




# Starters & Appetizers Menu Idea Book

## Culinary Inspiration for Restaurant & Catering Menus



Rosina Real Italian Style Brands:  **CELENTANO.**

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# Menu Ideas

Servings: 2 | Total Time: 40 Min

## Buffalo Style Meatball Sliders



### INGREDIENTS

**8 Each Rosina Bella Italian Beef & Pork Meatballs, fully thawed**  
**2 oz. Size | Item# 40108-00**

8 slider rolls, cut in half but not pulled apart  
2 cups of buffalo style wing sauce  
1 cup shredded mozzarella cheese  
1 stick of butter, melted  
1 teaspoon Italian seasoning  
blue cheese dressing (optional)

### DIRECTIONS

Preheat oven to 350°F. Place frozen meatballs on a baking sheet and cook for 20-25 minutes. Add buffalo wing sauce and stir to coat meatballs. Set aside. On a sheet tray, add the bottom half of the slider rolls as one group. Then add the meatballs and cheese, and blue cheese dressing. Top with the top half of the slider rolls. Combine the melted butter and the Italian seasoning and spread over the top of the slider rolls. Bake for 5- 10 minutes covered with aluminum foil. Then, remove the aluminum foil and bake uncovered for 5 minutes or until the sliders are golden brown. It is optional to serve with sides of additional buffalo wing sauce and blue cheese dressing.

Servings: 6 | Total Time: 20 Min

## Toasted 4 Cheese Ravioli Nachos

### INGREDIENTS

**1 lb. Celentano Medium Square Toasted 4 Cheese Ravioli | Item# 48-48461**  
2 cups shredded Mexican cheese  
1 (15 oz. can) black beans, drained and rinsed  
1½ cups salsa  
2 cups sour cream  
1 (12 oz.) jar pickled jalapeño, drained

### DIRECTIONS

Preheat oven to 375°F. On a foil lined sheet pan sprayed with cooking spray add frozen toasted 4 cheese ravioli. Top the ravioli with Mexican cheese, black beans, corn, and jalapeños. Place in the oven and bake for 15 minutes. Remove from the oven and top with the salsa, sour cream, avocado, and cilantro. Serve immediately.





# Menu Ideas

Servings: 4 | Total Time: 45 Min

## Arancini with Italian Sausage Chunky Topping



### INGREDIENTS

**1½ Cups Rosina Italian Sausage Chunky Topping | Item# 40144**

½ small white onion, chopped  
1 tablespoon olive oil  
⅔ cup arborio rice  
⅔ cup white wine  
1½ cup chicken broth, warm

### Breading:

¼ cup all-purpose flour  
2 eggs, lightly beaten  
1 cup seasoned Italian bread crumbs

### DIRECTIONS

**Sausage Risotto:** In a saucepan, sauté the onions over medium heat in olive oil for 2 minutes, add the rice and cook for 1 additional minute, stirring to coat with the oil. Add the wine and cook over medium heat, stirring frequently, until almost dry. Add broth, 1 cup at a time, until the liquid is completely absorbed before adding more broth, while stirring frequently. After about 20-25 minutes, the rice will be tender. Mix the cheese into the rice and stir until the cheese has melted. Spread the risotto on a baking sheet and cover with plastic wrap. Refrigerate for about 2 hours or until completely chilled.

**Breading Arancini Balls:** Place the flour in a shallow bowl, the eggs in a second bowl, and the bread crumbs in a third. Preheat the oil in the deep fryer to 375°F. Line a baking sheet with paper towels. With a spoon, scoop 1 tablespoon of chilled risotto and press a piece of sausage into the center of the ball, shape into a ball with your hands, making sure it is completely covered. Dredge in flour and dip in the egg mixture, drain well, then coat with the bread crumbs. Set them aside until ready to fry. Fry about eight balls at a time in the oil, until well browned, for about 2 minutes. Drain on the paper towels. Place on a serving dish and serve with warmed tomato sauce. Serve immediately.

### 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 bread crumbs  
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 bread crumbs 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 bread crumbs. 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: 6 | Total Time: 30 Min**

## Toasted 4 Cheese Ravioli & Tomato Soup



### INGREDIENTS

**1 lb. Celentano Medium Square Toasted 4 Cheese Ravioli  
Item# 48-48461**

1 tablespoons butter  
1 tablespoons olive oil  
1 onion, thinly sliced  
3 garlic cloves, minced  
3 (14 oz.) cans whole tomatoes  
1 cup water  
 $\frac{2}{3}$  cup heavy cream  
1 tablespoon sugar  
 $\frac{1}{4}$  teaspoon crushed red pepper flakes  
 $\frac{1}{4}$  teaspoon dried oregano  
salt and black pepper, to taste

### DIRECTIONS

Preheat oven to 350°F. In a large saucepan over medium heat add the butter and olive oil. Add the onion and garlic, cook stirring occasionally until softened (about 5 minutes). Add the tomatoes with their juice, water, heavy cream, sugar, crushed red pepper, and oregano. Season with salt and black pepper. Bring to a boil, reduce heat to a simmer and cook for 20-25 minutes. Meanwhile on a foil lined sheet pan sprayed with cooking spray, add frozen toasted four cheese ravioli and bake for 15 minutes. Using an immersion blender, blend the soup until smooth and creamy; or carefully transfer batches of the hot soup to a blender. Ladle soup into bowls and serve with toasted four cheese ravioli.

**Servings: 2 | Total Time: 40 Min**

## Sapore Grande Meatballs with Trio of Sauces

### INGREDIENTS

**6 Each Rosina Sapore Grande Premium Beef & Pork Meatballs | 1 oz. Size | Item# 40849**

1 cup baby arugula  
 $\frac{1}{3}$  cup barbecue sauce  
 $\frac{1}{3}$  cup marinara sauce  
 $\frac{1}{3}$  cup sweet chili sauce  
olive oil  
salt and black pepper, to taste

### DIRECTIONS

Preheat oven to 350°F. Arrange Frozen meatballs on baking sheet and bake 25-30 minutes. Meanwhile warm dipping sauces for serving. To serve toss the arugula with a drizzle of olive oil in a bowl, season with salt and black pepper. Plate the arugula salad and top with skewered meatballs. Divide sauces into ramekins for serving. Serve immediately.





# Menu Ideas

Servings: 4 | Total Time: 30 Min

## Italian Sausage Flatbread Pizza



### INGREDIENTS

**1 Cup Rosina Italian Sausage Chunky Topping | Item# 40144**

1 lb. pizza dough, divided into two even balls  
cornmeal or flour (for dusting)  
1 cup of pizza sauce  
8 oz. fresh mozzarella, torn into bite-sized pieces, divided  
½ cup red and yellow bell peppers mixed, thinly sliced  
salt and black pepper, to taste  
pizza peel or metal pizza tray

### DIRECTIONS

Using your preferred method of cooking pre-heat pizza oven (deck oven, conveyor oven, convection oven, wood-fired oven) to desired cooking temperature. Let pizza dough rise and double in size. Place in a warm, dry place to rise for at least one hour. Lightly dust pizza peel with cornmeal or metal pizza tray. Working with 1 piece at a time, stretch dough, or use a rolling pin to roll each dough ball out into a long rectangle to your desired thickness. Thinner is better in this case. Transfer dough to pizza peel or metal tray and using half of each topping, top with pizza sauce, season with salt and black pepper, mozzarella, bell peppers and sweet Italian sausage. Carefully slide pizza directly into pizza oven and cook until the crust is crisp, and the cheese is melted and bubbly. Cooking times will vary depending on the choice of pizza oven. Using pizza peel or a large heatproof spatula and tongs, transfer pizza to a cutting board or metal pizza tray. Slice and serve immediately. Repeat process for second pizza.

Servings: 8 | Total Time: 20 Min

### INGREDIENTS

**1 lb. Celentano Cheese Tortellini Item# 48-12408**

1 cup cherry tomatoes  
1 cup fresh mozzarella balls  
¼ lb. salami, thinly sliced  
¼ cup fresh basil leaves  
balsamic glaze for drizzling  
8 wood skewers

### DIRECTIONS

Bring a large pot of water to a boil; cook tortellini according to the package instructions. Pour cooked tortellini into a strainer and pour cold water over the pasta until it comes to room temperature. Set aside. Pierce each ingredient onto the skewer and slide down towards the bottom of the skewer, include the tortellini, tomatoes, mozzarella, basil and salami on each skewer. For the salami, it is best to fold it in half, then in half again so it makes a triangle shape. Stack skewers onto a platter and drizzle with the balsamic glaze just before serving.

## Cheese Tortellini Antipasto Skewer





# Menu Ideas

Servings: 1 | Total Time: 30 Min

## Beef & Pork Meatball with Ricotta Cheese & Marinara



### INGREDIENTS

**1 Each Rosina Sapore Grande Premium Beef & Pork Meatballs, fully thawed**  
**3 oz. Size | Item# 40852**

whole milk ricotta cheese  
marinara sauce  
¼ teaspoon onion powder  
¼ teaspoon garlic powder  
¼ teaspoon fresh chopped parsley  
(additional for garnish)

### DIRECTIONS

Preheat oven to 350°F and arrange meatballs on a baking sheet. Bake meatballs in a 350°F oven for 20-25 minutes. Set aside. In a medium size sauce pan, warm up your favorite Marinara Sauce over low heat; stirring to heat evenly. In a small bowl using a rubber spatula, combine the ricotta cheese, onion powder, garlic powder, and fresh chopped parsley.

### To Serve:

Pour a ½ cup of the warmed marinara sauce onto the bottom of a plate. Using ½ cup measuring cup, scoop a packed 1/2 cup of the ricotta mixture onto the center of the plate atop the marinara Sauce and lightly flatten the ricotta mixture. Top with an additional 1/4 cup of marinara sauce and place a meatball on top. Serve with additional parsley for garnish.

Servings: 1 | Total Time: 15 Min

### INGREDIENTS

**1 lb. Rosina Sapore Grande Premium Beef & Pork Mini Meatballs | .11 oz. Size | Item# 41026**

6 cups chicken broth  
1 can (19 oz.) Italian stewed tomatoes  
1 cup small pasta, cooked  
1 large carrot, sliced  
2 medium zucchinis, sliced  
1 cup frozen peas  
1 can (19 oz.) kidney beans, drained and rinsed  
1 can (10 oz.) sliced mushrooms, drained  
1 tablespoon Italian seasoning

### DIRECTIONS

Thaw meatballs in microwave for 1-2 minutes. Combine chicken broth and tomatoes with the juice in large pot. Break up tomatoes with a spoon or fork and bring to a boil. Add the remaining ingredients, including meatballs, and return to a boil. Reduce the heat and cover with a lid, simmer for 10 minutes until the pasta and vegetables are tender.

## Meatball Minestrone Soup





# Menu Ideas

Servings: 4 | Total Time: 30 Min

## Beef & Pork Meatballs, Cranberry & Prosciutto Toast



### INGREDIENTS

**6 Each Rosina Bella Premium Italian Beef & Pork Meatballs**

**1 oz. Size | Item# 40006-00**

2 slices sourdough bread, toasted

½ cup whole cranberry sauce

4 slices prosciutto

½ cup ricotta cheese

zest of 1 lemon

2 tablespoons flat leaf parsley

salt and black pepper, to taste

### DIRECTIONS

Preheat oven to 350°F. Place frozen meatballs on baking sheet and cook 20-25 minutes, set aside. In a sauté pan over medium high heat cook the prosciutto until crispy 2-3 minutes, flip, and repeat. Remove from pan placed on tray lined with paper towel. Set aside. Season the ricotta cheese with salt and black pepper to taste. On the plate divide ricotta cheese onto each toast, top with meatballs, spoon cranberry otop of meatballs, crumble prosciutto across the top, garnish with lemon zest and flat leaf parsley.

Servings: 8 | Total Time: 35 Min

### INGREDIENTS

**1 lb. Rosina Traditional Premium Italian Beef Meatballs | 0.5 oz. Size | Item# 40194**

1 bottle (8 oz.) French salad dressing

1 envelope onion soup mix

1 jar (12 oz.) apricot preserves

toothpicks or decorative skewers

### DIRECTIONS

Combine salad dressing and onion soup mix in a medium saucepan over medium heat. Stir in apricot preserves until well blended. Add meatballs and bring sauce to a boil. Turn heat down to low. Cover and cook for 30 minutes, stirring occasionally, until meatballs are hot and coated.

## Sweet & Tangy Glazed Meatballs





# Menu Ideas

Servings: 5 | Total Time: 45 Min

## INGREDIENTS

### 1 lb. Celentano Tri-Color Cheese Tortellini Item# 48-48025

3 small red potatoes, peeled and cubed  
2 medium carrots, sliced  
1 celery rib, chopped  
1 small onion, chopped  
3 tablespoons granulated chicken bouillon  
8 cups water

3 cups cooked and cubed chicken  
1 package (10 oz.) frozen chopped spinach, thawed and squeezed dry  
1 teaspoon dried parsley flakes  
1 teaspoon garlic powder  
1 teaspoon dried oregano  
½ teaspoon black pepper  
¼ teaspoon salt  
grated parmesan cheese

## DIRECTIONS

In a Dutch oven, combine the potatoes, carrots, celery, onion, chicken bouillon and water. Bring to a boil. Reduce the heat to low; cover with a lid and simmer for 10 minutes. Stir in the cubed cooked chicken, spinach, parsley, garlic powder, oregano, black pepper and salt. Bring back to a boil. Add the frozen tortellini and cook uncovered for 7-9 minutes until the tortellini is tender. Ladle soup into bowls and top with grated parmesan cheese.

## Tri-Color Cheese Tortellini & Spinach Soup



## 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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