



2018

Chi non bada a ciò che mangia
difficilmente baderà a qualsiasi altra cosa.

Samuel Johnson





With the 2018, we are happy to offer you the 23rd edition of our calendar. From year to year, as usual, we make use of the chef's collaboration that, with their recognized professionalism, is able to enhance the quality of our pasta, which has always been the foremost protagonist of your best moments at the table. The main chefs of this edition are **Pietro D'Agostino**, **Giuseppe Mancino** and **Luigi Salomone**, who with their suggestions will contribute to your "good table year". To them and to the directions of the respective structures that hosted us, our most grateful thanks for the skill and passion with which they have worked on this project. Please note that the portions shown in the recipes are

for four people.
The nutritional space, present month after month as in the previous two editions, this year enriches the work done by four hands, by prof. **Alberto Ritieni**, Professor of Food Chemistry at the University of Naples Federico II and Dr **Valentina Di Mauro**, Biologist Specialist in Food Science, who with their specific skills offer us scientific knowledge for nutritional choices towards healthy and conscious nutrition.
We are grateful to the sommelier **Emanuele Izzo**, delegate AIS Sorrento peninsula, who will guide us with his knowledge and experience in choosing wines to combine the proposals of chefs.

We thank those who contributed to the creation of this twenty-third edition:

Michele Calocero,
Nino Carpentieri,
Luisa Del Sorbo,
Valentina Di Mauro, Giuseppe Durante, Pietro Ferraro, Fiorenza Family, Nicoletta Gargiulo, Giulia, Federico Pisciotta, Alberto Ritieni. A particular thanks go to Dr. **Luisa Franzese**, General Manager USR Campania.



In copertina Uno dei piatti finalisti del concorso "I primi delle festività Natalizie"



Chef Pietro D'Agostino



Chef Giuseppe Mancino



Chef Luigi Salomone

La Capinera
Via Nazionale, 177
Taormina mare
Località Spisone (Me)
Tel. +39 338.15.88.013
info@pietrodagostino.it

Il Piccolo Principe
Piazza Puccini, 1
Viareggio, (Lu)
+39 058.44.01.806
info@principedipiemonete.com

Piazzetta Milù
Corso A. De Gasperi, 23
Castellammare di Stabia (Na)
+39 081.87.15.779
piazzettamilu@gmail.com



The 2016 calendar saw the children of the Nisida Penal Institute "nciamare", as they say, their recipe in the implementation of the "Thirteenth Month" project.

The protagonists of the 2017 calendar were students of some schools hotel management who, in the context of a work-linked training project, were confronted by engaging in a healthy and profitable competition that saw the publication of the winning recipe.

This year, the Regional School for Campania (MIUR-USR), always in the context of work-linked training project, has launched a cooking contest addressed to all the hotels in the Campania region, named "The First courses of the Christmas festivities." The student participation has once again demon-

strated how necessary and appropriate is that the school has to walk alongside the outside world so young people could be truly protagonists and builders of their daily lives and their design.

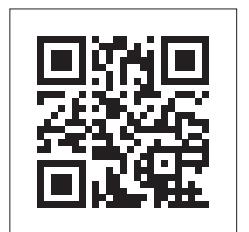
The final event was held on May 4, 2012 at the Hotel Institute "I. CAVALCANTI" in Naples thanks to the wide availability of the School Director Prof. Carmela Libertino.

The General Manager of U.S.R. Campania Dott.ssa Luisa Franza together with Sabatino Sirica (President of the Association of "Pasticcieri Napoletani"), Luigi Salomone (the youngest star chef in Italy with the "Piazzetta Milù" restaurant in Castellamare di Stabia), Gabriele Pollio (AIS teacher) and Oscar Leonessa (at the "Pastificio Artigianale Leonessa" were members

of the jury who evaluated the dishes prepared by the students of the finalist Schools Hotel Management.

At the end of the day all finalist students were awarded and the winning recipe was published in this edition of the Leonessa calendar.

Our hope is that the opportunity offered to young students is an incentive to continue with more commitment and passion their study path after which they are able to successfully enter the workplace. Thanks to all the students who participated in this initiative, hoping that among them there will be chefs who will, in a few years, be protagonists of the future pages of our calendar.



Black Tagliatelle pasta, cuttlefish teriaky sauce, roasted walnuts and yellow Vesuvius tomatoes

Ingredients: 300g cuttlefish black Tagliatelle pasta, 400g cuttlefish, 250g yellow tomato puree, 200g EVO oil, 40g toasted nuts, 40g fresh garlic, 40g fresh chopped parsley, Chili pepper.

Prepare the Teriaky, freezing the clean cuttlefish without the heads in a blast chiller, then cut them thin with the slicer and scalded them with oil (80g), half part of the garlic and chili and keep it aside.

Then fry the remaining garlic with oil (120g) and chopped chilli, add the heads of chopped cuttlefish and some of the nuts, cook for a minute and season with chopped parsley.

As a result, cook the black Tagliatelle pasta in plenty of

salted water and just put them in pan with the heads of the cuttlefish and stir fry with parsley and a bit of cooking water of the Tagliatelle themselves. Serve forming nests with the pasta using the fork and a medium ladle and place them in the plate over the tomato puree, garnish with roasted walnuts and teriaky cuttlefish sauce.

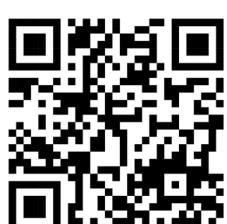
Wine to combine: "Falanghina"

Miur Contest Winner School "The First courses of the Christmas Festivities":
ISIS "Luigi De'Medici" of Ottaviano (NA)
Represented by prof. Salvatore Teechia and students
Michele Boccia, Andrea Liguori and Pasqualina Pentella.





www.pastaleonessa.it



Scarica qui la versione digitale
del calendario Leonessa 2018

Download here the digital version
of the Leonessa 2018 Calendar



2018
January

1	Lun	S. Maria Madre di Dio
01	2	Mar
	SS. Nome del Signore	●
	3	Mer
	S. Genoveffa	
	4	Gio
	S. Ermete	
	5	Ven
	S. Amelia	
	6	Sab
	Epifania di N. S.	
	7	Dom
	S. Luciano, S. Raimondo	
02	8	Lun
	Battesimo del Signore	●
	9	Mar
	S. Giuliano martire	
	10	Mer
	S. Aldo eremita	
	11	Gio
	S. Igino Papa	
	12	Ven
	S. Modesto	
	13	Sab
	S. Ilario	
	14	Dom
	S. Felice martire	
03	15	Lun
	S. Mauro Abate	
	16	Mar
	S. Marcello Papa	

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357

17	Mer	S. Antonio Abate	●
04	18	Gio	S. Liberata
	19	Ven	S. Mario martire
	20	Sab	S. Sebastiano
	21	Dom	S. Agnese
	22	Lun	S. Vincenzo martire
	23	Mar	S. Emerenziana
	24	Mer	S. Francesco di Sales
	25	Gio	Conversione di S. Paolo
	26	Ven	SS. Tito e Timoteo
	27	Sab	S. Angela Merici
	28	Dom	S. Tommaso d'Aquino
05	29	Lun	S. Costanzo
	30	Mar	S. Martina
	31	Mer	S. Giovanni Bosco



1	Gio	
	S. Verdiana	
2	Ven	
	Pres. del Signore	
3	Sab	
	S. Biagio, S. Oscar	
4	Dom	
	S. Gilberto	
5	Lun	
	S. Agata	
6	Mar	
06	S. Paolo Miki	
7	Mer	☀
	S. Teodoro martire	
8	Gio	
	S. Girolamo Em.	
9	Ven	
	S. Apollonia	
10	Sab	
	S. Arnaldo, S. Scolastica	
11	Dom	
	B. V. di Lourdes, S. Dante	
12	Lun	
	S. Eulalia	
13	Mar	
07	S. Maura	
14	Mer	❤
	S. Valentino martire	
15	Gio	☀
	S. Faustino	
16	Ven	
	S. Giuliana vergine	



2018 February

Lemon Quadrotti Pasta with stewed beef, peppers and saffron

Chef Pietro D'Agostino

500g lemon Quadrotti pasta, 1 viel cheek, 3 potatoes, 100g peeled tomatoes, 1 carrot, 1 celery piece, 1 onion, 1 red pepper, 1 saffron bag, a smidge of cocoa, 2 glasses Aglianico wine, extra virgin olive oil.

Cut the vegetables in little pieces with oil, add the meat and continue to brown. Pour with wine, add 2 potatoes, tomatoes and 2 liters of water and let cook for at least 3 hours on moderate heat, taste the salt. Brown for 10 minutes the pepper, cut into little pieces, with oil and salt, beat them and strain off. Cook the potato with the saffron and a glass of water, beat and salt. As soon as the meat is cooked, reduce the liquid that will season the pasta. Cook the Quadrotti pasta in abundant salty water. Plate up and decorate with saffron sauces and peppers, finish it with a drop of oil.

To combine

The art of the stewed beef, linked with the decisive vegetal note for the peppers and a pasta format that invites to the abundance, to the conviviality ... then that also abounds the wine, in this case a "Casavecchia Igt Terre del Volturino", a great classic of Caserta area, with its notes of red and black fruit jam, dried flowers and spices. An impressive wine with long persistence, so it's better to choose an important version: tannins, body, softness, everything you need for this great dish.

17	Sab	
	S. Donato martire	
18	Dom	
	Le Ceneri	
19	Lun	
	S. Mansueto, S. Tullio	
20	Mar	
08	S. Silvano, S. Eleuterio	
21	Mer	
	S. Eleonora, S. Pier Damiani	
22	Gio	
	S. Margherita	
23	Ven	☀
	S. Renzo	
24	Sab	
	S. Edilberto Re, S. Mattia	
25	Dom	
	S. Cesario, S. Vittorino	
26	Lun	
	S. Romeo	
27	Mar	
09	S. Leandro	
28	Mer	
	S. Romano abate	

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



1	Gio	
	Le Ceneri	
2	Ven	
	S. Basileo martire	
3	Sab	
	S. Cunegonda	
4	Dom	
	S. Casimiro, S. Lucio	
5	Lun	
	I di Quaresima	
6	Mar	
	S. Marciano	
7	Mer	
	S. Felicita, S. Perpetua	
8	Gio	
	S. Giovanni di Dio	
9	Ven	
	S. Francesca R.	
10	Sab	
	S. Simplicio Papa	
11	Dom	
	S. Costantino	
12	Lun	
	S. Massimiliano	
13	Mar	
	S. Arrigo, S. Eufrasia	
14	Mer	
	S. Matilde Regina	
15	Gio	
	S. Longino, S. Luisa	
16	Ven	
	S. Eriberto Vescovo	

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



2018 March

Pasta with chickpeas, squids, seaweeds and lemon

Chef Luigi Salomone

240g mixed pasta Leonessa, 500g squids, 300g dried chicory, 30g onion, 30g carrot, 1 bunch of algae, extra virgin olive oil, 2 garlic cloves, 1 lemon, parsley.

Prepare the seaweeds powder, wash them with water, then put them on a baking tray and let them dehydrate at 60 ° C for 4 hours. Once dried the fruit, keep it aside. Put the chickpeas in a pot with a lot of water the night before, in the morning cook them with carrot and onion in abundant water for about

1 hour. A portion of the chickpeas used to cream the pasta, peel the chickpeas to remove the skin after cooking, beat the remaining part to get a cream. Clean the squids, cut them into cubes and fry them in a pan with oil, garlic and parsley. In a pot fry lightly little oil and garlic, add chickpeas and water, boil and start cooking the pasta, in half-cooking add the chickpea cream. At the end of the cooking, when the pasta is well-bonded, add the squids, raw oil, pepper and scratched lemon skin. Plate up and sprinkle with seaweeds powder.

To combine

A dish that is expressed through various taste sensations: sweet tenderness, flavor, aroma ... needs a complex and very personal wine: a "Fiano d'Avellino",

better if not very young, evolving notes of yellow fruit, almond in the background and scents of aromatic herbs. Its marked softness would be ideal to exalt its full taste and give importance to the plate and to the new season:

Spring is now at the door ...

17 Sab

S. Patrizio

18 Dom

S. Salvatore, S. Cirillo

19 Lun

III di Quaresima

20 Mar

S. Claudia

21 Mer

S. Benedetto

22 Gio

S. Lea

23 Ven

S. Turibio di M.

24 Sab

S. Romolo

25 Dom

Annunc. del Signore

26 Lun

IV di Quaresima

27 Mar

S. Augusto

28 Mer

S. Sisto III Papa

29 Gio

S. Secondo martire

30 Ven

S. Amedeo

31 Sab

S. Beniamino martire





1	Dom	Pasqua di Resurrezione, S. Ugo Vescovo
2	Lun	Lunedì dell'angelo
3	Mar	S. Riccardo vescovo
4	Mer	S. Isidoro Vescovo
5	Gio	S. Vincenzo Ferrer
6	Ven	S. Guglielmo, S. Diogene
7	Sab	S. Ermanno
8	Dom	S. Alberto Dionigi, S. Walter
9	Lun	Le Palme
10	Mar	S. Terenzio martire
11	Mer	S. Stanislao Vescovo
12	Gio	S. Giulio Papa
13	Ven	S. Martino Papa, S. Ida
14	Sab	S. Abbondio
15	Dom	S. Annibale
16	Lun	Santa Bernadetta Soubirous

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357

2018
April

17	Mar	S. Aniceto Papa
18	Mer	S. Galdino Vescovo
19	Gio	S. Ermogene martire
20	Ven	S. Adalgisa vergine, S. Sara
21	Sab	S. Anselmo, S. Silvio
22	Dom	S. Caio
23	Lun	S. Giorgio martire, Venilde
24	Mar	S. Fedele, S. Gastone
25	Mer	S. Marco evangelista
26	Gio	S. Cleto, S. Marcellino m.
27	Ven	S. Zita
28	Sab	S. Valeria, S. Pietro Chanel
29	Dom	S. Caterina da Siena
30	Lun	S. Pio V Papa, S. Mariano



1	Mar	S. Giuseppe artigiano
2	Mer	S. Cesare, S. Atanasio
3	Gio	S. Filippo, S. Giacomo
4	Ven	S. Silvano, S. Nereo
5	Sab	S. Pellegrino martire
6	Dom	S. Giuditta martire
7	Lun	S. Flavia, S. Fulvio
8	Mar	S. Vittore
9	Mer	S. Gregorio V
10	Gio	S. Antonino, S. Cataldo
11	Ven	S. Fabio martire
12	Sab	S. Rossana
13	Dom	S. Emma
14	Lun	S. Mattia Apostolo
15	Mar	S. Torquato
16	Mer	S. Ubaldo Vescovo

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



2018
May

Linguine pasta served with fava beans, courgettes flowers and mozzarella smoked cream

Chef Giuseppe Mancino

360g Linguine Leonessa, 600g Fave, 300g Mozzarella affumicata, 200g Panna fresca, 10 Fiori di zucca, 2 Cipolle rosse, 1 spicchio Aglio, Basilico, Sale, Pepe, Olio Extra Vergine e Parmigiano q.b.

Cook the Linguine in abundant salty water. prepare the smoked mozzarella cream, taking the mozzarella from a refrigerator and mash it with the potatoes-masher, bring the cream to boil, beat it all with the mixer and pass it through the colander. Peel the fava beans and cook them in plenty of slightly salty water for about 5 minutes, cool them in water, put them in a bowl. In a frying pan I put the red onions cutted into thin slices, add the oil and cook slowly, add the fava beans, season with a bit of pepper and a ladle of pasta boiled water. To finish the courgette flowers, add basil and the parmesan cheese. Serve the Linguine in a soup plate, add the cream of smoked mozzarella and complete with some courgette flowers.

To combine

A completely vegetarian and tasteful dish: vegetable notes (fava beans), aromatic (courgette flowers) and mixed smoked flavor (smoked mozzarella cream), parentheses that seem to search for a personality but elegance, robust body and long persistence ... it is certainly a "Falanghina del Taburno" from late harvest (but not sweet): robust body, concentration of seductive scents of fruit and sage, thyme and other small herbs, a taste of important structure and pronounced softness, the one necessary to enhance the preparation in every single element and enjoy a wine that tastes of full spring.

17 Gio
S. Pasquale Conf.

18 Ven
S. Giovanni I Papa

19 Sab
S. Pietro di M.

20 Dom
S. Bernardino da S.

21 Lun
S. Vittorio martire

22 Mar
S. Rita da Cascia

23 Mer
S. Desiderio Vescovo

24 Gio
B. V. Maria Ausiliatrice

25 Ven
S. Gregorio VII Papa

26 Sab
S. Filippo Neri

27 Dom
S. Agostino

28 Lun
Ascensione del Signore

29 Mar
S. Massimino vescovo

30 Mer
S. Felice I Papa, S. Ferdinando

31 Gio
Visitaz. B. V. Maria



1	Ven	S. Giustino martire
2	Sab	Festa della Repubblica
3	Dom	S. Carlo L. List
4	Lun	Pentecoste
5	Mar	S. Bonifacio Vescovo
6	Mer	
7	Gio	S. Roberto Vescovo
8	Ven	S. Medardo Vescovo
9	Sab	S. Primo, S. Efrem
10	Dom	S. Diana, S. Marcella
11	Lun	S. Barnaba Apostolo
12	Mar	
13	Mer	
14	Gio	S. Eliseo
15	Ven	S. Germano, S. Vito
16	Sab	S. Aureliano

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



2018
June

Calamarata pasta with seafood and asparagus

Chef Giuseppe Mancino

400g Calamarata pasta Leonessa, 200g Fresh squids, 200g clams, 200g italian mussels, 4 Fresh scampi (Norway lobster), 4 fresh shelled shrimps, 4 Asparagus cultivated, 1 tablespoon extra virgin olive oil, a smidge of chilli pepper, parsley.

In a pan, fry the garlic together with the chili and parsley, put the squids cutted into cubes and after a little while, add the mussels and clams with the shell, cover with the lid and cook for about 5 minutes. Cook the pasta in abundant salty water, drain it and keep it aside by adding a little oil. When the seafood will be opened, put off the shell, add the pasta and put everything in the frying pan. Insert then the pasta into a glass container by adding the prawns, scampi and raw asparagus, add a half cup of the pasta cooking water, close the container hermetically and put it slowly in a pan containing water at 90 ° C and continuous cooking for about 7 minutes. The glass container will be opened directly on the table.

To combine

A dish whose complex flavor is enclosed in a glass container ... like the ideal wine combined, which owns its unmistakable stamp from the stones of a tuff mines, from some small villages of Avellino province. The "Greco di Tufo" is a very tasty white wine, usually dark yellow, with scents of yellow fruit, broom and so many minerals. It is a wine of important sapidity and good body, one of the symbol of the Campania region, extraordinarily matched to everything that the sea can give, especially crustaceans combined with lime and vegetables or even better with pasta: Calamarata and Greco di Tufo, what else ?!

23	17	Dom	S. Adolfo, S. Gregorio B.
24	18	Lun	Corpus Domini
25	19	Mar	S. Gervasio, S. Romualdo Ab.
26	20	Mer	
27	21	Gio	S. Luigi Gonzaga
28	22	Ven	S. Paolino da Nola
29	23	Sab	Sacro Cuore di Gesù
30	24	Dom	Cuore Immacolato di Maria
26	25	Lun	S. Guglielmo Ab.
27	26	Mar	S. Vigilio Vescovo
28	27	Mer	S. Cirillo d'Aless.
29	28	Gio	
30	29	Ven	SS. Pietro e Paolo
	30	Sab	SS. Primi Martiri



1	Dom
	S. Teobaldo eremita
2	Lun
	S. Ottone
3	Mar
27	S. Tommaso Apostolo
4	Mer
	S. Elisabetta, S. Rossella
5	Gio
	S. Antonio M. Z.
6	Ven
	S. Maria Goretti
7	Sab
	S. Edda, S. Claudio
8	Dom
	S. Adriano, S. Priscilla
9	Lun
	S. Armando, S. Letizia
10	Mar
28	S. Felicita, S. Silvana
11	Mer
	S. Benedetto, S. Olga, S. Fabrizio
12	Gio
	S. Fortunato martire
13	Ven
	S. Enrico Imp.
14	Sab
	S. Camillo de Lellis
15	Dom
	S. Bonaventura
16	Lun
	N. S. del Carmelo

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



2018
July

Manicotti pasta with ricotta cheese, aubergines and caviar of slugs from Madonie area

Chef Pietro D'Agostino

320g Manicotti pasta Leonessa, 150g buffalo ricotta cheese from Ragusa, 40g fresh caciocavallo cheese, 4 violet shrimps from Porto Palo, 20g caviar of slugs from Madonie area, 2 green courgettes with its flowers, 1 violet eggplant, 1 garlic clove, basil, 1 branch of marjoram, 1 tablespoon extra virgin olive oil, salt and pepper.

Sear the shrimp with oil and marjoram just 1 minute in a hot pan. Cut the courgettes like half-moon, sear them in the pan with oil, garlic and basil for about 5 minutes, after that beat it all finely. Boil the Manicotti in salty water, drain and seasoned them with a spoon full of oil. Dry the aubergine in a frying pan with oil and garlic, beat and add it into the ricotta cheese. Put it all in a pastry pocket and fill in the Manicotti. Prepare the dish as the photo: Put the cream of courgettes on the bottom, and on top put the stuffed Manicotti shaping a crown, alternating the filling with ricotta to that with the caviar, the shrimp in the center and decorate with sweet flowers or aromatic herbs.

To combine

A dish that evokes the idea of the sea and the land, ricotta cheese and aubergine, shrimp, marjoram ... everything seems to evoke a place in which, from the ground, the gaze is lost over the sea, an island, from which it would be a good move to choose the right wine to combine: a red "Ischia Doc" would be perfect for the freshness, the right tannins, the elegant acidity and the beautiful perfumes of fresh flowers and aromatic herbs. Sensations that evoke, like the dish, a double soul, subtle balance but intriguing.



29 17 Mar
S. Alessio Conf., S. Tiziana

18 Mer
S. Calogero, S. Federico V.

19 Gio
S. Giusta, S. Simmaco

20 Ven
S. Margherita, S. Elia Prof.

21 Sab
S. Lorenzo da B.

22 Dom
S. Maria Maddalena

23 Lun
S. Brigida

30 24 Mar
S. Cristina

25 Mer
S. Giacomo Apostolo

26 Gio
SS. Anna e Gioacchino

27 Ven
S. Liliana, S. Aurelio

28 Sab
S. Nazzario, S. Innocenzo

29 Dom
S. Marta

30 Lun
S. Pietro Crisologo

31 Mar
S. Ignazio di Loyola

1	Mer	
	S. Alfonso	
2	Gio	
	S. Eusebio, S. Gustavo	
3	Ven	
	S. Lidia	
4	Sab	
	S. Nicodemo, S. Giovanni M. V.	
5	Dom	
	S. Osvaldo	
6	Lun	
	Trasfigurazione di N. S.	
7	Mar	
	S. Gaetano da T.	
8	Mer	
	S. Domenico Conf.	
9	Gio	
	S. Romano, S. Ferino	
10	Ven	
	S. Lorenzo martire	
11	Sab	
	S. Chiara	
12	Dom	
	S. Giuliano, S. Euplio	
13	Lun	
	S. Ippolito, S. Ponziano, S. Filomena	
14	Mar	
	S. Alfredo	
15	Mer	
	Assunzione di Maria Vergine	
16	Gio	
	S. Rocco, S. Serena	

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



2018 August

ImpePasta ... of mussels

Chef Luigi Salomone

320g Spaghettini pasta Leonessa, 1kg of mussels, 5 tablespoons extra virgin olive oil, 10g black pepper, 10g cuttlefish ink, 2 garlic cloves, parsley, 2 lemons untreated.

Fry lightly in an oil pan, garlic and parsley, add the mussels cleaned and a glass of water, cook for 5 minutes. Split the juice and keep it for the pasta. Shell the mussels, taking care to leave 20 of them aside for decoration. Then prepare the black mussel sauce, beating 300 g shelled mussels, 30g lemon juice, 10g cuttlefish ink, 10g pepper, 20g extra virgin olive oil and 50g juice from the opened mussels, and keep aside. Cook the Spaghettini in salty water, cream them in a pan with mussels water until creamy, add the black mussel sauce, lemon and as a good "mussels impepata". I finish the dish with shelled whole mussels and a clove of lemon as tradition wants.

To combine

Mussels, lemon and pepper. Summer in a pasta dish, capable of melting and confusing among the aromas and flavors of August. Hot evening, among friends: a mussel "impepata", you drop the pasta! And to drink?! A beer. Yes! An handmade beer at lemon taste from Sorrento would put all agree, especially the dish, to degrease the taste, enhance the mussels sapidity and extend the flavor of lemon and ... of the summer.

33	17	Ven	
	S. Giacinto		
34	18	Sab	
	S. Elena Imp.		
	19	Dom	
	S. Ludovico, S. Italo, S. Sara		
35	20	Lun	
	S. Bernardo Abate		
	21	Mar	
	S. Pio X Papa		
	22	Mer	
	S. Maria Regina		
	23	Gio	
	S. Rosa da Lima		
	24	Ven	
	S. Bartolomeo Apostolo		
	25	Sab	
	S. Ludovico		
	26	Dom	
	S. Alessandro martire		
	27	Lun	
	S. Monica, S. Anita		
	28	Mar	
	S. Agostino		
	29	Mer	
	Martirio S. Giovanni Batt.		
	30	Gio	
	S. Faustina, S. Rosa, S. Tecla		
	31	Ven	
	S. Aristide martire		



1	Sab	
	S. Egidio Abate	
2	Dom	
	S. Elpidio Vescovo	
3	Lun	
	S. Gregorio M.	
4	Mar	
36	S. Rosalia	
5	Mer	
	S. Vittorino Vescovo	
6	Gio	
	S. Petronio, S. Umberto	
7	Ven	
	S. Regina	
8	Sab	
	Natività B. V. Maria	
9	Dom	
	S. Sergio Papa	
10	Lun	
	S. Nicola da Tolentino	
11	Mar	
37	S. Diomede martire	
12	Mer	
	SS. Nome di Maria	
13	Gio	
	S. Maurilio, S. Giovanni Cris.	
14	Ven	
	Esaltazione S. Croce	
15	Sab	
	B. V. Maria Addolorata	
16	Dom	
	SS. Cornelio e Cipriano	

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



September 2018

Spaghettoni pasta with red-mullet, cabbages and wild fennel

Chef Pietro D'Agostino

320g Spaghettoni pasta Leonessa, 250g fillet of red-mullets, 300g white cabbage, 1 onion, 1 carrot, 1 courgette, 1 red pepper, 1 potato, 1 bunch of wild fennel, 1 tablespoon extra virgin olive oil, salt and black pepper.

Cut and clean the cabbage, cook in boiling salty water for 7 minutes, fry with oil and salt and put aside. Cook the potato and fennel with water and salt, finely beat and drain in the colander. Skewer pieces of vegetables, steam them up and season them with oil and black pepper. Cook the Spaghettoni and season them with cabbage cream and oil. Plate up by shaping a nest on the top of which put a red-mullet fillet baked for 10 min at 58° C. Plate up as the photo. To serve very hot.

To combine

A dish which is the essence of gluttony, delicious, fun to prepare and eat: sweet and aromatic notes of cabbage combined with pasta, crunchy vegetables of the skewer, the unmistakable taste of the red-mullet ... with an unmistakable wine: a "Lacryma Christi" in Rosé version, to have a boost in sapidity, sour flavor, good persistence and slightly "volcanic" notes combined with those of small red fruits, and delicate flowers that resemble the color of wine, or the red-mullet. Like that of "une vie en rose" but from Campania region, made of small things: flavors, rituals and traditions that repeat themselves in the times, which rise from the sea to Vesuvius. And from there go down again.

17 Lun
S. Roberto Bellarmino

18 Mar
S. Sofia martire

19 Mer
S. Gennaro Vescovo

20 Gio
S. Eustachio, S. Candida

21 Ven
S. Matteo Apostolo

22 Sab
S. Maurizio martire

23 Dom
S. Pio da Pietrelcina

24 Lun
S. Pacifico

25 Mar
S. Aurelia

26 Mer
SS. Cosma e Damiano

27 Gio
S. Vincenzo de'Paoli

28 Ven
S. Venceslao martire

29 Sab
SS. Michele, Gabriele e Raffaele

30 Dom
S. Girolamo



1	Lun	
	S. Teresa del Bambin Gesù	
2	Mar	●
	SS. Angeli Custodi	
3	Mer	●
	S. Gerardo Abate	
4	Gio	
	S. Francesco d'Assisi	
5	Ven	
	S. Placido martire	
6	Sab	
	S. Bruno Abate	
7	Dom	●
	N. S. del Rosario	
8	Lun	
	S. Brigida	
9	Mar	●
	S. Dionigi, S. Ferruccio	
10	Mer	
	S. Daniele	
11	Gio	
	S. Firmino Vescovo	
12	Ven	
	S. Serafino	
13	Sab	
	S. Edoardo Re	
14	Dom	
	S. Callisto I Papa, S. Fortuna	
15	Lun	
	S. Teresa d'Avila	
16	Mar	●
	S. Edvige	

40

41

42

43

44



2018 October

Panciotti pasta... mozzarella cheese and pepper "imbuttunato"

Chef Luigi Salomone

20 Panciotti pasta Leonessa, 100g buttock beef, 50g bacon, 50g almond, 10g butter, 10g fresh ginger, 2 peppers, 1 potato, 1 basil bunch, oil extra virgin of olives, vinegar.

Roast the peppers on a charcoal grate or on a kitchen one, peel them. One part is used to garnish the plate, fry the rest with oil and garlic and then beat it to get a cream. Then prepare the tartare with the beef and the bacon, cutting the beef in little cubes and season it with oil, salt, bacon cubes seasoned with a drop of vinegar. Cut the potatoes in very thin little slices like chips, fry them in oil, let them dry and beat them together with the almonds previously roasted at 160 ° for 10 minutes and a fresh ginger gratin. You will use this preparation on the plate to give a touch of crunchiness. Cook the Panciotti in salty water, drain them and cream them with a drop of water and a butter nut. Plate up with pepper cream, beef and bacon tartare, the Panciotti in the center, sliced pepper and crispy potatoes and fresh basil.

To combine

The smell of peppers that inebriate the whole house, the idea of pepper grilled and stuffed with meat and herbs: there is everything, also the pasta! Sweet tenderness, vegetal and acetate notes, great and persistent aroma, a Cabernet from the hills of Salerno area is to be sealed, a fairly rare wine, but ideal for discovering olfactory notes of pepper and spice, excellent texture, long and elegant tannins at the end.

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357

17 Mer

S. Rodolfo, S. Ignazio d'Antiochia

18 Gio

S. Luca Evangelista

19 Ven

S. Isacco martire, S. Laura

20 Sab

S. Irene

21 Dom

S. Orsola

22 Lun

S. Donato V., S. Giovanni Paolo II

23 Mar

S. Giovanni da Capestrano

24 Mer

S. Antonio Maria Claret

25 Gio

S. Crispino

26 Ven

S. Evaristo Papa

27 Sab

S. Fiorenzo Vescovo

28 Dom

S. Simone

29 Lun

N.S. Gesù re dell'Universo

30 Mar

S. Germano Vescovo

31 Mer

S. Lucilla, S. Quintino





1	Gio	Tutti i Santi
2	Ven	Commemorazione dei Defunti
3	Sab	S. Martino, S. Silvia
4	Dom	S. Carlo Borromeo
5	Lun	S. Zaccaria
6	Mar	S. Leonardo Abate
7	Mer	S. Ernesto Abate 
8	Gio	S. Goffredo Vescovo
9	Ven	S. Oreste, S. Ornella
10	Sab	S. Leone Magno
11	Dom	S. Martino di Tours
12	Lun	S. Renato martire
13	Mar	S. Diego, S. Omobono
14	Mer	S. Giacomo Vescovo
15	Gio	S. Alberto m., S. Arturo 
16	Ven	S. Margherita di S.

45

46

47

48

2018 November

Paccheri pasta with beef tail, ginger carrot cream and seasonal mushrooms

Chef Giuseppe Mancino

360g Paccheri pasta Leonessa, 1.5kg beef-tail, 600g carrots, 400g celery, carrots and onions, 300g seasonal mushrooms, 300g butter, 100g mascarpone cheese, 100g parmesan cheese, 2 shallots, 2 garlic cloves, 2 glasses of red wine, ginger juice, soy sauce, salt, extra virgin olive oil and pepper.

Cut the beef-tail in big pieces, sear them in pan, add salt and pepper and brown it. Add the chopped carrots, celery and onion, flavor it all and simmer with red wine until reduced. Let stew for about two hours when the tail is cooked, remove the flesh from it, put in the bowl and season it with salt, a drop of soy sauce and mix it all, finally put it on a layer of film then roll it up, creating sausages. Cut the carrots in washers and cook them slowly with the shallot, add the salt, mascarpone cheese and cover it all with water. After finishing the baking, add all the ginger juice you want. For the mushrooms: sear them with a garlic clove with the skin on for about 5 minutes. Cook the Paccheri in plenty of salty water, then keep them with cream of carrots, butter and parmesan cheese. Put the beef-tail washers under the Paccheri and finish with the mushrooms.

To combine

Do you hear about Barbera? Not in Piemonte region, but in the Campania one! It is the "Barbera del Sannio Doc", a grape that has always been in that area but only for a few years re-evaluated ... an ideal wine for this wonderful dish: vibrant color, intense and enchanting scent of red fruits pulpy mixed with flowers and aromatic herbs flavor, robust-body, but at the same time agile and speedy ... speedy like the desire to repeat the recipe and to drink more than a glass: it's already November, it urges strength, energy and fantasy.

17 Sab

S. Elisabetta

18 Dom

S. Oddone Abate

19 Lun

S. Fausto martire

20 Mar

S. Benigno

21 Mer

Presentazione B. V. Maria

22 Gio

S. Cecilia martire

23 Ven

S. Clemente Papa 

24 Sab

Cristo Re, S. Flora

25 Dom

S. Caterina d'Aless.

26 Lun

S. Corrado Vescovo

27 Mar

S. Virgilio

28 Mer

S. Lucio, S. Giacomo Franc.

29 Gio

S. Saturnino martire

30 Ven

S. Andrea Apostolo 

Cercola (Na) Via Don Minzoni, 231 tel +39 081 5551107
Senza Glutine Via Don Minzoni, 268 tel +39 081 7333681
San Giorgio a Cremano (Na)
 Via Manzoni, 54/56 tel +39 081 7714146
 Via Bruno Buozzi, 15 (P. Municipio) tel +39 081 488300
Nola (Na) Pastabar Interporto Campano, Lotto C
 tel +39 081 8269357



1	Sab
	S. Ansano
2	Dom
	S. Savino, S. Bibiana
3	Lun
	I d'Avvento
4	Mar
49	S. Barbara
5	Mer
	S. Giulio martire
6	Gio
	S. Nicola Vescovo
7	Ven
	S. Ambrogio Vescovo
8	Sab
	Immacolata Concezione
9	Dom
	S. Siro
10	Lun
	II d'Avvento
11	Mar
50	S. Damaso I Papa
12	Mer
	S. Amalia, S. Giovanna F.
13	Gio
	S. Lucia
14	Ven
	S. Giovanni della Croce
15	Sab
	S. Valeriano
16	Dom
	S. Albina



2018 December

Riccioli pasta, oysters, melissa and bitter chicory

Chef Luigi Salomone

320g Riccioli pasta Leonessa, 6 fresh oysters, 150g cream, 100g onion, 50g fresh melissa, 50g chicory cutted in thin slices, 50g wine, cooked wine.

Reduce the wine in a pan for a few minutes, this preparation will serve to give a touch of cleaning to the sauce. Then open the oysters, taking care to keep their water, save 3 oysters in a layer of pellicula like a candy and freeze them. Then stir fry the onion for 5 minutes with a drop of water, add the cream, the reduced wine and boil it all. At fire off add the remaining 3 oysters, oyster water and emulsify with a blender. Shake the sauce down. Cook the Riccioli pasta in plenty of salty water, drain and cream them with the oyster sauce. Finally, plate up and scratch the oyster granite on the top, complete with melissa leaves and thin slices of chicory.

To combine

A dish for important occasions, just like this month. From choosy palates: the sapidity and iodate notes of oysters, the bitter tendency of chicory, the melissa that gives aromaticity ... a special pasta format. Bubbles? Good idea, but no "oysters & champagnes": A great wine from Campania area, a Metodo Classico Rosé by aglianico type could exalt the dish and the period, we are in December and it's time to raise the glasses, those of a sparkling wine with a delicate and persistent perlage, a vibrant and brilliant color and a good balance between acidity and softness that requires a recipe for important occasions. To be opened at least 12 minutes before, even as an aperitif ... just the time to cook the pasta.

17	Lun
	III d'Avvento
18	Mar
51	S. Graziano vescovo
19	Mer
	S. Dario, S. Fausta
20	Gio
	S. Liberato martire
21	Ven
	S. Pietro Canisio
22	Sab
	S. Francesca Cabrini
23	Dom
	S. Vittoria
24	Lun
	IV d'Avvento
25	Mar
52	Natale del Signore
26	Mer
	S. Stefano protomartire
27	Gio
	S. Giovanni Apostolo, S. Rachele
28	Ven
	SS. Martiri Innocenti, S. Iolanda
29	Sab
	S. Tommaso Becket
30	Dom
	S. Eugenio Vescovo
31	Lun
	S. Silvestro Papa

