



ITALIAN PRIMAVERA PASSOVER MEAL

This Passover meal features the flavors of spring in Italy: La Primavera! The Roman Jews are the longest continuously-existing Jewish population in Europe, and for over 2,000 years, their traditions, culture, and cuisine have been an integral part of the Roman culinary cannon. My time living in the Jewish ghetto in Rome, and exploring various pockets of Jewish Italian culinary history throughout the peninsula, inspires this meal.

ANTIPASTI

Roasted artichokes *alla romana*, with artichoke puree, matzoh crostini
Sicilian eggplant caponata, matzoh crostini

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FIRST COURSE

Pesce en saor: Venetian style marinated sea bass --
Sweet and sour with onions, raisins, pine nuts, celery, and peppercorns
OR

Beef and eggplant matzoh "lasagna" with Middle Eastern spices

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SECONDI

Turkey breast roast, with rosemary, garlic, and white wine sauce
OR

Lamb chops "scottadito" with spring herbs

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CONTORNI

Sauteed greens "Jewish ghetto style" with sultanas and pinoli
Zucchini *concia* with vinegar and mint
Asparagus in citrus vinaigrette
Roasted rosemary potatoes
Tricolore salad with balsamic vinaigrette

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DOLCI

Flourless chocolate *torta*, with strawberry-mint sauce
Macaroons di nocciole (crunchy hazelnut)

fabulous food

www.bluaubergine.com

nyc +1 646.339.5242

roma +39 347.260.7465