

aCasa

NEW YORK

~ OVERVIEW ~

I prepare personalized wine dinners in apartments and homes. Combining seasonal produce, local meats and artisan Italian wines, we'll talk about the farmers, butchers, cheese makers, fishermen and winemakers who make Italian food and wine so unique.

I have a deep understanding of the Italian table. In Boston, I served as wine buyer and manager for George Germon and Johanne Killeen of Al Forno Restaurant. In Italy, I lived and worked on olive farms and vineyards, in kitchens and dining rooms and rode my Vespa all around the countryside looking for adventures and stories. In New York, I've served as sommelier at Mario Batali's Babbo restaurant. Most recently I served as wine director at Il Buco and il Buco Alimentari restaurants in New York City. For 10 years A Casa has become my culmination of all of these experiences.



After a consultation and we discuss a menu based on seasonal choices, A Casa does the rest. My assistants and I oversee everything from cooking, setup, serving and cleaning. A Casa even offers live music to complete your evening. Please see the A Casa Musica information below.



Dinners are five courses, each paired with a different wine. I explain each course and it's wine pairing as it's served. You'll learn why old farmers make wine the way they do, the "regionality" that makes Italian cooking so distinctive and how to fully utilize our local markets and products. The events can be everything from a romantic evening for two, a casual get together of close friends, client dinners, or elegant revelry.

Whatever the night entails, A Casa combines the simplicity and freshness of seasonal ingredients, artisan Italian wines, expert service, the joy of friends and comfortable learning all in one completely unique experience.



~ FALL MENU FOR 2014 ~



Below are the dishes featured for the 2014 Fall menu and subsequent wine packages. Please use the food menu only as a guide. Some items may be substituted depending on availability. An important aspect of each dinner is my travels to various markets, cheese mongers, fisherman, importers and butchers...always searching out the finest ingredients.

You'll make a few choices in each category. Then I'll guide you through the different options to create the perfect balance for your menu. It's important not to go overboard so this consultation is an important step.

Ingredients are purely seasonal and only bought from local farmers and butchers and fishermen.

This list features classic, homespun recipes from all over Italy.

Please don't hesitate to contact me about specifics.



ANTIPASTI

Roasted squash, lemon and ricotta salata

Green market squash roasted with extra virgin olive oil and tossed with ricotta salata, parsley leaves, lemon zest and Winter greens

Market salad

Bitter greens, walnuts, dried cherries, local bacon and pecorino cheese.

Tuscan white beans and preserved tuna

White beans slowly cooked for hours with fresh sage and garlic mixed with preserved tuna, red onion, celery, celery leaves, radishes, and carrots

Calamari In Zimino

Calamari is stewed with red wine, fresh garlic, carrots, onion, celery, chili flakes, tomatoes and kale

Farro

Farro mixed with braised onions, roasted beets, and Winter greens

Mista

Cured artisan meats, Cerignola olives and three seasonal crostini



PRIMI

fresh pasta

Baked Gnocchi with Mozzarella and Tomato

Homemade gnocchi baked with homemade tomato sauce and buffalo mozzarella

Agnolotti d'Alpi

Homemade meat filled dumplings topped with red wine

Fettuccine with Fall Mushrooms

Homemade thin ribbon pasta tossed with seasonal mushrooms, fresh garlic and fresh thyme

Lasagna Bolognese

Homemade lasagna noodles layered with béchamel, Parmigiano Reggiano and meat sauce

Dried Pasta

Spaghetti with Anchovies

Dried spaghetti tossed with anchovies, sun dried tomatoes, sweet currants and bread crumbs

Cacio e Pepe

Dried spaghetti tossed with sheep's milk cheese and black pepper. A classic Roman dish.

Rigatoni and Cauliflower

Dried rigatoni tossed with roasted, spicy cauliflower, toasted pine nuts and local celery

Minestra

Ribollita

Traditional Tuscan bread and vegetable stew topped with vintage Capezzana olive oil

Rice

Risotto with Seafood

Rice with finely chopped market fresh seafood

Risotto with Roasted Sardines and Fennel

Rice with roasted sardines and Fennel Fronds

Risotto with Red Wine and Sage

Rice with red wine, Parmigiano Reggiano and crunchy fried sage



ENTREES

Roasted Market Fish

Daily selection of fresh fish simply roasted with vintage Capezzana oil and fresh herbs

Cacciatora

Farm raised chicken braised in red wine, tomatoes, fresh garlic and olives

Brasato with Polenta

Braised beef with red wine, tomatoes and nutmeg

Stewed Lamb

Lamb shanks braised with white wine, fennel, carrots and onions

Tuscan Pork Roast

Pork loin roasted with fresh rosemary, garlic and fennel seed

Sausages with Figs and Grapes

Homemade sausages sautéed with dried figs, grapes and balsamic vinegar

Scallops with Roasted Lemon

Seared sea scallops with whole roasted lemons and braised Fall greens

Braised Turkey with Kale

Rolled fresh turkey breast stuffed with kale, Parmigiano Reggiano and ricotta cheese and braised in homemade tomato sauce



CHEESE

All cheeses are served with Salsa Etrusca, a homemade preserve of local honey, olive oil, freshly chopped herbs and pine nuts. Selections are completely market based.



DESSERT

Sanguinaccio

A traditional rich chocolate pudding mixed with orange zest, raisins and walnuts

Crema e Biscotti

*Farm fresh egg yolks slowly cooked with vanilla and sugar
and served with homemade almond cookies*

Seasonal Fruit Tart

Seasonal farmers market fruit baked during dinner in a homemade tart crust

Nociola

Hazelnut cake fried in butter and served with homemade jam

Assorted Biscotti and Pici

Mixed homemade cookies and dried figs filled with walnuts

Panna Cotta with Pistachios

Cooked cream with fresh vanilla and toasted pistachios

*Supplemental specialties may be available like Alba truffles and specific farmers market items.



~ WINE ~



These are your wine choices. Please select between the Passport, Icons or Ultimo.*



“PASSPORT” COLLECTION

As an initiation into the wines of Italy, we'll explore little known yet distinctive grapes like Teroldego Rotaliano, Arneis, Aglianico, and many others. Discover what makes Italy the most diverse wine producing country in the world. Perfect for the beginning wine tasters or those just wanting to learn more about Italian wine.

“ICONS” COLLECTION

These selections are the ones that put Italy on the world's wine stage. Barolo and Barbaresco, Brunello, Amarone and the like have altered views of Italian wine from the fish bottle and straw covered flasks into some of the worlds most sought after selections. For those with a little bit more wine knowledge. Perfect if you want to expand your familiarity outside of California and France.

“ULTIMO” COLLECTION

These are the rarest, most collectable wines Italy has to offer. Celebrate these exceptional works of art created by producers like Josko Gravner, Angelo Gaja, Giuseppe Quintarelli and Bruno Giacosa. These are all truly a one of a kind experience. For the Italian expert or someone wanting to drink the most exclusive wines in the world.

*Packages can also be mixed. Pricing below...

~ A CASA MUSICA ~



Blythe Gruda Lang is an accomplished singer, having performed all over the world. As Paul's wife and co owner of A Casa, Blythe will help you design a music program to pair along with dinner.

Whether it's a few songs while your guests gather or a full concert during and after the meal, A Casa Musica aims to stimulate all five senses during your experience. Performances, instruments and voices are customizable, depending on your space and the style of evening we're planning.

Past events have included a simple serenade for an engagement, an evening of Broadway favorites, standards from the 1920's to the 1980's, and beautiful Italian arias. Pricing for A Casa Musica is available by consultation.

~ PRICING ~

A Casa pricing is based on a per guest charge. The total charge per guest includes all food and wine, but is differentiated by the exclusivity of the wines.

The "Passport" collection is priced at **\$250 per guest**.

The "Icons" collection is priced at **\$350 per guest**.

The "Ultimo" collection is based on current market value for these wines, but generally falls between **\$500 and \$600 per guest**.

A Casa service creates an unforgettable dining experience free from the formality of a restaurant. Although Paul creates and oversees each event, assistants help with some food preparation, service and cleanup. **The price for each assistant is \$175**. Two assistants are required for parties of 6 or more.

Appropriate taxes, additional assistants and travel fees also may be applicable.

Each client must review and agree with a contract and deposit requirements.

~ PRESS ~



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