



"In a family"

2021



di della polpa di vitello e le
io e si agna od olio e tuera
Quando questa si è co-
loro in modica quantità.
inve qualche foglia di
delle patate taglia-
ed infine, se piace,
semplice, se pre-
perire anche da

vitello
siti.



"Family is the place of education and belonging and it is within the family that the sense of belonging turns into freedom: belonging is the true freedom."

Luigi Giussani

The 2021 Calendar edition sees us all as main characters **"in a family"**: month by month our family's lifetime is marked by lovingly elaborated dishes, as evidence of a commitment made of passion, skills and creativity. As a matter of fact, the historical time that we are now living - marked by moments of obvious global vulnerability - sees us being frightened, worried and almost powerless. The call of family is overpowering, necessary and persuasive.

This edition is dedicated to all the families and in particular to our family, starting from our progenitors - our grandparents Oscar and Maria - with their children: Rosa, Andrea, Fortuna, Iolanda, Antonio, Giuseppina, Salvatore and Mario Leonessa, who have represented and still represent great examples to look up to.

As usual, every year, we benefit from the collaboration of chefs who - through their acknowledged professionalism - manage to enhance the quality of our pasta that is as ever the unexcelled leader of the best moments spent at your dining table.

This year, the chefs of the 26th edition are also joining "the family": **Mauro della Marca, Vincenzo Grassi, Raimondo Mautone, Giovanni Moselli, Alfonso Porpora, Giuseppe Ricciardi, Francesco Romano, Fabio Sodano** and **Francesco Tullio** along with their tips will contribute to your "year of fine dining". We send to all of them our heartfelt thanks for the expertise and passion they have poured into the making of this project.

We take the chance to remind you that the servings reported for each recipe are for four people.

Furthermore, we would like to thank those who in various ways have contributed to the realisation of this edition: Michele Calocero, Nino Carpentieri, Consiglia, Luisa Del Sorbo, Valentina Di Mauro, Giuseppe Durante, Pietro Ferraro, the Fiorenza family, Giulia, Rosalba Lombardi, Federico Pisciotta, Fabio Zingone.



53

1 Ven

S. Maria Madre di Dio

2 Sab

SS. Nome del Signore, S. Basilio

3 Dom

S. Genoveffa

4 Lun

S. Ermete

5 Mar

S. Amelia

6 Mer

Epifania di N. S.

7 Gio

S. Luciano, S. Raimondo

8 Ven

Battesimo del Signore

9 Sab

S. Giuliano martire, S. Alessia

10 Dom

S. Aldo eremita

11 Lun

S. Igino Papa

12 Mar

S. Modesto

13 Mer

S. Ilario

14 Gio

S. Felice martire

15 Ven

S. Mauro Abate, S. Ida

16 Sab

S. Marcello Papa

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2021

Gennaio

Bufala Panciotti with Cod
on a Rapini cream

Chef Raimondo Mautone

600gr Leonessa Panciotti, 800gr Desalted cod, 4 clean
Rapini bunches, 1 Potato, Garlic, Oil, Salt, Chilli pepper,
Sliced stale bread, Oregano, Basil, 4 Cherry tomatoes, Grated
Parmesan cheese, breadcrumbs.

Let the garlic turn golden in a pan with 2 tablespoons of extra virgin
olive oil. Add the breadcrumbs, a pinch of salt and oregano and let
everything toast; make sure the breadcrumbs do not burn in the pro-
cess. Set aside.

Bring a large pan to heat and pour 4 tablespoons of oil. Add half a
garlic clove (sliced beforehand), potato cubes, a sprinkle of chilli and
then add the Rapini. Cover with a lid and let cook for about 20 minu-
tes. Season with salt and blend the mixture with the help of a mixer.
Allow the water to boil in a large pan and add a pinch of salt. Take a
half of the cod and cut into 8 pieces. Let them stir in a non-stick pan
with 5 tablespoons of olive oil; once the pieces become golden, set
aside. In the same oil, add half a garlic clove which should be finely
chopped. Cut what is left of the cod into small pieces and pour it in
the pan. Let cook at high heat for 3 minutes.

Add a ladle of cooking water and allow the cod to cook for an addi-
tional 2 minutes.

Cook the Panciotti and add them to the pan containing the cod. Stir
with Parmesan. The Panciotti will be served on a bed of Rapini cream.
Garnish with the cod pieces and seasoned breadcrumbs.

17 Dom

S. Antonio Abate, S. Alba, S. Nadia, S. Iolanda

18 Lun

S. Liberata

19 Mar

S. Mario martire

20 Mer

S. Sebastiano

21 Gio

S. Agnese

22 Ven

S. Vincenzo martire

23 Sab

S. Emerenziana, S. Armando

24 Dom

S. Francesco di Sales

25 Lun

Conversione di S. Paolo, S. Savino, S. Sabino

26 Mar

SS. Tito e Timoteo

27 Mer

S. Angela Merici

28 Gio

S. Tommaso d'Aquino, S. Valerio

29 Ven

S. Costanzo

30 Sab

S. Martina

31 Dom

S. Giovanni Bosco



05

1 Lun

S. Verdiana

2 Mar

Pres. del Signore

Candelora

3 Mer

S. Biagio, S. Oscar, S. Cinzia

4 Gio

S. Gilberto



5 Ven

S. Agata

6 Sab

S. Paolo Miki

7 Dom

S. Teodoro martire

06

8 Lun

S. Girolamo Em.

9 Mar

S. Apollonia

10 Mer

SS. Arnaldo e Scolastica

11 Gio

B. V. di Lourdes, S. Dante



12 Ven

S. Eulalia

13 Sab

S. Maura

14 Dom

S. Valentino martire

Festa degli innamorati



07

15 Lun

S. Faustino

16 Mar

S. Giuliana vergine

Martedì Grasso



2021

Febbraio

Gnocchi filled with mozzarella, almonds
and chestnut honey served on a Gorgonzola
fondue

Chef Francesco Romano

600gr Mozzarella filled gnocchi, 250gr Gorgonzola, 200
ml Milk, 200ml Heavy cream, 40gr Butter, 100gr Shelled
almonds, 1 tablespoon Chestnut honey, 1 bunch Sage.

Pour the milk in a pan and allow to boil. Add the gorgonzola and
let it melt in the warm milk. Finally, pour the heavy cream, stir
and sieve.

In another non-stick pan roast the sliced almonds on a low heat
and add butter, sage and honey.

Pour water in a large pan and let boil, then pour the gnocchi and
allow them to cook 1 to 2 minutes. Dry them and stir them in
the pan with the almonds. If needed, add some cooking water.

Pour the gorgonzola fondue at the bottom of a dish and lay the
gnocchi on top. Garnish with sage and almonds.

17 Mer

S. Donato martire

Le Ceneri

18 Gio

S. Simone vescovo

19 Ven

S. Mansueto, S. Tullio



20 Sab

S. Silvano, S. Eleuterio

21 Dom

S. Pier Damiani, S. Eleonora

I di Quaresima

08

22 Lun

S. Margherita

23 Mar

S. Renzo

24 Mer

S. Edilberto Re, S. Mattia

25 Gio

S. Cesario, S. Vittorino

26 Ven

S. Romeo

27 Sab

S. Leandro



28 Dom

S. Romano abate

II di Quaresima

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1	Lun	S. Albino, S. Alba, S. Ugo
2	Mar	S. Basileo martire
3	Mer	S. Cunegonda
4	Gio	S. Casimiro, S. Lucio
5	Ven	S. Adriano
6	Sab	S. Giordano, S. Marciano
7	Dom	S. Felicità, S. Perpetua <i>III di Quaresima</i>
8	Lun	S. Giovanni di Dio <i>Festa della Donna</i>
9	Mar	S. Francesca R.
10	Mer	S. Simplicio Papa
11	Gio	S. Costantino
12	Ven	S. Massimiliano
13	Sab	S. Arrigo, S. Eufrazia
14	Dom	S. Matilde Regina <i>IV di Quaresima</i>
15	Lun	S. Longino, S. Luisa
16	Mar	S. Eriberto Vescovo



2021 Marzo

Mafaldelle with Chickpeas and Clams and diced “peasants” bread with Rosemary flavour

Chef Fabio Sodano

320gr Leonessa Mafaldelle, 500gr Clams, 250gr dry Chickpeas,
1 slice stale Bread, 40cl Extra Virgin olive oil, 2 Garlic cloves,
Salt, freshly crushed Black Pepper, Rosemary, Parsley, 2 cherry
Tomatoes.

Soak the chickpeas in water beforehand for at least 12 hours. After
draining them and washing them under running water, put them in
a pan soaked in cold water and let cook for about 3 hours.

Meanwhile, in a separate pan, let 1 garlic clove turn golden in half
the quantity of oil, add the cherry tomatoes cut in two along with
parsley and let cook for a couple minutes. Pour the sauté in the chi-
ckpeas pan, season with salt and complete the cooking. Blend some
of the chickpeas within the same pan with the help of an immersion
blender.

Let the diced bread toast in a non-stick pan by adding olive oil and
rosemary.

While the Mafaldelle pasta cooks in a large pan, allow the other garlic
clove (remove the sprout) to turn golden in the remaining olive oil.
Remove the garlic after a couple minutes and add the clams to the
same pan and a ladle of pasta cooking water. Cover with a lid and
allow to cook. Once the clams are open, set a dozen of unshelled
clams aside as we will use them to garnish the dish. Shell the rest of
the clams and put them back in their cooking pan. Finally, add the
Mafaldelle, the chickpeas and stir.

Serve by garnishing with toasted bread, unshelled clams and a ro-
semary sprig.

17	Mer	S. Patrizio
18	Gio	S. Salvatore, S. Cirillo
19	Ven	S. Giuseppe <i>Festa del Papà</i>
20	Sab	S. Alessandra martire, S. Claudia
21	Dom	S. Benedetto <i>V di Quaresima</i>
22	Lun	S. Lea
23	Mar	S. Turibio di M.
24	Mer	S. Romolo
25	Gio	Annunc. del Signore
26	Ven	S. Teodoro, S. Romolo, S. Emanuele
27	Sab	S. Augusto
28	Dom	S. Sisto III Papa <i>Le Palme</i>
29	Lun	S. Secondo martire
30	Mar	S. Amedeo
31	Mer	S. Beniamino Martire

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13

1 Gio

S. Ugo Vescovo

2 Ven

S. Francesco di Paola

3 Sab

S. Riccardo vescovo

4 Dom

S. Isidoro Vescovo

Pasqua di Resurrezione

5 Lun

S. Vincenzo Ferrer

Lunedì dell'Angelo

6 Mar

S. Guglielmo, S. Diogene

7 Mer

S. Ermanno

8 Gio

S. Alberto Dionigi, S. Walter

9 Ven

S. Maria Cleofe

10 Sab

S. Terenzio martire

11 Dom

S. Stanislao Vescovo

Domenica in Albis

12 Lun

S. Giulio Papa

13 Mar

S. Martino Papa, S. Ida

14 Mer

S. Abbondio

15 Gio

S. Annibale

16 Ven

S. Lamberto



2021 Aprile

*Vallesaccarda Trilli with fava beans, crispy
Pancetta and Pecorino Sardo sheets*

Chef Giuseppe Riccardi

320gr Vallesaccarda Trilli, 200gr Pancetta cut into strips, 2kg
fresh Fava beans, 80gr Pecorino Sardo flakes, 8 Piennolo
cherry tomatoes, 1 Garlic clove, Oregano, Thyme, Icing
sugar, Salt (as required).

Cut the cherry tomatoes in a half and place them in a baking tray
covered with baking paper. Season them with a little oil, garlic,
oregano, thyme and a pinch of icing sugar. Put in the oven for
about 2 hours at 120°C.

Therefore, prepare the fava beans by making an incision on the
bean shells surface with the help of a knife. Gently push the fava
beans out of their shell with the help of your hands.

As the Trilli pasta cooks, in a separate non-stick pan pour some
olive oil and add an unpeeled garlic and the pancetta. As soon as
the garlic will turn golden and the pancetta will be crispy enough,
remove the garlic and keep a couple strips of pancetta for the
final decoration. At this stage, add the fava beans and let them
cook for a few minutes with 2 ladles of pasta cooking oil and let
cook for 10 minutes. As you allow the fava beans to cook, crush
them from time to time with the help of a slotted spoon.

Drain the pasta while al dente and stir the ingredients while ad-
ding pecorino. Serve garnishing with crispy pancetta, cherry to-
matoes and Pecorino flakes.

17 Sab

S. Aniceto Papa

18 Dom

S. Galdino Vescovo

19 Lun

S. Ermogene martire

20 Mar

S. Adalgisa vergine, S. Sara

21 Mer

S. Anselmo, S. Silvio

22 Gio

S. Caio

23 Ven

S. Giorgio martire, Venilde

24 Sab

S. Fedele, S. Gastone

25 Dom

S. Marco evangelista

Anniv. della Liberazione

26 Lun

S. Cleto, S. Marcellino m.

27 Mar

S. Zita

28 Mer

S. Valeria, S. Pietro Chanel

29 Gio

S. Caterina da Siena

30 Ven

S. Pio V Papa, S. Mariano

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17	1 Sab S. Giuseppe artigiano <i>Festa dei Lavoratori</i>
	2 Dom S. Cesare, S. Atanasio
18	3 Lun S. Filippo, S. Giacomo
	4 Mar S. Silvano, S. Nereo
	5 Mer S. Pellegrino martire
	6 Gio S. Giuditta martire
	7 Ven S. Flavia, S. Fulvio
	8 Sab S. Vittore
	9 Dom S. Gregorio V <i>Festa della Mamma</i>
19	10 Lun S. Antonino, S. Cataldo
	11 Mar S. Fabio martire
	12 Mer S. Rossana
	13 Gio S. Emma
	14 Ven S. Mattia Apostolo
	15 Sab S. Torquato, S. Achille
	16 Dom S. Ubaldo Vescovo <i>Ascensione del Signore</i>



2021 Maggio

Spicy Tagliatelle with Lamb Genovese

Chef Raimondo Mautone

400gr spicy Tagliatelle, 300gr Boneless lamb leg, 4 Lamb ribs, 1kg Copper skinned onions, 300gr Stale bread, 200ml Milk, 1 Egg, 100ml Tomato pulp, 100gr Grated pecorino, Fresh rosemary, Celery, Carrot, Extra Virgin olive oil, Nutmeg, Salt, black pepper.

Let the bread soften in the milk and add 20gr of Pecorino, 1 egg, salt, black pepper, chopped rosemary and a pinch of nutmeg; stir the mixture and shape it into patties of 4-5 centimetres of diameter. Coat the meatballs in flour and fry them in a non-stick pan by adding 3 tablespoons of olive oil. Set aside.

In a separate pan, pour 4 tablespoons of olive oil, half carrot and half celery stalk (both cut into small cubes) and let them stir-fry for a couple minutes. Add the onions cut into slices and put a lid on the pan. Allow to cook for about 1 hour and add the meatballs with their cooking oil and the tomato pulp. Let cook for an additional 30 minutes. Add salt as required.

Let the ribs cook for about 15 minutes in a non-stick pan with 2 tablespoons of oil, a pinch of salt and pepper. In the meantime, cook tagliatelle in abundant salty water. Drain them while al dente and add them to the Genovese. Stir with Pecorino. Serve by garnishing with the ribs in sight.

20	17 Lun S. Pasquale Baylon
	18 Mar S. Giovanni I Papa
	19 Mer S. Pietro di M.
	20 Gio S. Bernardino da S.
	21 Ven S. Vittorio martire
	22 Sab S. Rita da Cascia
	23 Dom S. Desiderio Vescovo <i>Pentecoste</i>
21	24 Lun B. V. Maria Ausiliatrice
	25 Mar S. Gregorio VII Papa
	26 Mer S. Filippo Neri
	27 Gio S. Agostino
	28 Ven S. Emilio martire, S. Ercole
	29 Sab S. Massimino vescovo
	30 Dom S. Felice I Papa, S. Ferdinando <i>SS. Trinità</i>
22	31 Lun Visitaz. B. V. Maria

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1	Mar	S. Giustino martire	
2	Mer	S. Marcellino	Festa della repubblica
3	Gio	S. Carlo L. List	
4	Ven	S. Quirino Vescovo	
5	Sab	S. Bonifacio Vescovo	
6	Dom	S. Norberto Vescovo	Corpus Domini
7	Lun	S. Roberto Vescovo	
8	Mar	S. Medardo Vescovo	
9	Mer	S. Primo, S. Efrem	
10	Gio	S. Diana, S. Marcella	
11	Ven	S. Barnaba Apostolo	
12	Sab	S. Guido, S. Onofrio	
13	Dom	S. Antonio da Padova	
14	Lun	S. Eliseo	
15	Mar	S. Germano, S. Vito	
16	Mer	S. Aureliano	



2021 Giugno

Calamarata filled with whipped potato,
basil pesto, lobster morsel and dehydrated
zucchini flowers

Chef Francesco Tullio

200 gr Leonesa Calamarata, 1 Lobster, 1 Boiled potatoes,
Chives (as required), 1 Egg white, 1 Bunch celery, 1 Carrot, 1
Onion, 6 Datterini tomatoes, ½ Class white wine, 15gr Flour, 20
gr Basil leaves, 4 ice cubes, 60 gr Extra virgin olive oil, 1 Garlic
clove, 1 Bunch parsley, 15 gr Sliced roasted almonds, Salt (as
required), 4 Zucchini flowers, 20 gr Maizena, 40 gr Water.

Mash the potatoes in a potato masher. Place them in a bowl and
add 1 egg white, salt and chopped chives. Mount the mixture with
the help of an electric whip for 5 minutes. Put the batter in a pastry
bag and fill the calamarata, which should be blanched for 6 minutes
beforehand and allowed to cool. Skew the lobster with a skewer and
allow to blanch for 8 minutes. When ready, start shelling the lobster;
cut the tail long side in two and afterwards in pieces. Refrigerate.

Pour the extra virgin olive oil in a pan and add an unpeeled garlic
clove together with celery, 1 carrot and the onion which have been
previously chopped. Once all the ingredients have turned golden,
remove the garlic and add datterini tomatoes, a few basil leaves,
parsley and the minced lobster. Allow all to cook for 3 to 4 minu-
tes and then pour the glass of white wine in the pan and let it boil
down. Finally, add the flour and cover the lobster with water to a
depth of two fingers. Allow to cook until the broth will be reduced
to one third of the original volume. Strain through a sieve after re-
moving the pan from the heat and set aside.

Prepare the pesto by blending the basil, ice cubes and previously
toasted sliced almonds. Add 60gr of extra virgin olive oil little by lit-
tle as you blend the ingredients together. Clean and wash the zuc-
chini flowers and get rid of the pistils. Cut the flowers long side in
two and add them in the batter obtained by mixing together mai-
zena and water. Fry the zucchini flowers in seed oil and let them
dry on an absorbent paper.

Get a dish and brush the bottom of it with basil pesto. At this stage,
place the calamarata – which has been heated for 6 minutes in the
oven at 180°C beforehand – on top of the pesto. Stir-fry the lobster
morsels in a non-stick pan and add it to the calamarata. Dress the
calamarata with the filtered lobster sauce and finally decorate it with
zucchini flowers chips and a drizzle of extra virgin olive oil.

17	Gio	S. Adolfo, S. Gregorio B.	
18	Ven	S. Marina, S. Marinella	
19	Sab	S. Gervasio, S. Romualdo Ab.	
20	Dom	S. Silverio Papa, S. Ettore	
21	Lun	S. Luigi Gonzaga	
22	Mar	S. Paolino da Nola	
23	Mer	S. Lanfranco Vescovo	
24	Gio	Natività di S. Giovanni Battista	
25	Ven	S. Guglielmo Ab.	
26	Sab	S. Vigilio Vescovo	
27	Dom	S. Cirillo d'Aless.	
28	Lun	S. Attilio	
29	Mar	SS. Pietro e Paolo	
30	Mer	Santi Protomartiri Romani	

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26

1 Gio

S. Teobaldo eremita



2 Ven

S. Ottone

3 Sab

S. Tommaso Apostolo

4 Dom

S. Elisabetta, S. Rossella

27

5 Lun

S. Antonio M. Z.

6 Mar

S. Maria Goretti

7 Mer

S. Edda, S. Claudio

8 Gio

S. Adriano, S. Priscilla

9 Ven

S. Armando, S. Letizia

10 Sab

S. Felicità, S. Silvana

11 Dom

S. Benedetto, S. Olga, S. Fabrizio

28

12 Lun

S. Fortunato martire

13 Mar

S. Enrico Imp.

14 Mer

S. Camillo de Lellis

15 Gio

S. Bonaventura

16 Ven

N. S. del Carmelo

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2021 Luglio

Cacio e Pepe Spaghettoni with Prawn Tartare

Chef Giovanni Moselli

320gr Leonessa Spaghettoni, 300gr Red prawns, 125gr
Butter, 110gr Pecorino Romano, 60gr Grana Cheese,
Peppercorns (as required).

Clean the shrimps and make sure the intestine sac on their back is removed. Dice them finely and set them aside. Boil some slightly salty water in a large pot; pour the spaghettoni and allow to cook. In the meantime, let the butter melt with crushed pepper in a large pan and add a ladle of pasta cooking water. Drain the spaghettoni – which need to be al dente – and stir them in melted butter and pepper for a couple minutes. Turn off the stove and add pecorino, grana cheese and stir until creamy. Serve the dish by laying the prawn tartare on top of the spaghettoni.

29

17 Sab

S. Alessio Conf., S. Tiziana



18 Dom

S. Calogero, S. Federico V.

19 Lun

S. Giusta, S. Simmaco

20 Mar

S. Margherita, S. Elia Prof.

21 Mer

S. Lorenzo da B.

22 Gio

S. Maria Maddalena

23 Ven

S. Brigida

24 Sab

S. Cristina



25 Dom

S. Giacomo Apostolo

30

26 Lun

SS. Anna e Gioacchino

27 Mar

S. Liliana, S. Aurelio

28 Mer

S. Nazzario, S. Innocenzo

29 Gio

S. Marta

30 Ven

S. Pietro Crisologo

31 Sab

S. Ignazio di Loyola



30

1 Dom

S. Alfonso

31

2 Lun

S. Eusebio, S. Gustavo

3 Mar

S. Lidia

4 Mer

S. Nicodemo, S. Giovanni M. V.

5 Gio

S. Osvaldo

6 Ven

Trasfigurazione di N. S.

7 Sab

S. Gaetano da T.

8 Dom

S. Domenico Conf.

32

9 Lun

S. Romano, S. Fermo

10 Mar

S. Lorenzo martire

11 Mer

S. Chiara

12 Gio

S. Giuliano, S. Euplio

13 Ven

S. Ippolito, S. Ponziano, S. Filomena

14 Sab

S. Alfredo

15 Dom

Assunzione di Maria Vergine

Ferragosto

33

16 Lun

S. Rocco, S. Serena



2021

Agosto

Paccheri “allo Scarpariello”

Chef Francesco Romano

400gr Leonessa Paccheri, 500gr PDO San Marzano Peeled tomatoes, 300gr PDO Piennolo cherry tomatoes, 10cl Extra Virgin olive oil, 20gr Butter, 1 Garlic clove. As required: Chilli Pepper, Parsley, Basil, Parmigiano Reggiano, Salt. .

Pour olive oil in a large pan and let the garlic and chilli stir-fry. As the garlic browns, add parsley, basil and peeled tomatoes. Allow everything to cook for 10 minutes and season with salt. Blend and sieve the mixture and pour it back in the pan. At this stage, add the Piennolo tomatoes cut in half and let it all cook for an additional 5 minutes.

Cook the paccheri in abundant salty water, drain them while they are al dente and stir with the two types of tomato sauce. Add grated parmigiano, butter and basil. Serve while hot.

17 Mar

S. Giacinto

18 Mer

S. Elena Imp.

19 Gio

S. Ludovico, S. Italo, S. Sara

20 Ven

S. Bernardo Abate

21 Sab

S. Pio X Papa

22 Dom

S. Maria Regina



23 Lun

S. Rosa da Lima

24 Mar

S. Bartolomeo Apostolo

25 Mer

S. Ludovico

26 Gio

S. Alessandro martire

27 Ven

S. Monica, S. Anita

28 Sab

S. Agostino

29 Dom

Martirio S. Giovanni Batt.

35

30 Lun

S. Faustina, S. Rosa, S. Tecla



31 Mar

S. Aristide martire

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www.pastaleonessa.it



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

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2021 Settembre

Spaghetti alla Chitarra with Moscardini
and Escarole
Chef Alfonso Porpora

350gr Leonessa "Spaghetti alla Chitarra", 800gr Moscardini,
1 Garlic clove, 1 Lemon, 2 Heads of escaroles, 1 Indivia
scarola full heart, 30gr Black olives, 30gr desalted Capers,
5 Anchovies filets, 1 Rosemary sprig, Extra virgin olive oil,
Marine salt (as required), Black pepper (as required).

Blanch the moscardini at high heat in a pan with rosemary and oil. Remove the rosemary sprig, let the moscardini water dry, pour white wine and allow to boil down. Add 800gr of water in the pan and let cook for 50 mins. Add lemon peel in the last 10 cooking minutes. Let the mixture rest for 30 mins and blend everything with a mixer until the mixture becomes smooth and creamy. Make sure to set a couple tentacles for the final decorations.

Prepare a sauté to allow the anchovies to melt in olive oil and add the black olives and capers. Let them stir-fry for a few minutes. Add the escaroles – which must be blanched beforehand – and let cook for 10 minutes. Blend the mixture and strain it through a sieve.

Cook the pasta in abundant salty water, drain it al dente and stir in the moscardini sauce and finally add a few dollops of indivia scarola hearts and a couple drops of lemon juice.

Serve and garnish (as pleased) with escaroles cream which has been brought to heat beforehand.

17	Ven	S. Roberto Bellarmino
18	Sab	S. Sofia martire
19	Dom	S. Gennaro Vescovo
20	Lun	S. Eustachio, S. Candida
21	Mar	S. Matteo Apostolo
22	Mer	S. Maurizio martire
23	Gio	S. Pio da Pietrelcina
24	Ven	S. Pacifico
25	Sab	S. Aurelia
26	Dom	SS. Cosma e Damiano
27	Lun	S. Vincenzo de'Paoli
28	Mar	S. Venceslao martire
29	Mer	SS. Michele, Gabriele e Raffaele
30	Gio	S. Girolamo



39

1 Ven

S. Teresa del Bambin Gesù

2 Sab

SS. Angeli Custodi

Festa dei Nonni

3 Dom

S. Gerardo Abate

40

4 Lun

S. Francesco d'Assisi

5 Mar

S. Placido martire

6 Mer

S. Bruno Abate



7 Gio

N. S. del Rosario

8 Ven

S. Brigida

9 Sab

S. Dionigi, S. Ferruccio

10 Dom

S. Daniele

41

11 Lun

S. Firmino Vescovo

12 Mar

S. Serafino

13 Mer

S. Edoardo Re



14 Gio

S. Callisto I Papa, S. Fortuna

15 Ven

S. Teresa d'Avila

16 Sab

S. Edvige, S. Margherita



2021

Ottobre

Squares of Ricotta Cheese on Chestnuts
cream and Porcini mushrooms

Chef Vincenzo Grassi

600gr Ricotta Cheese Squares, 100gr Pork Cheek cut
into strips, 100gr Caciocavallo Podolico cheese, 2 Porcini
mushrooms, 200gr cleaned and boiled Chestnuts, 40gr
Butter, 20gr Extra Virgin Olive Oil, 1 Garlic clove, 50gr Tropea
onion, 1 Laurel leaf, Curly parsley, Salt.

Let's begin by preparing the chestnuts cream: let the finely cut
onion turn golden in a pan with half the quantity of oil and the
laurel leaf. Add the clean chestnuts along with a ladle of water
and allow to cook for about 15 minutes. Add salt as required,
remove the laurel leaf, blend everything with the help of a mixer
and sieve until evenly creamy. In a large non-stick pan pour the
remainder of the oil and let the unpeeled garlic and pork cheek
turn golden at low heat. As soon as the pork cheek is crispy
enough, set it aside. Therefore, remove the garlic and add the
mushrooms cut into strips into the same pan. Let them cook
for 5 minutes and be careful not to break them as you stir them.
Once the ricotta cheese squares are ready, drain them and add
them to the pan filled with porcini mushrooms. Add the butter,
the grated caciocavallo cheese and - if required - some pasta
cooking water. Stir and serve the squares laying them on the
chestnuts cream, garnish with the crispy pork cheek, cacioca-
vallo cheese and curly parsley.

43

17 Dom

S. Rodolfo, S. Ignazio d'Antiochia

42

18 Lun

S. Luca Evangelista

19 Mar

S. Isacco martire, S. Laura

20 Mer

S. Irene



21 Gio

S. Orsola

22 Ven

S. Donato V., S. Giovanni Paolo II

23 Sab

S. Giovanni da Capestrano

24 Dom

S. Antonio Maria Claret Vescovo

25 Lun

S. Crispino

World Pasta Day

26 Mar

S. Evaristo Papa

27 Mer

S. Fiorenzo Vescovo

28 Gio

S. Simone



29 Ven

S. Ermelinda, S. Massimiliano

30 Sab

S. Germano Vescovo

31 Dom

S. Lucilla, S. Quintino

Halloween

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



2021 Novembre

Tortellini in Capon broth

Chef Alfonso Porpora

400gr Leonessa Tortellini, 750gr Chopped capon meat (thigh), 1 Capon's neck, Capon's feet and carcass, 100gr Chopped carrots, 100gr Chopped Leek, ½ Celery stalk in cubes, 1 Laurel leaf, 1 Egg white, 10gr Reggiano Parmesan shavings (matured 28 months), 1 teaspoon Extra Virgin olive oil, Marine salt (as required), Black pepper (as required), Mixed vegetables (as required: we used carrots, onion, celery, daikon, zucchini, fennels and tomatoes).

Flame and wash the neck. Sauté the neck, the feet and the capon's carcass in a pan with olive oil. Add the vegetables and laurel and pour 1.500gr of water. Allow to cook for 50 minutes. Remove from heat, seive finely and let it cool at room temperature. Put the egg white in a bowl, the chopped capon thigh and parmesan, stir and pour the mixture in the lukewarm broth. Put the pan back on the heater and allow to boil, stirring energetically for a few minutes. Let simmer for 30 minutes, keeping in mind that the water must barely boil. After straining the broth through a woven fabric (etamine) and season with salt.

In a separate pan, dip the vegetables in water and salt (we have used carrots, onion, celery, daikon, zucchini, fennels and tomatoes). All the vegetables must be lightly blanched until crispy. Split the consommé in two separate pans. Keep one pan warm and cook the tortellini for about 90 minutes in the other pan. Pour the hot consommé in a soup dish, drain the tortellini and gently place them in the dishes. Add the crispy vegetables. Garnish with bean sprouts and herbs as required.

17	Mer	S. Elisabetta
18	Gio	S. Oddone Abate
19	Ven	S. Fausto martire
20	Sab	S. Benigno
21	Dom	Presentazione B. V. Maria
22	Lun	S. Cecilia martire
23	Mar	S. Clemente Papa
24	Mer	Cristo Re, S. Flora
25	Gio	S. Caterina d'Aless.
26	Ven	S. Corrado Vescovo
27	Sab	S. Virgilio
28	Dom	S. Lucio, S. Giacomo Franc. <i>I di Avvento</i>
29	Lun	S. Saturnino martire
30	Mar	S. Andrea Apostolo

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2021

Dicembre

Lobster Linguini with Piennolo Tomatoes
on a cream of “Corbara” yellow cherry
tomatoes

Chef Mauro Della Marca

320gr Leonessa Linguine, 4 small Lobsters, 200gr Piennolo
cherry tomatoes, 200gr Corbara yellow cherry tomatoes,
2 Garlic cloves, 60gr Extra Virgin Olive Oil, Salt, 1 shot of
Brandy.

Let's begin by preparing the yellow cherry tomatoes cream: in
a pan, let 1 whole garlic clove stir-fry within 20gr of olive oil. As
soon as it starts to turn golden, add the yellow cherry tomatoes
cut into quarters along with a pinch of salt. Cover with a lid and
allow to cook at low heat for about 10 minutes. Finally, blend the
mixture and sieve.

Meanwhile, separate the lobsters heads from the tails and split
them in two. Wash them under running water.

In a large pan, let a whole garlic clove - finely chopped - sauté
with chilli pepper in the remaining olive oil. As soon as the garlic
starts to turn golden, add the lobsters' heads and let cook for a
couple minutes. Therefore, pour a Brandy shot and let it evapo-
rate. Finally, add the lobsters tails along with the cherry tomatoes
cut in two and a pinch of salt. Cover with a lid and let cook for
10 - 15 minutes. Turn off the heat.

While the linguini pasta cooks, separate the lobsters from the
sauce and with the help of scissors, extract the meat carefully,
making sure not to break the tails as they will be used to garnish
later on.

Drain the linguini al dente, add them to the sauce and stir. Serve
as reported in the picture along with basil pearls.

51

52

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

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



Chef "In famiglia"

DALÌ BISTROT

Artists of good taste in the shadow of Mount Vesuvius. With his Bistrot Dalì in Volla, Tommaso Leonessa - son of Mario Leonessa - has managed to conquer the finest palates through local flavors, going from a charcuterie board and Campania cheeses that welcome those who step in the hall, continuing with the climatized wine cellar in plain sight enriched with high-quality wines and regional labels. The traditional recipes find wide space within the menu of chef Francesco Tullio, who accompanies with mastery the warm atmosphere of the Bistrot and is able to enhance all flavors through his superfine dishes. The wood oven, the grill and kitchen are all in plain sight and it is therefore possible to observe the chefs attempting to handle selected raw ingredients and transforming them into unique dishes comparable to works of art.

chef
Francesco Tullio



Dalì Bistrot
Via Raffaello Sanzio, Volla (Naples).
+39 081.773 1215
www.hotelleonessa.com/it/bistrot-dali

SANTA CATERINA CASTLE

Elegance and exuberance are the features that have always characterised the Santa Caterina Castle led by Oscar Leonessa, son of Mario Leonessa. The castle, built in 1500, rises in Pollena Trocchia, in the heart of Vesuvius National Park. The setting is fairy-tale-like, among blooming flowerbeds, bridges and secular trees. The walls of Santa Caterina Castle are bordered by trails of olive trees and vines. The atmosphere is ideal for events and ceremonies. Kitchens are entrusted to chef **Giovanni Moselli**, who - through his sublime mastery - ensures the singularity of any menu, giving exclusivity to any kind of kermesse, from mundane events to private ceremonies.

chef
Giovanni Moselli



Santa Caterina Castle
Via Santa Caterina, 12
Pollena Trocchia-Naples +39 081 531 6187
www.castellosantacaterina.it

DONNA GIULIA

Gourmet Pizza and revisited traditional cuisine, great selection of meat and wine. Donna Giulia Restaurant in Sant'Anastasia was created with attention to every detail by the young Carmine Leonessa (son of Salvatore Leonessa) who - within the park at the back of the Madonna dell'Arco Sanctuary - has managed to create a warm and welcoming environment where it is possible to take a walk as well as enjoy the delicious dishes prepared by chefs **Vincenzo Grassi** and **Giuseppe Ricciardi**. Salt cod, mozzarella and exquisite main courses can be found among the menu delicacies. The brasserie section is seducing for the accurate meat selection. The Gourmet Pizza conquers any palate with PDO products, PGI and slow food presidi: these genuine ingredients are chosen to delight all ages.

chef
Vincenzo Grassi e Giuseppe Ricciardi



Ristorante Donna Giulia
Via Romani, 19, 80048 Sant'Anastasia (Naples) +39 081 530 4705
www.facebook.com/donna.giulia.14/

THE GARDENS OF VILLA GIULIA

Exclusive events surrounded by the green, close to the Madonna dell'Arco Sanctuary. These are the "ingredients" chosen by Salvatore Leonessa for the creation of The Gardens of Villa Giulia, whose management is entrusted to the son, Carmine Leonessa. The creativity of chefs **Mauro Della Marca** and **Fabio Sodano** contribute greatly to the revisited traditional menus that successfully conquer the most exigent palates of the people who choose this location to celebrate ceremonies and important moments of their lives. The indoor dining room and outdoor spaces are elegant and romantic and are perfect for exclusive events in the shadow of Mount Vesuvius.

chef
Mauro Della Marca e Fabio Sodano



The Gardens Of Villa Giulia
Via Sorrentino Raimondo Padre, 4
Sant'Anastasia (Naples). +39 081 530 7329
www.igiardinidivillagiulia.com

LEONESSA PASTABAR

Born in 2015 from an idea of Leonessa brothers: Oscar, Luigi and Diego from the Leonessa Artisanal Pasta Factory have given life to groundbreaking format - Leonessa Pastabar - headquartered in the Interporto and Cis di Nola. Leonessa Pastabar is a reality enclosing different facets, from self-service to take-away, from the bar to the elegant restaurant. From sweet to savoury, each product is chosen by chef Alfonso Porpora who, after a wide experience in starry facilities, strongly believed in the project proposed by the Leonessa brothers and is now leader of a kitchen brigade composed of 15 people. The management is assigned to Diego Leonessa who coordinates the various components of the facility, from the meeting room that is able to host 300 people, to the à la carte restaurant with 120 seats. The Pastabar boasts two bar areas: one for fast consumption and the other characterized by a lounge bar service.

chef
Alfonso Porpora



Leonessa PastaBar
Interporto di Nola - C Plot- Nola (Naples)
+39 081 826 9357
www.pastabarleonessa.it

LEONESSA ARTISANAL PASTA FACTORY

Leonessa Artisanal Pasta Factory finds its roots in 1974 in Cercola and San Giorgio a Cremano. Antonio Leonessa is at the helm along with his children Oscar, Luigi and Diego. It is a family owned organization company that pays great attention to the world of research and innovation. The pasta production (fresh, dry, gluten-free, Fibrella and Fior di Grano 100% Campania) has always gone hand in hand with the gastronomic field, accompanied by an open kitchen, a wine cellar and a laboratory of gluten-free products within a walking distance that serves for a fast consumption, take-away and catering. **Francesco Romano** is in the kitchen: he is an expert connoisseur of traditional dishes and faithful to family recipes. From the dessert to savory, each dish follows seasonality and festivities which remind their own customers present and past's flavors and emotions.

chef
Francesco Romano

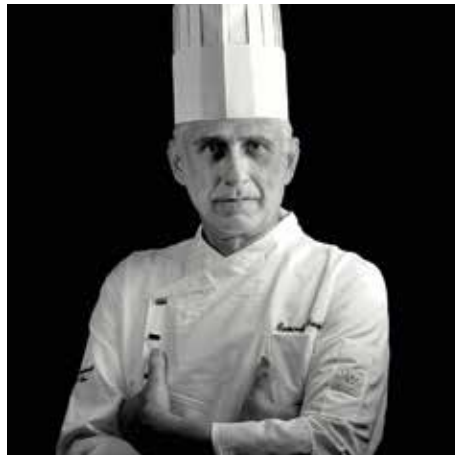


Leonessa Artisanal Pasta Factory
Via Don Minzoni, 231 Cercola (Naples)
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www.Pastaleonessa.it

DEL PINO RESTAURANT

Friendly and warm hospitality and dining organisation all around. The Restaurant del Pino in Cercola - created and coordinated by Mario Leonessa - is certainly symbolic for the world of catering that lies in the shadow of Mount Vesuvius. Ever since 1961, the restaurant welcomes its customers with smiles and quality through menus that tell all about the flavors and traditions of a territory rich in specialties: from the ricotta "di fuscella" to fresh seafood, from the gluten-free pizzas to the recipes that recall the Italian regional traditions in each season. Through the years, Mario Leonessa has managed to set up a brigade - coordinated by chef **Raimondo Mautone** - that instills a family-like love and passion for the gastronomic world.

chef
Raimondo Mautone



Del Pino Ristorante
Via Don Minzoni, 225 Cercola (Naples)
+39 081 733 1145
www.ristorantedelpino.it

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