



## An Italian Christmas Day

### A Special Cibi Cooking Class & Dinner



**Sunday, Dec. 14, 2008**

**4:00 – 7:00ish pm**

4:00 – 5:30 pm - Cooking demos and antipasti in the Café/Kitchen

5:30 – 7:00pm - Buffet dinner served in La Piazza

**Reservations required\*\***

**\$30\* before Dec. 10<sup>th</sup>, \$35\* after Dec. 10<sup>th</sup>**

Seating is limited. Make your reservations today! Contact us at

**585-624-9590 or [info@cibi-d.com](mailto:info@cibi-d.com)**

3894 Rush Mendon Road, P.O. Box 276

Mendon, NY 14506

**[www.cibi-d.com](http://www.cibi-d.com)**

\* Prices shown do not include tax and gratuity

\*\*Reservations can be guaranteed by check, to *Cibi deliziosi*, or charge card number + expiration date. Refunds available up to 3 days before the event.

We regret that no shows will be charged.

### Wines

complimenting the antipasti and dinner will be  
**available for purchase by the glass or bottle.**

## A Traditional Christmas Day Dinner

Italians celebrate Christmas with a leisurely multi-course feast, abounding with traditional Christmas foods. The meal starts with an antipasto platter, a colorful, artfully arranged medley of salumi (Italian cured meats), cheese & preserved vegetables. The first course is a special pasta dish, usually stuffed pasta (ravioli, lasagna or manicotti). The second course consists of a meat dish, often pork or chicken roasted with root vegetables. Lentils are served on Christmas and New Year's Day as a symbol of good luck. The meal ends with a salad of sweet lettuce, simply dressed with red wine vinegar & olive oil, along with platters of sliced fennel, fresh fruit & nuts. Panettone (sweet bread laced with dried fruit) and pignolata, also known as struffoli, are typical holiday desserts.

### Antipasti

Antipasto platter served during cooking in the Cibi kitchen  
Italian cold cuts, cheeses, olives & marinated vegetables served with crusty Italian bread.

### Il Pranzo

#### Dinner Buffet Table

**Manicotti** stuffed with artichoke hearts, ricotta, mozzarella & Pecorino cheeses, baked with classic tomato & basil sauce

**Arista di Maiale con Patate** - Pork loin roasted with rosemary & potatoes

**Pollo con Cipolle e Salvia** - Chicken with onions and sage

**Lenticche, Scarola e Peperoni** – a Calabrese dish of lentils sautéed with escarole & sweet peppers

**Insalata** - Salad of sweet romaine lettuce dressed with red wine vinegar & extra virgin olive oil

**Frutti** - Platter of sliced fennel, oranges & nuts

### Dolce, Caffè e Tè

Dessert, coffee, tea

**Pignolata** - honey balls

**Panettone Bread Pudding**

