



From Our Table To Yours – Fall & Winter Menu Ideas

Perfect for Dine In, Takeout & Catering Menus



Servings: 4 | Total Time: 10 Min

Buffalo Style Chicken Meatball Nachos



INGREDIENTS

20 Each Rosina Buffalo Style Chicken Meatballs, fully thawed
0.5 oz. Size | Item# 40639

- ½ cup Buffalo style wing sauce
- 8 oz. tortilla chips
- 1 whole avocado, pitted and small diced
- 2 green onions, thinly sliced
- 1 cup queso cheese sauce, warmed

DIRECTIONS

Heat deep fryer to 350°F. Place fully thawed meatballs in deep fryer and cook for 3-4 minutes, or until temperature reaches 165°F. In a bowl combine the fully cooked meatballs with wing sauce, toss to coat meatballs. Line cast iron skillet with parchment paper, arrange tortilla chips in skillet, top with warmed queso cheese sauce, and meatballs. Garnish with green onions and avocado.

INGREDIENTS

2 Each Celentano Cheese Manicotti
2.75 oz. Size | Item# 48-8100

- ¾ cup all-purpose flour
- 3 large eggs
- 1 ½ cup Italian style breadcrumbs
- marinara sauce, warmed for serving
- salt and black pepper, to taste
- prepared small side salad

DIRECTIONS

Heat deep fryer to 350°F. Set up a breading station with three shallow dishes: Stir together the flour, salt, and black pepper in the first dish. Beat the 3 eggs in the second dish and add the breadcrumbs to the third dish. Coat the manicotti in the flour, then dip it into the egg, letting any excess drip off. Finally, press into the breadcrumbs. Transfer to a baking sheet and repeat with the second manicotti. Place breaded manicotti in deep fryer and cook for 3-4 minutes, or until temperature reaches 165°F. Remove from fryer transfer to a lined baking sheet. Cut on a diagonal and serve with warmed marinara sauce, and garnish with small side salad.

Servings: 1 | Total Time: 15 Min

Breaded Cheese Stuffed Manicotti Appetizer



Servings: 4 | Total Time: 30 Min

Breaded Eggplant with Ricotta and Bruschetta



60
Years
Rosina
Real Italian Style
1963-2023
CELENTANO

INGREDIENTS

Celentano Breaded Eggplant Cutlets, Round/Skin On ¼ Inch Thick | Item# 48-48033

- 1 cup ricotta cheese
- 5 roma tomatoes, chopped
- 2 green onions, thinly sliced
- 1 tablespoon diced red onion
- 2 garlic cloves, minced
- ½ cup chopped basil
- 1 tablespoon olive oil
- 2-4 teaspoons balsamic vinegar, to taste
- ½ cup shredded parmesan cheese
- salt and black pepper to taste
- ½ cup flat leaf parsley, chopped (for garnish)

DIRECTIONS

In a large bowl, combine the tomatoes, green and red onions, garlic, basil, olive oil, balsamic vinegar, and Parmesan cheese. Let the mixture rest for at least 15 minutes. Preheat deep fryer to 375°F. Fry eggplant in batches for 2½ minutes. Set aside to drain on paper towels. To assemble, place a slice of eggplant on a plate, top with ricotta cheese and 1 tablespoon of bruschetta, garnish with parsley.

INGREDIENTS

1 lb. Celentano Jumbo Round Portobello Mushroom Ravioli | Item# 48-10040

- 1 lb. cremini mushrooms, washed and quartered
- 2 each green onions, thinly sliced
- 1 cup frozen peas
- 2 sprigs fresh thyme, stems removed and finely chopped
- 1 cup chicken stock
- ½ cup marsala wine
- 1 pint heavy cream
- 1 cup parmesan cheese, grated
- 2 tablespoons fresh parsley, finely chopped
- salt and black pepper, to taste

DIRECTIONS

Bring a large pot of slightly salted water to a boil. Cook ravioli in the boiling water for 8-10 minutes, or until done. Drain and set aside. In a large sauté pan, sauté the mushrooms in olive oil, add the onions, thyme and cook a few minutes more. Deglaze with marsala wine, add chicken stock, and bring to a boil. Add cream bring back to a boil, reduce heat, season with salt and black pepper. Add the cooked ravioli stir to combine, add in the peas and parmesan cheese, toss to combine all ingredients. Divide among serving plates and serve immediately.

Servings: 4 | Total Time: 20 Min

Portobello Mushroom Ravioli with Spring Onion, Peas & Garlic Cream Sauce



60
Years
Rosina
Real Italian Style
1963-2023
CELENTANO



Menu Ideas

Servings: 4-6 | Total Time: 40 Min

INGREDIENTS

Rosina Traditional Premium Italian Beef Meatballs
0.5 oz. Size | Item# 40848

- 2 cups yellow corn meal
- 2 cups chicken stock
- 2 tablespoons butter
- ½ cup parsley
- ¼ cup oregano
- ½ cup finely chopped cilantro
- ¼ cup shallot

- 1 tablespoon minced garlic
- 2 tablespoons red wine vinegar
- 1 oz. fresh squeezed lemon juice
- ½ cup olive oil
- 2 teaspoons salt
- ½ teaspoon black pepper
- ¼ teaspoon crushed red pepper flake
- ¼ cup grated parmesan cheese

Cheese Polenta with Chimichurri and Meatballs



DIRECTIONS

Adjust oven rack to middle position and preheat oven to 350° F. Place frozen meatballs on one side of the baking sheet. Bring milk and 3 cups water to a boil over medium-high heat in a medium saucepan. Reduce heat to medium. Whisking constantly, gradually add polenta; bring to a simmer. Reduce heat to low, cover pan, and cook, whisking every 10–15 minutes, until thickened and no longer gritty, 30–35 minutes. Remove from heat and add Parmesan, butter, and salt. Cook, whisking, until butter and cheese are melted, and polenta is the consistency of porridge, about 1 minute. Combine all chimichurri ingredients in the bowl of a food processor. Except the liquids. Pulse until all ingredients are finely chopped. Transfer chimichurri to a medium bowl and stir in olive oil, vinegar, and lemon. Transfer polenta to serving bowl or cast-iron skillet top with grated parmesan cheese and cooked meatballs. Garnish with the chimichurri and serve with grilled bread.

Meet Corporate Chef, Brian Muscarella

Pizza & Italian | Culinary Arts Degree

Experience: Fine dining, personal chef, Culinary Institute instructor, C&U, R&D, product development, food safety, quality assurance

Chef Brian Muscarella is a classically trained chef earning his Culinary Arts degree in 2008 with High Distinction, while studying under the guidance of Chef Mike Andrzejewski, proprietor of Buffalo restaurants; Winner of The Food Network's "Beat Bobby Flay." Following graduation, Chef Brian took time to travel and studied authentic Italian cuisine throughout Italy and attended La Vecchia Scuola Bolognese in Bologna, Italy. While abroad, Chef Brian learned the traditional methods of fresh pasta making and studied Bolognese cuisine and wine culture.

Since joining Rosina in 2012, Chef Brian has been working hard to bring you Rosina's Real Italian Goodness with authentic, easy to prepare meals for you and your family to enjoy!



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