshest seafood possible.

Salmon & Cream Cheese Vol-au-Vent

Ingredients (Makes 12)

- 12 vol-au-vent shells
- 4 oz smoked salmon
- 5 oz cream cheese
- 1 tbsp lemon juice
- 1 tsp dill
- Salt & pepper

Instructions

1. Mix salmon, cream cheese, lemon, and dill.
2. Season with salt and pepper.
3. Fill pastry shells.
4. Chill before serving.

Tips & Tricks

- Add horseradish for extra flavor.
- Garnish with dill or salmon roe.

FIRST COURSE

Tortellini in Capon Broth

Ingredients (Serves 6)

- 1 whole capon or chicken

- 1 onion, 1 carrot, 1 celery stalk
- Salt
- 1 lb fresh tortellini
- Parmigiano Reggiano for serving

Instructions

1. Simmer capon with vegetables for 2–3 hours.
2. Strain broth.
3. Cook tortellini directly in broth.
4. Serve with Parmigiano Reggiano.

Tips & Tricks

- Prepare broth one day ahead.
- Cooking tortellini in broth gives deeper flavor.

Lasagna alla Bolognese

Ingredients (Serves 8)

- Fresh lasagna sheets
- 4 cups Ragù alla Bolognese
- 3 1/3 cups béchamel sauce
- 1 1/2 cups Parmigiano Reggiano

Instructions

1. Spread béchamel in baking pan.
2. Layer pasta, ragù, béchamel, cheese.
3. Repeat.
4. Bake at 375°F for 35–40 minutes.
5. Rest 20 minutes before slicing.

Tips & Tricks

- Fresh pasta gives best results.
- Resting ensures clean layers.

SECOND COURSE + SIDES

Roast Veal with Mushroom Sauce

Ingredients (Serves 6–8)

- 2.5 lb veal roast

- 2 tbsp olive oil
- 1 cup white wine
- 2 cups broth
- 10 oz mushrooms, sliced
- Salt & pepper

Instructions

1. Brown roast in oil.
2. Add wine and reduce.
3. Add broth and cook 1 hour.
4. Sauté mushrooms and add to sauce.
5. Slice and serve.

Tips & Tricks

- Add cream for richer sauce.
- Rest meat before slicing.

Crispy Roasted Potatoes

Ingredients (Serves 6)

- 3 lb potatoes
- 4 tbsp olive oil
- 2–3 rosemary sprigs
- 4 garlic cloves
- Salt

Instructions

1. Parboil potatoes 8 minutes.
2. Drain and shake to roughen edges.
3. Roast at 425°F for 40 minutes.

Tips & Tricks

- Yukon Gold potatoes caramelize perfectly.
- Rough edges = crispy edges.

Fennel & Orange Salad

Ingredients (Serves 6)

- 2 fennel bulbs
- 3 oranges

- 1 cup olives
- 3 tbsp olive oil
- Salt & pepper

Instructions

1. Thinly slice fennel.
2. Slice oranges.
3. Combine with olives.
4. Dress with oil, salt, and pepper.

Tips & Tricks

- Blood oranges add festive color.
- Add thinly sliced red onion for sharpness.

DESSERT

Pandoro Filled with Mascarpone Chantilly

Ingredients (Serves 10)

- 1 Pandoro
- 1 2/3 cups heavy cream
- 9 oz mascarpone
- 3/4 cup powdered sugar
- 1 tsp vanilla

Instructions

1. Whip heavy cream.
2. Mix mascarpone with sugar and vanilla.
3. Fold whipped cream into mascarpone.
4. Slice Pandoro horizontally and fill.
5. Dust with powdered sugar.

Tips & Tricks

- Chill before serving.
- Add chocolate chips for texture.