



2023



Di anno in anno, come di consueto, ci avvaliamo della collaborazione di chef che, con la loro riconosciuta professionalità, riescono ad esaltare le qualità della nostra pasta, che da sempre è protagonista insuperata dei vostri momenti migliori trascorsi a tavola. Quest'anno gli chef della ventisettesima edizione sono: Angelo Carannanate, Vincenzo Langella, e Marco Parlato, che con i loro suggerimenti contribuiranno al vostro "anno di buona tavola". A loro ed alle direzioni delle rispettive strutture che ci hanno ospitato, vanno i nostri più sentiti ringraziamenti per la competenza e la passione con cui hanno lavorato a questo progetto.

Siamo grati al sommelier Emanuele Izzo, delegato Ais Penisola Sorrentina e Capri, il quale ci guiderà con la sua conoscenza ed esperienza nella scelta dei vini da abbinare alle varie proposte degli chef.

Ringraziamo coloro che, a vario titolo, hanno contribuito alla realizzazione di questa edizione: , Michele Calocero, Carmine, Nino Carpentieri, Alfonso Cioffi, Consiglia, Luisa Del Sorbo, Valentina Di Mauro, Giuseppe Durante, Pietro Ferraro, Antonio Fiorenza, Giulia, Roberta Romano, Rosalba Lombardi, Raimondo Mautone, Federico Pisciotta, Francesco Romano, Fabio Zingone.

Nel ricordarvi che le porzioni riportate nelle ricette sono per quattro persone, ci sentiamo di rivolgere un accorato invito a tutti: col passare del tempo, diventa sempre più attuale e necessario indirizzare i nostri sforzi per ridurre gli sprechi perché ognuno di noi possa, nel suo piccolo, contribuire a migliorare la vita di tutti e quella del pianeta che abitiamo.



52
01**1 Dom**

S. Maria Madre di Dio

2 Lun

SS. Nome del Signore, S. Basilio

3 Mar

S. Genoveffa

4 Mer

S. Ermete

5 Gio

S. Amelia

6 Ven

Epifania di N. S.

**7 Sab**

S. Luciano, S. Raimondo

8 Dom

Battesimo del Signore

9 Lun

S. Giuliano martire, S. Alessia

10 Mar

S. Aldo eremita

11 Mer

S. Igino Papa

12 Gio

S. Modesto

13 Ven

S. Ilario

14 Sab

S. Felice martire

15 Dom

S. Mauro Abate, S. Ida

**16 Lun**

S. Marcello Papa



2023

Gennaio

Linguini with crab, vesuvius cherry tomatoes, pisto and dried fruit

Chef Vincenzo Langella

320gr Leonessa Linguini, 800gr crab, 400gr 'Piennolo' cherry tomatoes, 150ml Extra virgin olive oil, 40gr peeled hazelnuts, 20gr walnuts, 12gr pine nuts, 2 garlic cloves, 2gr pisto, 2gr unsweetened cocoa, chilli, basil and fresh parsley.

I cut the crab in a half and clean it under running water. In a saucepan, I let the garlic and cherry brown in some olive oil; I then add the dried fruits and the crab and let it cook thoroughly. I add the cherry tomatoes (previously cut in a half), parsley and let cook for about 20 minutes. I get rid of the crab's shell and set the meat aside. Meanwhile, I let the linguini cook in abundant salty water, I drain them al dente and stir them in the saucepan with the crab sauce. I serve by decorating the pasta with dried fruit, basil, crab meat, a pinch of pisto and cocoa.

Vesuvius DOC Lacryma Christi Rosé – Campania

The volcanicity in an elegant smell of small fresh red fruit, pink flowers, sweet spices. The volcanicity within an embracing taste of a fine balance between acidity and sapidity, strength and lightness.

17 Mar

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

18 Mer

S. Liberata

19 Gio

S. Mario martire

20 Ven

S. Sebastiano

21 Sab

S. Agnese

**22 Dom**

S. Vincenzo martire

04

23 Lun

S. Emerenziana, S. Armando

24 Mar

S. Francesco di Sales

25 Mer

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

26 Gio

SS. Tito e Timoteo

27 Ven

S. Angela Merici

28 Sab

S. Tommaso d'Aquino, S. Valerio

29 Dom

S. Costanzo

05

30 Lun

S. Martina

31 Mar

S. Giovanni Bosco

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05

1	Mer	S. Verdiana
2	Gio	Pres. del Signore
3	Ven	S. Biagio, S. Oscar, S. Cinzia
4	Sab	S. Gilberto
5	Dom	
6	Lun	S. Paolo Miki
7	Mar	S. Teodoro martire
8	Mer	S. Girolamo Em.
9	Gio	S. Apollonia
10	Ven	S. Amaldo, S. Scolastica
11	Sab	B. V. di Lourdes, S. Dante
12	Dom	
13	Lun	S. Eulalia
14	Mar	
		Festa degli innamorati
15	Mer	S. Faustino
16	Gio	S. Giuliana vergine



2023

Febbraio

06

Genovese maccheroni, agerola smoked cheese fondue and rosemary bread

Chef Marco Parlato

400gr Leonessa Maccheroni, 1,5kg coppered onion, 500gr pork cheek, 200gr Agerola smoked provola cheese, 100gr fresh heavy cream, 150gr stale bread, rosemary, oil, salt and pepper to taste.

I cut the onions roughly and wash them thoroughly. In a separate pan, I let the meat brown with some olive oil and, as soon as it's braised, I add the onions. I cover with a lid and let everything cook for 5 to 6 hours at low heat. For the fondue: I let the heavy cream and the provola cheese melt in a bain-marie. For the bread: I cut the stale bread in cubes and let it bake at 120° for about 30 minutes. I then grate it and fry it in a pan with rosemary and olive oil. I cook the maccheroni in abundant salty water, drain them al dente and stir them in the Genovese sauce. I serve by decorating the pasta with fondue, the seasoned bread and a few buds.

Taurasi DOC – Campania
The kind of the Italian Southern wines with the Queen of recipes. Structure, body, tannin, depth. A sip of Taurasi tells the story of noble rural souls' work and effort, of overflowed grapes that are now preciously contemplated.

07

17	Ven	S. Donato martire
18	Sab	S. Simone vescovo
19	Dom	S. Mansueto, S. Tullio
20	Lun	
21	Mar	S. Pier Damiani, S. Eleonora
22	Mer	S. Margherita
23	Gio	
24	Ven	S. Edilberto Re, S. Mattia
25	Sab	S. Cesario, S. Vittorino
26	Dom	
		I di Quaresima
27	Lun	
28	Mar	S. Romano abate

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09

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

10

11



2023 Marzo

Baby Squid Calamarata

Chef Angelo Carannante

250gr Leonessa Calamarata, 50gr clean baby squids, 30gr squid ink, 100gr sheep ricotta, 20gr tomato paste, 200gr fresh peas, 1 spillo squid, 500gr clams (for the stock), 4 tablespoons of extra virgin olive oil, 1 garlic clove, 1 onion.

I start by preparing the clams stock in one pan with 1,5 litres of water. Once their shell is open, I shuck them, filter their water and set aside. Then, I prepare the squid ragù by cutting it roughly and letting it stir-fry with garlic and two tablespoons of extra virgin olive oil. I then add the tomato paste, squid ink and let all cook for 5 minutes. I add the clams and half of their cooking water and let it reduce. Finally, I blend the mixture by obtaining a smooth compound. Separately, I prepare the peas cream and let a part of them shell in abundant salty water and cool them in iced water. I set half of the peas aside and stir fry the remaining part with extra virgin olive oil and onion. I blend everything until smooth and supple. I then soften the ricotta with salt and pepper. I cook the calamarata in abundant salty water. Halfway through the cooking, I drain it and continue cooking the pasta in the remaining clams cooking water. In the meantime, I let the baby squid sear in a hot pan. I serve by adding the peas cream, the calamarata and decorate with shelled peas, squid ragù, spillo squid and dollops of ricotta..

Phlaegean Fields DOC Per' e Palumbo – Campania

Freshness, acidity, elegance. A wine that's born from the volcanic sands and overlooks the sea, from which it comes and recalls.

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

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13

1 Sab

S. Ugo Vescovo

2 Dom

S. Francesco di Paola

*Le Palme***3 Lun**

S. Riccardo vescovo

4 Mar

S. Isidoro Vescovo

5 Mer

S. Vincenzo Ferrer

6 Gio

S. Guglielmo, S. Diogene

**7 Ven**

S. Ermanno

8 Sab

S. Alberto Dionigi, S. Walter

9 Dom

S. Maria Cleofe

*Pasqua di Resurrezione***10 Lun**

S. Terenzio martire

*Lunedì dell'Angelo***11 Mar**

S. Stanislao Vescovo

12 Mer

S. Giulio Papa

13 Gio

S. Martino Papa, S. Ida

**14 Ven**

S. Abbondio

15 Sab

S. Annibale

16 Dom

S. Lamberto

15



2023

Aprile

Red wine manicotti pasta, cuttlefish, 'piennolo' tomato and black garlic

Chef *Vincenzo Langella*

320gr Leonessa manicotti, 600gr cuttlefish, 400gr 'Pienno-lo' cherry tomatoes, 750ml Aglianico wine, 1 garlic clove, 3 black garlic cloves, oil, salt and chilli to taste.

I peel the black garlic cloves and blend them with oil flush, until I obtain some sort of black mayonnaise. I clean the cuttlefish and cut them in julienne strips by making sure I set 4 tentacles parts aside, which I will fry and use as decoration for the dish. In a separate pan I let the garlic brown for a few minutes in olive oil and chilli and then remove it. I add the striped cuttlefish and let them sauté for a couple minutes and then simmer them with some red wine, add the tomatoes cut in a half and let everything cook at high heat for 2 minutes. In a separate saucepan, I pour the remaining wine by adding 1,2 litres of water. I let it boil, adjust with salt and begin cooking the manicotti. I drain them al dente and stir them in the cuttlefish sauce by adding olive oil and fresh basil leaves. I serve by decorating the dish with drops of black garlic, fresh basil and crunchy tentacles.

Cannonau di Sardegna DOC – Sardinia

It has a Mediterranean soul, it is in the middle of it and it absorbs its liveliness. It grows on the coast, ashore, between the rocks or towards the sea. It is made of an intense redness, Garnacha Tinta, Granaccia, Grenache. It carelessly leads you to enjoy it in all freedom, thanks to its name and the pairing.

16

17 Lun

S. Aniceto Papa

18 Mar

S. Galdino Vescovo

19 Mer

S. Ermogene martire

20 Gio

S. Adalgisa vergine, S. Sara

**21 Ven**

S. Anselmo, S. Silvio

22 Sab

S. Caio

23 Dom

S. Giorgio martire, Venilde

*Domenica in Albis***24 Lun**

S. Fedele, S. Gastone

25 Mar

S. Marco evangelista

*Anniv. della Liberazione***26 Mer**

S. Cleto, S. Marcellino m.

**27 Gio**

S. Zita

28 Ven

S. Valeria, S. Pietro Chanel

29 Sab

S. Caterina da Siena

30 Dom

S. Pio V Papa, S. Mariano

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

*Festa dei Lavoratori**Festa della Mamma*

2023 Maggio

Tubettini pasta in shrimps broth, oranges and liquorice

Chef Marco Parlato

320gr Leonessa Tubettini, 800gr fresh shrimps, 2 oranges, 30gr butter, 1 glass of white wine, celery, carrots, onions, liquorice powder, oil, salt and pepper to taste.

I peel the shrimps and put the heads aside, then sauté them in a separate pan with celery, carrots and onions for a few minutes. I add the butter and 1 glass of white wine. I let it soften and then add 3 litres of water and let boil for about 30 minutes at medium heat. Finally, I filter the broth and I cook the pasta in it, for about 10 minutes. Meanwhile, I peel the oranges and cut them along with the shrimps to make a salad. I serve the pasta with the help of a pastry-ring and complete the dish by adding the orange and shrimps' salad and a pinch of liquorice powder.

iMosel Riesling – Germany

It could be the most fascinating white grape in the world, for which time seems to flow slowly just like the river that hosts its vines; a masterpiece halfway between nature and man. Citrus, long acidity, sweet spices. To sip before, during and after in a never-ending spiral of taste and persistence.

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

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26

1 Sab
S. Teobaldo eremita

2 Dom
S. Ottone

27

3 Lun
S. Tommaso Apostolo



4 Mar
S. Elisabetta, S. Rossella

5 Mer
S. Antonio M. Z.

6 Gio
S. Maria Goretti

7 Ven
S. Edda, S. Claudio

8 Sab
S. Adriano, S. Priscilla

9 Dom
S. Armando, S. Letizia

28

10 Lun
S. Felicita, S. Silvana



11 Mar
S. Benedetto, S. Olga, S. Fabrizio

12 Mer
S. Fortunato martire

13 Gio
S. Enrico Imp.

14 Ven
S. Camillo de Lellis

15 Sab
S. Bonaventura

16 Dom
N. S. del Carmelo



2023 Luglio

Mixed pasta with basil scented sea ragu
and lemon potato foam

Chef Vincenzo Langella

250gr Leonessa Mixed Pasta, 200gr cleaned squid, 200gr unshelled mussels, 200gr unshelled clams, 200gr unshelled cockles, 200gr unshelled razor clams, 200gr prawns, 200gr cherry tomatoes, 3 garlic cloves, extra virgin olive oil, basil, salt and pepper to taste. For the foam: 100gr boiled potatoes, 100gr unsweetened cooking cream, 100gr seafood cooking water, lemon juice.

I pour 3 tablespoons of olive oil and 2 unpeeled garlic cloves in a big pan and let them brown. I add the seafood, by respecting their time of opening, 1 ladle of hot water. I cover with a lid and let the seafood shells open. Once they are, I turn off the heat and shuck them; I then filter their water and set aside. I peel the prawns and clean them off their bowels. I let the peel sauté in a pan with 1 tablespoon of olive oil and a garlic clove, then I add the cherry tomatoes and let them cook for 3 minutes. I cover the sauce with cold water and let cook for an additional 15 minutes. Finally, I filter the mixture and set aside. In another big pan, I let the diced squid brown with 1 teaspoon olive oil. I pour prawns' and seafood's cooking water in the same pan and let all cook for 10 minutes. I then let the pasta cook in this pan and, in the meantime, I prepare the foam: I blend all the ingredients in the Bimby blender until I obtain a smooth and creamy mixture and I adjust with salt. As soon as the pasta is al dente, I add the seafood, diced prawns and basil in the casserole and stir. I serve in a deep dish by decorating it with potato foam, lemon zest and a few basil leaves.

iSonoma Coast Chardonnay – California – USA

In the other side of the world, there is a promise of a different place, where we could give life to our thoughts and much more. There is only the sea and the horizon in front of you. That's where the Chardonnay sees its berth and starts being astonishing: smoky hints, balsamicity and extraordinary persistence. Beautiful, brave and dreamy, just like the places that hosts it, and the people who grow it.

29

17 Lun
S. Alessio Conf., S. Tiziana



18 Mar
S. Calogero, S. Federico V.

19 Mer
S. Giusta, S. Simmaco

20 Gio
S. Margherita, S. Elia Prof.

21 Ven
S. Lorenzo da B.

22 Sab
S. Maria Maddalena

23 Dom
S. Brigida

30

24 Lun
S. Cristina



25 Mar
S. Giacomo Apostolo

26 Mer
SS. Anna e Gioacchino

27 Gio
S. Liliana, S. Aurelio

28 Ven
S. Nazzario, S. Innocenzo

29 Sab
S. Marta

30 Dom
S. Pietro Crisologo

31

31 Lun
S. Ignazio di Loyola

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



2023 Agosto

Panciotto, yellow cherry tomatoes, basil pesto and grilled tomato mayonnaise

Chef Marco Parlato

400gr Leonessa Panciotti, 1kg yellow cherry tomatoes, 200gr cherry tomatoes, 150gr basil leaves, 2 garlic cloves, 300ml extra virgin olive oil, 70gr parmesan cheese, 50gr pecorino cheese, 30gr roasted pine nuts, salt to taste.

I cut the yellow cherry tomatoes in four parts and let them sauté in a pan with 100ml olive oil and garlic for about 6/7 minutes. Once cooked, I blend and sieve the compound. After, I cut the cherry tomatoes separately in a half and grill them. As soon as they're ready, I put them in a mixer and blend them along with 50ml olive oil and salt. I prepare the pesto by mixing the remaining olive oil, cheeses, roasted pine nuts, garlic and basil leaves; I blend all the ingredients and make sure it doesn't oxidize. I finally cook the panciotti for 2 minutes in abundant salty water and stir with yellow tomatoes. I serve by decorating with the pesto, the grilled cherry tomato sauce and basil sprouts.

Colli Orientali del Friuli DOC Sauvignon – Friuli-Venezia Giulia

Almost on the border, occasionally on its limit. Its vines are spread a bit everywhere and over a line that only represents a separation.

This dish requires effort and willingness and this wine responds to it with strength and personality. Do not demand to drink it as a young wine, even. A few more years will be able to provide moments and pairings of pure joy.

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

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



2023 Settembre

Pasta and potatoes, sea urchins, lovage oil and lapsang tea

Chef Angelo Carannante

70gr Leonessa mixed pasta, 2kg peeled potatoes, 20gr carrots, 20gr onion, 20gr celery, 500gr clams (for stock), lovage seeds, 300ml grapeseed oil, 40gr cherry tomatoes, 30gr sea urchins, 10gr powdered lapsang tea, 750gr milk, 75gr butter, salt to taste.

I start by putting the clams in a pan and cover them with 1 litre of water. Once their shells open, I shuck them and filter the water. I then blend the clams along with a ladle of cooking water and a tablespoon of extra virgin olive oil. I cut half of the peeled potatoes roughly and add them into a pan. I let them sauté with little olive oil and a brunoise of celery, carrots and onion, I add water to cover the mix and let it cook for about 20 minutes. Finally, I filter the stock. Then, I prepare the potato foam by blending them in the Bimby at 80°C for a few minutes with some salt until I obtain a smooth and dense cream. I fill the syphon with two charges. Aside, I let the lovage seeds in infusion for around 30 minutes with 100ml grapeseed oil. I blend the sea urchins with the previously sautéed tomatoes. I sieve the compound and blend it with grapeseed oil, as to create a mayonnaise. I adjust with salt. I cook the pasta in the potato and clams' stock. Once the pasta is cooked, I stir it with sea urchins' emulsion and the clam's cream. I serve the pasta in a deep dish, with a bed of sea urchins' emulsion, lavage oil, potato foam and lapsang tea powder.

Chablis – Bourgogne – France

The legendary wine from France. The ocean is far but smells of citrus, aromatic herbs, sundried seaweed. It tastes like sea, and the taste lasts and persists at each sip.

17 Dom
S. Roberto Bellarmino

18 Lun
S. Sofia martire

19 Mar
S. Gennaro Vescovo

20 Mer
S. Eustachio, S. Candida

21 Gio
S. Matteo Apostolo

22 Ven
S. Maurizio martire

23 Sab
S. Pio da Pietrelcina

24 Dom
S. Pacifico

25 Lun
S. Aurelia

26 Mar
SS. Cosma e Damiano

27 Mer
S. Vincenzo de'Paoli

28 Gio
S. Venceslao martire

29 Ven
SS. Michele, Gabriele e Raffaele

30 Sab
S. Girolamo

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

2023 Ottobre

Milanese linguini, marinated chianina beef and crunchy gremolada

Chef Marco Parlato

400gr Leonessa linguini, 2gr saffron pistils, 800gr chianina beef meat, 1 carrot, 1 onion, 1 stick of celery, 1 tablespoon of tomato paste, 1 lemon, 1 garlic clove, 150gr stale bread, salt to taste. With the help of a knife, I cut the fat off the external part of the meat. I will use the fat to prepare a base and with the noble part of the meat, I will prepare a tartare by seasoning it with olive oil, salt and a drop of lemon juice.

Meanwhile, I let the celery, the carrot, $\frac{3}{4}$ of the onion sauté in a pan with 2 tablespoons of olive oil. After 2/3 minutes have passed, I add the fat and as soon as everything is well browned, I add tomato paste, 1 tablespoon of flour, 2 litres of water and let it boil for about 1 hour at medium heat. I filter everything and set aside. Separately, I prepare the crunchy gremolada by letting it fry in a pan with 2 tablespoons of olive oil, finely minced garlic and parsley. As soon as the garlic turns golden, I add crumbed stale bread and let it toast. I turn off the heat and add some lemon zest. As I let the linguini cook in abundant salty water, in a separate pan I let the remaining onion fry lightly and then add a couple ladles of pasta cooking oil and saffron. In this compound, I let the linguini finish their cooking. With the help of a pastry ring, I create a circle with the beef tartare, on which I lay a nest of linguini. I complete the dish with the crunchy gremolada and a tablespoon of brown base.

43

44

Franciacorta Satèn – Lombardia

Thirst and sparkle? Suede and sparkle! Scratchy? Persuasive. Astringent? Smooth. Opulent? Graceful. And then yes, elegant, seductive, persistent and brilliant, too. It is a Satèn, the silky essence of a Franciacorta: The French Court which once was not too far from the Milanese city (and linguini)

17 Mar
S. Rodolfo, S. Ignazio d'Antiochia

18 Mer
S. Luca Evangelista

19 Gio
S. Isacco martire, S. Laura

20 Ven
S. Irene

21 Sab
S. Orsola

22 Dom
S. Donato V., S. Giovanni Paolo II

23 Lun
S. Giovanni da Capestrano

24 Mar
S. Antonio Maria Claret Vescovo

25 Mer
S. Crispino, S. Daria

26 Gio
S. Evaristo Papa

27 Ven
S. Fiorenzo Vescovo

28 Sab
S. Simone

29 Dom
S. Ermelinda, S. Massimiliano

30 Lun
S. Germano Vescovo

31 Mar
S. Lucilla, S. Quintino

Halloween

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1 Mer

Tutti i Santi

2 Gio

Commemorazione dei Defunti

3 Ven

S. Martino, S. Silvia

4 Sab

S. Carlo Borromeo

5 Dom

S. Zaccaria

6 Lun

S. Leonardo Abate

7 Mar

S. Ernesto Abate

8 Mer

S. Goffredo Vescovo

9 Gio

S. Oreste, S. Ormella

10 Ven

S. Leone Magno

11 Sab

S. Martino di Tours

12 Dom

S. Renato martire, S. Elsa

13 Lun

S. Diego, S. Omobono

14 Mar

S. Giocondo di Bologna

15 Mer

S. Alberto m., S. Arturo

16 Gio

S. Margherita di S.

17 Ven

S. Elisabetta

18 Sab

S. Oddone Abate

19 Dom

S. Fausto martire

20 Lun

S. Benigno

**21 Mar**

Presentazione B. V. Maria

22 Mer

S. Cecilia martire

23 Gio

S. Clemente Papa

24 Ven

Cristo Re, S. Flora

**25 Sab**

S. Caterina d'Aless.

26 Dom

S. Corrado Vescovo

**27 Lun**

S. Virgilio, S. Massimo

28 Mar

S. Lucio, S. Giacomo Franc.

29 Mer

S. Saturnino martire

30 Gio

S. Andrea Apostolo

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2023

Novembre

Gnocchi with miso butter, oysters, raspberries and truffle caviar

Chef Angelo Carannante

1kg Leonessa potato gnocchi, 50gt salted butter, 100gr unsalted butter, 20gr Miso, 6 Oysters, 500gr clams, salt reduced soy sauce, 40gr fresh raspberries, 10gr truffle caviar, 1 lemon, salt to taste.

I put the clams in a pan and cover them with water. Once the shells are open, I sieve the water and set aside. I cook the gnocchi in abundant salty water. In the meantime, I put the clams water in a big pan along with the two butters and miso. As soon as the gnocchi come to the surface, I add them to the pan with the butter, add lemon juice and give sapidity with the soy sauce and salt. I serve the gnocchi by decorating with freshly chopped oysters, bits of fresh raspberries and a few pearls of truffle caviar. 48

Champagne Rosé de Saignée brut – France

This wine doesn't need a special occasion or a particular night, it doesn't need a celebration. All it needs is the dish: it has everything it takes to make a special and peculiar pairing. A celebration of aromas and flavours, a coming and going of contrasts and accordance. It is the right moment. Always.



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



2023 Dicembre

Buffalo paniotti with neapolitan broccoli, red prawns and lime

Chef Vincenzo Langella

600gr Leonessa Paniotti, 400gr neapolitan broccoli, 800gr red prawns, 2 garlic cloves, 1 fennel, 80gr tomato paste, 100gr milk, 100gr buffalo mozzarella, 60gr salted butter, 100ml brandy, lime peel, Extra virgin olive oil, chilli, basil and salt to taste.

I clean the prawns and get rid of the bowels. I sauté the shells and the prawn heads in a sauce pan with finely cut fennel and garlic, along with 3 tablespoons of olive oil. Once they're browned, I let them simmer in brandy and then add the tomato paste and cover with water. I let the water boil and cook for 15 minutes. I filter the water with a fine sieve and set aside. In another saucepan I let the garlic clove and chilli sauté in 3 tablespoons of oil. As soon as the garlic browns, I add the broccoli, 1 ladle of water, some salt and I cover with a lead to allow to cook for a couple minutes. I set aside a few broccoli tops for the final decoration and proceed by blending everything until I obtain a smooth, creamy mixture. I set the mixer to 70°C and add the heavy cream with the finely cut buffalo mozzarella. I let cook for 15 minutes and blend at the highest speed for one minute, as to allow the compound to turn smooth and creamy. I cook the paniotti in abundant salty water for a maximum of 2 minutes and then stir them in the saucepan with the prawn bisque and salted butter. I add a few bits of prawn and adjust with salt. I serve by setting the broccoli cream at the bottom of the dish, on which I lay the paniotti. I complete with prawn tartare which was previously seasoned with olive oil, salt, pepper and lime. I decorate with a few tablespoons of buffalo fondu and broccoli tops.

Etna DOC White – Sicily

From Mount Etna, a volcanic white, in its roots and in the glass, where it unleashes mineralities, fumé notes and taste. It makes you salivate. It makes you breathe. Air and horizon of a marvellous place.

17 Dom

S. Lazzaro, S. Olimpia

III di Avvento

18 Lun

S. Graziano vescovo



19 Mar

S. Dario, S. Fausta

20 Mer

S. Liberato martire

21 Gio

S. Pietro Canisio

22 Ven

S. Francesca Cabrini

23 Sab

S. Vittoria

24 Dom

S. Delfino, S. Adele

IV di Avvento

25 Lun

Natale del Signore

26 Mar

S. Stefano protomartire



27 Mer

S. Giovanni Apostolo, S. Rachele

28 Gio

SS. Martiri Innocenti, S. Iolanda

29 Ven

S. Tommaso Becket

30 Sab

S. Eugenio Vescovo

31 Dom

S. Silvestro Papa

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Angelo Carannante



Caracol Gourmet 

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80070 Bacoli (NA)
081. 5233052
info@caracolgourmet.it

Listening to the sea and being able to accommodate and making the most of the gifts it can give, in order to propose them in a gourmet key by enhancing the authenticity and the beauty of them is the main goal of Caracol Gourmet. The Restaurant is located in the heart of the Phlegraean Fields, in Bacoli. Its seafood dishes are revisited thanks to the technique and creativity of the Michelin starred Chef Angelo Carannante, who's been part of the Caracol team since 2016 along with his young and dynamic brigade. Their creations stand out for their delicacy and elegance, in complete harmony with the style and design of the restaurant: the indoor hall is made of wooden walls, blue silky chairs, design accessories and skylight, which swirling reminds of a Caracol shell. However, the panoramic terrace makes the Restaurant exclusive: suspended between sky and sea and it is immersed in the unique scenario of the Phleorean Gulf.

Vincenzo Langella



Le Nereidi

Via Tuoro, 8
84011 Amalfi (Salerno)
Tel. 089.831030
info@amalfinereidi.it

Nestled on an enchanting natural stage, Le Nereidi Restaurant design is of majestic fascination: surrounded by flourishing gardens and a pool, it is located facing an exclusive view over the enchanting coast that made Amalfi famous in the whole world. Here, getting the chance to taste some of the local traditional dishes is a pleasure for the sight and the palate. The specialties of the restaurant go by the natural cycle of seasons in order to provide the customers with the freshest and most sought-after products at all times. The sea and the earth are the real protagonists of a fine and sophisticated menu. Le Nereidi proves to be the ideal location for any occasion. Vincenzo Langella – highly experienced Chef – is leading the brigade. After being around the whole Campania Region and Italy and collecting unanimous approvals, Chef Vincenzo decided on putting his valuable professional skills at the service of the Le Nereidi Restaurant.

Marco Parlato



Parlato Restaurant

Via V. Marina Aequa, 26
80069 Vico Equense (Na)
081.8028564 / 333.2884460
info@parlatorestaurant.com

Located next to one of the most fascinating views of the Sorrento peninsula that faces the Marina d'Aequa beach, Parlato Restaurant makes of the ingredient's quality, menus seasonality and local products' valorisation its main prerogative. Marco and Ciro Parlato – the owners of the Restaurant – draw from the nearby sea some of the dishes which Chef Marco Parlato works on. With over 90 seats (30 of which outdoors, and 50 indoors), the Restaurant also offers 10 additional seats in the small open kitchen room. The staff is composed of young people, mostly, and it is dynamic and highly trained thanks to the long-established experience in the restaurant business. The choice of such dynamic team is not causal, and it is thought to accommodate any kind of needs. The quality of products brought to the table, which prove to be fresh and cooked with extreme attention to meet the clientele's request, adds up to the overall work that is behind the success of the restaurant.



An on-going evolutionary family project that started with the iconic grill house put up by Michele Izzo, the father, and Lucia, the mother and transformed by Emanuele, Valerio and Maicol (their three children) who are respectively the sommelier, manager and chef of the restaurant. The continuous confrontation and international travelling led to a unique contamination for this exclusive reality located in the heart of Castellammare di Stabia. The unique cellar, with a wide selection of wines and champagne brands personally chosen by Emanuele Izzo, the youngest professional sommelier, AIS official wine taster, ONAF Master taster, oil taster and, since 2014, AIS representative around Sorrento peninsula and Capri. He manages Piazzetta Milù's cellar and travels Italy and Europe to visit the greatest suppliers, collecting wines from all over the world. Emanuele Izzo is Sommelier of the year 2018 in Campania Region according to *Il Mattino* newspaper, Best Sommelier in Italy in year 2019 according to *Identità Golose*, among the under-35 years old 35 best sommeliers of Italy according to *Gambero Rosso* and finally among the 15 most appreciated sommeliers within the Italian gastronomic critic.

Emanuele Izzo

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