



# CELENTANO®

## Menu Idea Book:

## Carryout | Curbside | Delivery Solutions

*In the following slides, you will find a handful of menu ideas to support your Delivery/Takeout business. We have also included "Grab & Go" (Meal Kit) menu options for you to consider. We hope these ideas will help grow your business during this time of uncertainty.*



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# Beef Meatball Panini

Serving Size: 1

## Ingredients:

2 oz. Rosina Traditional Premium Italian Beef Meatballs

*(Substitute with 2 oz. Celentano Italian Beef Meatballs)*

2 slices Italian or sourdough bread

1 cup marinara sauce

1 cup arugula

2 slices provolone cheese

## Cooking Directions:

Heat a grill pan on medium high or use a panini press. Thaw 2-3 meatballs per sandwich in the microwave. Slice the meatballs about a ¼ inch thick. Take two pieces of bread and spread approximately 1 tablespoon of marinara sauce onto each slice of bread. Top with the sliced meatballs, ¼ cup of arugula, a slice of provolone cheese, and the other slice of bread. Spray the grill pan or the panini press with cooking spray. If using the grill pan, press down on the sandwich with a long-handled spatula that is heat resistant, and cook for 2 to 3 minutes per side or until golden brown. Wrap in deli paper or foil and place into bag.

## Reheating:

Customer can place onto baking sheet with parchment paper and place into a 350°f oven for 8-10 minutes.

**Pairs well with a  
Chopped Salad**



Rosina Item# 40081

Celentano Item# 40752-148



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# Beef & Pork Meatball Calzone

Serving Size: 2

## Ingredients:

½ oz. Rosina Sapore Grande Premium Beef & Pork Meatballs  
*(Substitute with ½ oz. Rosina Bella Italian Beef & Pork Meatballs)*  
16 oz. refrigerated pizza dough ball  
2 tablespoons marinara sauce  
1 cup shredded mozzarella cheese  
1 large egg  
1 teaspoon water  
Flour for dusting surface

## Cooking Directions:

Preheat oven to 375°F. Line a baking sheet with parchment paper. Roll out the pizza dough ball to a ¼ inch thickness on a lightly floured work surface. Cut two large circles into the dough. Using a fork, pierce a few small holes into the dough circles. Coat the center of the circles with 2 tablespoons of sauce, leaving a 1-inch border. Place about 8 meatballs onto the bottom half of the sauced dough circles and sprinkle approximately 1 cup of mozzarella cheese onto the meatballs. Fold dough in half over the filling and roll the edges by pressing and crimping them together to seal. Place calzones onto a baking sheet. Beat the eggs with water in a bowl and brush over the top of the calzones. Place calzones into the preheated oven and bake 40 minutes until golden brown. Remove from oven place into pizza box and serve with sides or warmed marinara sauce.

## Reheating:

Customer can remove from box place onto baking sheet with parchment paper and place into a 350°F oven for 8-10 minutes.

**Rosina Sapore Grande Item# 40848**

**Rosina Bella Item# 40174-00**

**Pairs well with a  
Caesar Salad**



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# Cheese Stuffed Shells with Chicken, Spinach & Mushroom Alfredo

Serving Size: 2

## Ingredients:

**6 Celentano Jumbo Cheese Stuffed Shells, 2.75 oz.**

2 tablespoons olive oil  
1 cup sliced cremini mushrooms  
2 handfuls baby spinach  
1 teaspoon garlic powder  
1 ½ cup alfredo sauce  
1 fully cooked chicken breast, thinly sliced  
Salt and black pepper to taste  
Parmesan cheese, if desired

## Cooking Directions:

Preheat oven to 350°F. Heat a large skillet over medium-low heat and add the olive oil and mushrooms and cook for 5 minutes. Add the baby spinach and stir. Season with the garlic powder, salt and black pepper and cook for 2-3 minutes. Stir in the Alfredo sauce and chicken breast strips. In an oven - safe carry out container, cover the bottom with half of the sauce. Add the frozen stuffed shells to the baking dish. Cover the top of the stuffed shells with remaining sauce. Cover with foil and bake for 30-35 minutes. Remove from oven and sprinkle with Parmesan cheese if desired. Top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes; or re-heat, covered, in the microwave.

**Pairs well with  
Italian Wedding Soup**



**Celentano Item# 48-48157**

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# Sautéed Cheese Tortellini with Grilled Vegetables

Serving Size: 1

## Ingredients:

**6 oz. Celentano Cheese Tortellini**

1 tablespoon olive oil

1 tablespoon crushed garlic

2 tablespoons butter

3 cups grilled vegetables, cut into bite size pieces (red peppers, zucchini, summer squash)

1 tablespoon fresh chopped parsley

Parmesan cheese

Salt and black pepper, to taste

## Cooking Directions:

Bring a large pot of water to a boil and cook tortellini according to package instructions - once cooked drain and set aside. In large frying pan, add the olive oil and garlic, cook for 2 minutes on medium heat. Add the butter to the pan and cook until melted. Add tortellini, grilled vegetables, salt and pepper to the pan and stir until well coated - cook for an additional 5 minutes. Pour into take out container and top with parmesan cheese. Top with carry out lid.

## Reheating:

Customer can warm it in a saucepan over medium-low heat; or re-heat, covered, in the microwave.

**Pairs well with a  
Caprese Salad**



**Celentano Item# 48-12408**

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# Cheese Manicotti Pizza Bake

Serving Size: 1

## Ingredients:

### **5 Celentano Cheese Manicotti**

2 tablespoons olive oil  
½ white onion, diced  
½ green pepper, diced  
½ cup sliced mushrooms  
1 cup marinara sauce  
¼ cup sliced pepperoni  
1 cup shredded mozzarella cheese  
Parmesan cheese

## Cooking Directions:

Preheat oven to 350°F. Heat a large skillet over medium-low heat and add the olive oil, onion, green peppers and mushrooms. Cook 3-5 minutes until the vegetables are soft. Add the marinara sauce and stir. In an oven - safe carry out container, cover the bottom of the baking dish with half of the sauce. Add the frozen manicotti to the container and top with remaining sauce, pepperoni and mozzarella cheese. Cover with foil and bake for 30-35 minutes. Remove from oven and sprinkle with Parmesan cheese if desired. Top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes; or re-heat, covered, in the microwave.

**Pairs well with a  
Salad and Breadsticks**



**Celentano Item# 48-48100**

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## Menu Idea Book: Grab & Go Meals | Meal Kits



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# Grab and Go: Beef & Pork Meatballs in Sauce

Serving Size: 5

## Ingredients:

1 oz. Rosina Sapore Grande Premium Beef & Pork Meatballs

*(Substitute with 1 oz. Rosina Bella Italian Beef & Pork Meatballs)*

1 cup marinara sauce, warmed

Grated parmesan cheese

## Cooking Directions:

Arrange meatballs on a baking sheet and cook in a preheated 350 ° F oven for 20 minutes. Remove from oven and toss with heated marinara sauce. Place in takeout container and sprinkle with grated parmesan cheese top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes; or re-heat, covered, in the microwave for 2-3 minutes.

Pairs well with  
Cheesy Garlic Bread



Rosina Sapore Grande Item# 40849

Rosina Bella Item# 40006-00



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# Grab and Go: Cheese Stuffed Shells and Beef Meatballs

Serving Size: 1

## Ingredients:

4 Celentano Jumbo Cheese Stuffed Shells, 2.75 oz.

4 - 1 oz. Rosina Traditional Premium Italian Beef Meatballs

*(Substitute with 1 oz. Celentano Italian Beef Meatballs)*

2 cups marinara sauce, warmed

## Cooking Directions:

Add 1 cup of heated sauce to bottom of tray, arrange stuffed shells in the tray along with meatballs. Top stuffed shells with remaining 1 cup of marinara sauce. Bake in a preheated 350°F oven for 20 minutes. Remove from oven top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes with lid removed; or re-heat, covered, in the microwave for 2-3 minutes.

Pairs well with a cup  
of Homemade Soup



Celentano Stuffed Shells Item# 48-48157

Rosina Traditional Meatball Item# 40071

Celentano Italian Beef Meatball Item# 40751-148

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# Grab and Go: Cheese Manicotti and Beef & Pork Meatballs

Serving Size: 1

## Ingredients:

5 Celentano Cheese Manicotti

4- ½ oz. Rosina Sapore Grande Premium Beef & Pork Meatballs

*(Substitute with ½ oz. Rosina Bella Italian Beef Meatballs)*

2 cup marinara sauce

## Cooking Directions:

Add 1 cup of heated marinara sauce to bottom of tray, arrange cheese manicotti in the tray along with meatballs. Top manicotti with remaining 1 cup of marinara sauce. Bake in a preheated 350°F oven for 20 minutes. Remove from oven top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes with lid removed; or re-heat, covered, in the microwave for 2-3 minutes.

**Pairs well with a cup  
of Minestrone Soup**



Celentano Manicotti Item# 48-48100

Rosina Sapore Grande Item# 40848

Rosina Bella Item# 40174-00

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# Grab and Go: Beef & Pork Meatballs in Swedish Sauce

Serving Size: 2

## Ingredients:

½ oz. Rosina Bella Italian Beef & Pork Meatballs

*(Substitute with ½ oz. Rosina Swedish Beef & Pork Meatballs)*

1 cup Swedish Meatball sauce

## Cooking Directions:

Arrange meatballs on a baking sheet cook in a preheated 350 ° oven for 20 minutes. You can use a Swedish sauce mix pack or whisk together 1 cup beef stock, 1 cup heavy cream, 3 tbsp. flour, 1 tbsp. soy sauce, 1 tsp. black pepper, and ½ tsp. dried rosemary in a large saucepan until smooth. Cook and stir over low heat until thickened, about 10 minutes, stirring occasionally. Remove meatballs from oven and toss with heated Swedish sauce. Place in take-out container and top with carry out lid.

## Reheating:

Customer can place into a 350°F oven for 8-10 minutes with lid removed; or re-heat, covered, in the microwave for 2-3 minutes.

Rosina Bella Item# 40174-00

Rosina Swedish Item# 40053

Pairs well with buttered  
Egg Noodles or Rice



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# Grab and Go: Medium Square Beef Ravioli in Tomato Cream Sauce

Serving Size: 1

## Ingredients:

**12 each Celentano Medium Square Beef Ravioli**

*(Substitute with Celentano Medium Square Cheese Ravioli)*

1 cup Alfredo Sauce

2 tablespoons White Wine (optional)

1 Roma Tomato, diced

Fresh Chopped Basil

Additional Basil for garnish

## Cooking Directions:

Bring a large pot of salted water to a boil. Pour alfredo sauce into a medium saucepan over medium-low heat. Add the white wine, chopped tomatoes and the basil leaves and heat for 5 minutes or until mixture is hot. Cook the ravioli in the boiling water for 5-7 minutes and drain. Toss the ravioli with the sauce. Pour into take out container and garnish with extra basil leaves if desired.

## Reheating:

Customer warm it in a saucepan over medium-low heat; or re-heat, covered, in the microwave for 2-3 minutes.

**Celentano Beef Ravioli Item# 48-40184**

**Celentano Cheese Ravioli Item# 48-40258**

**Pairs well with a side  
Chopped Salad**



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