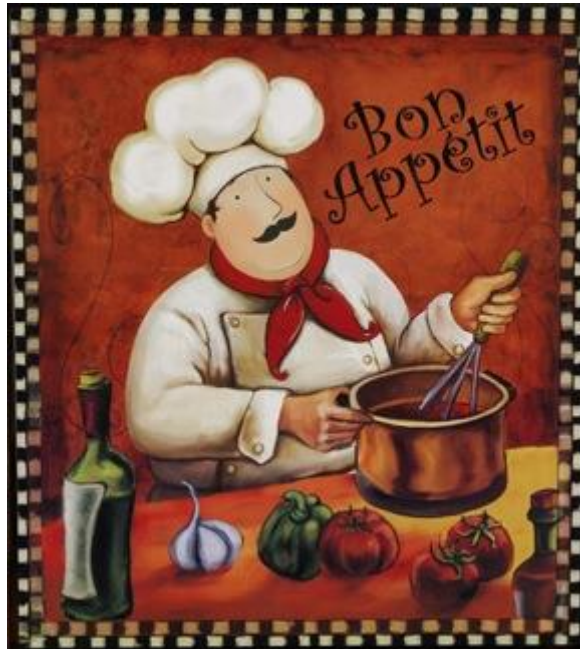


# Mangia! Mangia! Pasta Party



When the moon hits your eye like a big pizza pie.... It's time for an Italian dinner party. The celebration of food and wine with family and friends is an Italian way of life. The kitchen is the soul of the home and everyone gathers there to cook, eat and tell stories. So round up your friends and make an evening of Italian favorites like homemade pasta, sauces and fabulous desserts while sipping wine and singing along with Italian classics!

You can use all or parts of the party box, or even mix and match from other party boxes, to create a Little Italy in your own home. So let's eat! Mangia!



# Mangia! Mangia! Pasta Party

## Invitations



### Who's at the Party?

Themes parties open the door to catchy, inspired invitations. Set the mood for the Pasta Party with a big “Ciao Bella” greeting! In Italy, you are like family when you are invited to share dinner. Welcome to our home! “Benvenuti a casa nostra!”

However you let people know about your party be sure your invitations include the following information:

1. Date
2. Time
3. Location
4. Dress Code – Casual and Comfortable with an Italian flair
5. RSVP by date (usually 1 week before the party)

Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a Pasta Party is early evening. This gives you enough time to socialize with drinks and appetizers while making the dinner you will share under the lights and lanterns. “Buon Appetito!”



# Mangia! Mangia! Pasta Party

## Menu



The smell of garlic and freshly baked bread greets your guests as they enter your door. Passing around large platters of your homemade pastas and sauces allows your guests to relax, enjoy good food and good conversation. This is Italian family style dining at its best.

We have created a menu that is easy to make yet interesting and flavorful and the decorations are simple yet they say, “You are in Italy”. You have a step by step plan of how to pull it all together with ease right here in the party plan.



## **Cocktails**

**Negroni**

**Red & White Wines**

## **Appetizers**

**Prosciutto Wrapped Bread Sticks**

**Italian Flags**

**Bruschetta Italiano**

## **Entree**

**Homemade Pasta with Colors of the Flag Sauces**

**Classic Bolognese**

**Alfredo Sauce**

**Pesto Sauce**

## **Salad**

**Chopped Italian Salad**

## **Dessert**

**Tiramisu**



# Mangia! Mangia! Pasta Party

## Recipes

### Cocktails

#### Negroni



In the early 1900's, in Florence, Count Camillo Negroni asked his bartender for a more manly drink than those of the time and thus the Negroni was born. This is a very adult cocktail and meant to be sipped. An aperitif that will take you by surprise on an empty stomach, so make sure to have a little plate of salami, cheese and crusty bread for a real Italian cocktail hour treat. For a lighter, more festive cocktail, top it off with Prosecco and let the party begin!





### **Ingredients:**

1 oz dry gin  
1 oz Carpano Antica sweet vermouth  
1 oz Campari  
1 fresh orange peel twist

### **Method:**

In a cocktail shaker, pour the gin, Campari and vermouth. Add ice. Stir until chilled and strain into a chilled cocktail glass. Express the orange peel over the glass, around the rim and drop it in.



Variations of the Negroni can be served on the rocks in an Old Fashion glass or in a champagne flute topped with Prosecco.



## Red & White Wines



### Recommendations:

**1. Pinot Grigio or Sauvignon Blanc** – light and crispy with almond, lemon, and vanilla flavors. Cream based dishes such as Fettuccini Alfredo need wines that can cut through the richness of the sauce. Pesto sauces pair well with the crisp bright citrus fruit and cuts right through the olive oil, garlic, Parmigiano cheese, and the soft starches in the pasta.

**2. Sangiovese or Chianti** – a medium bodied dry red wine with earthy aromas and berry, plum, spicy, or floral flavors. It has a smooth texture. Sangiovese is the main grape used to produce Italian Chiantis. An acidic wine is needed to match the acidity of the tomatoes in a tomato based sauce.

**3. Barbaresco or Barolo** – made from the Nebbiolo grape, meaning “little foggy one” from the Piedmont area of Italy, has flavors of cherry, fennel, licorice and truffles. They tend to pair best with rich, full flavors that are found in the hearty meat sauce of the Bolognese. Wines called Nebbiolo are the lightest, Barbaresco is in the middle and Barolo is the big full bodied wine.

Speak with your local wine shop and tell them what you are serving for dinner and ask for suggestions in your price range.



## Appetizers

### Prosciutto Wrapped Breadsticks



#### Ingredients:

Prosciutto de Parma, thinly sliced  
Breadsticks

#### Directions:

Take one slice of the prosciutto and cut it in half. Lay the breadstick at the top of the piece of prosciutto and begin rolling it around the breadstick until it is covered half way down leaving the bottom half free to hold.

### Italian Flags – Chicken Sausage on Picks



#### Ingredients:

Cooking spray  
12 ounces fully cooked Italian-style poultry sausage, cut into 1-inch rounds  
1/2 cup lightly packed fresh basil  
12 grape tomatoes, cut in half  
1 14-ounce can artichoke hearts, drained and quartered





## Directions:

Heat a nonstick skillet over medium heat; mist with cooking spray. Add the sausage; cook, turning 2 or 3 times, until warmed through and browned, about 8 minutes.

Thread 1 small or 1/2 large basil leaf onto a small wooden skewer. Add a grape tomato half, artichoke piece and sausage, arranging them on the skewer so that it can stand up on the sausage end. Repeat with the remaining ingredients to make about two-dozen skewers.

## Bruschetta Italiano



## Ingredients:

1 loaf of crusty Italian bread  
1 garlic clove  
1 medium ball of mozzarella, thinly sliced  
8 plum tomatoes chopped  
1 cup of fresh chopped basil  
1 package of prosciutto, sliced in ribbons  
2 Tbs capers, chopped  
2 cloves of garlic crushed  
1 teaspoon of dried oregano  
Extra-virgin olive oil  
Fresh ground black pepper or red pepper flakes  
Salt to taste

## Directions:

Slice bread on the diagonal around a half inch thick. Drizzle or brush with a little extra-virgin olive oil and arrange bread on a baking sheet and broil until toasted. Watch closely so they don't burn. Lightly rub each piece of toast with a piece of a garlic clove to impart a little flavor.



In a mixing bowl combine tomatoes, basil, prosciutto, capers, garlic, olive oil and oregano and toss gently. Season with fresh ground black pepper or red pepper flakes and salt to taste.

Arrange toasted bread on a platter with mozzarella slices. Arrange a slice of mozzarella on the toast piece and then top with some bruschetta mixture. Serve the bruschetta in a festive bowl and have your guest top the toast themselves. (bread will get soggy if topped and left too long)

## Entree

### Basic Pasta Dough



#### Ingredients:

#### Makes 2 pounds /serves 8 people

4 Cups all purpose flour (or 80% cake & 20% all purpose) and 1/3 Cup flour in reserve to flour surface

1 teaspoon salt

4 beaten eggs - Room temperature eggs!

2/3 Cup luke warm water

2 teaspoons olive oil



## Directions:

1. In a large mixing bowl stir together flour and salt. Make a well in the center of the mixture.
2. In a small bowl stir together eggs, water and olive oil. Add to the flour mixture and mix well.
3. Sprinkle kneading surface with the remaining 1/3 Cup flour. Turn dough out onto the floured surface. Knead dough till smooth and elastic (8-10 minutes) Cover and let rest for 10 minutes. Knead again for 3-6 minutes until smooth.
4. Divide dough into 6-8 balls. Keep covered so it will not dry out while you make the pasta.
5. Pass each ball of dough through the pasta maker per the directions.

## Making the Pasta:

1. Set the machine regulator to position 1, pulling it outwards and turning it so that the two smooth rollers are completely open.
2. Pass a piece of the dough through the machine turning the handle. Repeat this operation 5-6 times, folding the dough over and adding some flour to the middle if necessary.
3. When the dough has taken a regular shape, pass it through the roller only once with the regulators set on # 2.
4. Pass it through the rollers only once with regulators set on #3. Continue thru the regulator settings until you have the desired thickness of the dough.
5. Cut the dough crosswise in pieces approximately 10 inches in length.
6. Insert the handle in the hole for the cutting roller for the pasta type you desire. Hole nearest the body of the machine for fettuccini, farthest out is for angel hair. Recommend Fettuccini and Linguini.
7. Pass the dough through the rollers to cut the pasta. \*\*
8. Place on drying rack and let pasta dry for 30-60 minutes.
9. Pasta is now ready to cook.





**\*\* NOTE: If rollers won't cut, dough is too soft. Sprinkle with flour and pass through the smooth rollers once. If dough can't be "caught" by the cutting rollers, dough is too dry. Sprinkle with a little water and pass through the smooth rollers once. \*\***

### **Cooking Pasta:**

**Don't cook the pasta until you are ready to serve the dinner. It cooks fast!**

Use a large pot with lots of water. Bring to a boil and then add salt to water. Water should taste like the sea because this is your only time to season the pasta.

Add pasta a little at a time, so water doesn't stop boiling. Since it's fresh, it will cook in three to five minutes. Do not let it overcook!

Immediately drain into a colander but do not rinse. The glutens on the pasta help the sauce cling and any Italians in the room will have a heart attack if you rinse the pasta!



## Classic Bolognese



### Ingredients:

20 ounces Pancetta, diced  
2 Cups small diced carrots  
1 1/2 Cups small diced celery  
2 Cups small diced onion  
1 1/2 lbs ground chuck  
1 lb ground veal  
1 Cup dry red wine  
2 Tbs minced garlic  
4 Tbs Italian tomato paste diluted in 1 Cup meat stock  
2 Cups whole milk  
Salt and Black pepper  
1 Cup Heavy Cream

### Directions:

In a sauce pot, render the pancetta over medium heat about 8 minutes.

Stir in the carrots, celery, and onions. Season with salt and pepper.  
Saute the vegetables for about 3 minutes until they are translucent.

In a mixing bowl, combine the meats. Season with salt and pepper.  
Increase the heat and stir in the meat. Brown the meat, about 5 minutes.

Mix the wine, garlic and diluted tomato paste in a bowl. Add to the meat mixture and reduce the heat to low.

Let simmer for up to 1 hour. From time to time stir in a few tablespoons of milk. By the end of the 1 hour the milk should be incorporated.

Stir in the cream and season with salt and pepper. Serves 8-10 people.



## Alfredo Sauce



### Ingredients:

1 pint (2 cups) heavy cream  
1/2 cup (1 stick) unsalted butter, softened  
2-3 cloves of roasted garlic  
1 cup freshly grated Parmigiano-Reggiano  
1/2 cup mozzarella cheese  
Pinch of Grated nutmeg  
Freshly cracked black pepper  
Chopped fresh flat-leaf parsley, for garnish

### Directions:

Heat the heavy cream over low-medium heat in a deep sauté pan. Add butter and whisk gently to melt. Add the garlic and pepper and bring mixture to a simmer, stirring often. Add the Parmesan cheese and simmer sauce for 8-10 minutes or until sauce has thickened and is smooth.

When sauce has thickened, add the Mozzarella cheese and stir until smooth. Continue stirring. Season sauce with grated nutmeg and freshly cracked black pepper. Add salt to taste.



## Pesto Sauce



### Ingredients:

3 cups fresh basil leaves  
1 cup toasted pine nuts  
2-3 cloves garlic, peeled  
3/4 cup grated Parmesan cheese  
1 cup olive oil  
salt and pepper to taste

### Directions:

Blanche the basil leaves for about 20 seconds and place basil in ice bath to stop the cooking. It keeps the bright green color.

In a food processor, blend together basil leaves, nuts, garlic, and cheese. With the machine running, add olive oil in a slow, steady stream. After the oil is incorporated, turn off the machine and add salt and pepper to taste.



# Salad

## Chopped Italian Salad



### Ingredients:

Romaine Lettuce

Grape tomatoes

Garbanzo beans

Celery

Artichoke Hearts, canned in water or frozen

Pepperoncini

Salami

Pepperoni

Basil

Black Olives

Mozzarella, shredded

Italian dressing mixed with pesto





**Directions:**

1. Shred romaine lettuce and place in large salad bowl.
2. Cut grape tomatoes in half. Garbanzo beans leave whole. Add to bowl.
3. Slice celery in bite size half moons. Add to bowl.
4. Cut artichoke hearts in quarters and add to bowl.
5. Cut pepperoncini into slices.
6. Chop salami and pepperoni into to small cubes. Add to bowl.
7. Roll basil into “little cigars” and slice into strands. Add to bowl.
8. Rough chop the olives and add to bowl.
9. Sprinkle with mozzarella.
10. Dress salad right before serving so that the lettuce does not begin to wilt.

Chopped Italian Salad should be small dices of each ingredient so that you can get multiple flavors in every bite. Amounts of each item depend on how large you want the salad.



# Dessert

## Tiramisu



### Ingredients:

8 eggs with yolks and whites separated  
1/3 cup sugar  
1 pound mascarpone cheese  
1 cup heavy cream  
2 cups espresso coffee, cooled  
2/3 cup Brandy or Kahlua  
30 Lady Fingers  
2 ounces bittersweet chocolate, grated  
2 ounces cocoa powder, sifted for garnish

### Directions:

Mix the sugar into the egg yolks, blending well, in a large bowl. Add a little Mascarpone at a time to the egg yolk mixture and mix until smooth. Set aside.

In a separate small bowl, beat the whipping cream until stiff peaks form. Set aside.

In another small bowl, beat the egg whites until stiff peaks form.  
Fold the whipped cream into the egg yolk mixture, then fold in the beaten egg whites.

Place espresso coffee and brandy in a shallow dish.

Spread about 1/3 of the cream mixture on the bottom of a 4-6 quart glass baking dish.



Dip a lady finger into the espresso briefly. Lady fingers absorb liquid very fast and will get soggy! Lay each Lady Finger on the cream mixture side by side until all of the cream surface is covered.

Top with grated chocolate. Repeat the process.

Place another 1/3 of cream mixture over the Lady Fingers.  
Cover this with another layer of espresso soaked Lady Fingers.  
Sprinkle with grated chocolate.  
Top with remaining 1/3 cream mixture.

Dust the final layer with the grated chocolate and cocoa powder. Chill 2 hours to set.

## Mangia! Mangia! Pasta Party

### Decorations



## Creating the Mood

Set the mood from the minute your guests reach the front door by decorating the door with two small Italian flags on sticks crossed over each other at angles. Drape red, white and green fabric for a festive bunting effect or string mini **Italian colored pennants** from the porch and between trees.



## Colorful Tablescapes

Set each table with **red and white checkered tablecloths**. Red, white, and green; all the colors of the Italian flag are a great way to tie it all together with other accessories.

In the center of each table place a Chianti wine bottle in a woven basket. **Candles** made especially for dripping are used to create the look. Make sure you start the dripping process well in advance of the party because it takes time to get the authentic look.





Insert napkins in to tall water glasses and let the napkin drape over the edge. Fill the glasses with tall bread sticks. This will serve two purposes; a table decoration and something crunchy to nibble on during the meal. For a touch of old Italy, use juice glasses, or even clean jam jars, for the wine instead of wine glasses with stems.

Place small wooden bread boards on the table with *Mangia! Mangia!* written in black on the boards. Place crusty bread and cheeses on the boards. You can use these as party favors for the guests at the end of the evening. How to make them is explained in the Party Favor section of the party box.



Paint small pots with rustic Italian colors and plant the pots with basil, then place them on the tables and around the room. This adds a nice splash of color and the great smell of basil to the tables. They can even be given as party favors for your guests.



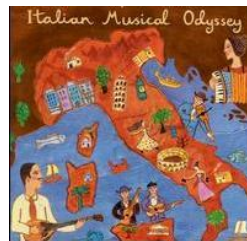
## Lanterns and Lights

Lighting is a very important part of any party. There is something about twinkling, colorful lights that tells you this is going to be a special party. String lights under umbrella, patio covers and across the yard from tree to tree. Hang **paper lanterns** from tree branches and under the patio cover.



## Mangia! Mangia! Pasta Party

### Music



**Mamma Mia! What's a Pasta Party without great music!** Transport your guests to Italy the minute they hit the front door. This lively music will get everyone in the mood for a party! The music will also inspire dancing, laughter and fun. Target has a selection of Upbeat Festive music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below to inspire you or you can always check iTunes. Start a playlist on Pandora you can revisit whenever you are in that Viva Italia mood!



## Albums

1. **Viva Italia** – Festive Italian Classics
2. **Dino! Italian Love Songs** – Dean Martin
3. **Romanza** – Andrea Bocelli
4. **Italian Favorites** – International Festival Orchestra



Mangia! Mangia!

## Activities



Play "Speak Italian?" Write down some common Italian phrases and see if your guests can figure out what they mean. Turn it into a game of charades by dividing into groups and acting out the translations of the phrases.





Test your guests on their "Italian Trivia." Write down some facts about Italy, turn them into questions, and have a Trivia Bee.

## Mangia! Mangia!

### Favors

#### Mangia! Mangia! Bread Boards



Purchase small **breadboards** and write Mangia! Mangia! on each board using a **wood burning tool** or a black permanent marker. Use your computer to print out the lettering in the font of your choice. Trace the words onto the breadboard and then darken the lettering with the marker or burn into the wood. Wood burning is easy and inexpensive so checkout this option! Give these to each of the guests as their party favor and each time they use them they will remember the magic of the family Italian dinner.





# Mangia! Mangia!

## Ready, Set, Go



The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.

### One Month Before

1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.
2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now.
3. Consider the areas for the party and any touch ups that may be needed. Plants for outdoors, a little tidying up indoors.

### One Week Before

1. Decide where you will hang the lanterns, pennants and string the lights. Paint and pot the basil plants. Make a list of all accessories, serving pieces and tableware you will need. Special glassware for the “Italian” style wine glasses. A pasta station can be set up



at your kitchen cook top with pots of sauce and the boiling pasta water.

2. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.
3. Shop for any non-food type items.
4. Make Mangia! Mangia! Breadboards for party favors.
5. Prep the Speak Italian or Italian Trivia games.
6. Make the Chianti bottles with dripping candles.

### **1-2 Days Before**

1. Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.
2. Make Bolognese, Alfredo and Pesto sauces.
3. Make Pasta Dough, dry and store.
4. Make Tiramisu and keep chilled.
5. If possible, place the decorations the day before.

### **Day of the Party**

1. Pick a time you must begin getting yourself ready and stick to it.
2. Set up the food area with the plates, utensils, napkins and glasses.
3. Chill the white wine (beer if you are serving some) and sodas in the morning.
4. Make Italian Flag appetizers. Can be served at room temp but left at room temp for no more than 4 hours max.
5. Toast bread for Bruschetta. Make topping.
6. Make chopped salad but don't dress it until ready to serve.
7. Make Prosciutto Bread Sticks as the last item before guests arrive. The prosciutto will



make the breadsticks soggy over time.

**8.** Review lists to make sure everything is ready.

**9.** Get dressed in your party outfit.

**10.** Begin the festive music and have music playing the entire time.

### **Once Guests Arrive**

**1.** Greet them with a welcoming cocktail.

**2.** Bring out the Italian Flags, Bruschetta, and Prosciutto Sticks.

**3.** Remember to mingle with your guests letting them know how much you appreciate them as friends. Don't forget to take pictures!

**4.** Reheat the sauces and get water boiling for pasta.

**5.** Play one of the Italian Games.

**6.** Serve dessert and party favors.

**7.** Guests leave knowing that they dined like a real Italian with love, laughter, food and wine.

