

Creativity is limited only by one's imagination!



Crab Cakes: crab is crab, unless you balance it with contrasting yet complimentary flavors, like risotto and mashed potatoes instead of bread crumbs, the garden vegetables add a variety of taste to the whole crab meat. Then a honey lemon sauce to compliment the flavors.



Clams Fagolia: Clams are made with a light tomato broth, spices, stock, accent flavors and cannelli beans to compliment the arrangement of flavors.



Fresh Mozzarella: This is a recipe I was reluctant to give out, but part of my new life is sharing with others, you won't believe what an incredible appetizer this makes; it was the most popular in every restaurant or party.



Scallops: Bay or Sea Scallops: Classic appetizer made with heavy cream, shallots, tri-color tortellini, cream sherry.



Some Suggestions or Create Your Own Menu



Caramelized Salmon: fresh piece of salmon filet, with a brew of lime juice, brown sugar, soy sauce, shallots, parsley, cilantro along with aged balsamic vinegar and extra virgin olive oil; sautéed then finished in the oven allowing the ingredients to reduce and caramelize.

Battered Shrimp: made from a batter of beer and accent flavors, then there is fresh fruits, that's right, Shallots, fresh mint, and apricot or peach brandy and finishes it with some butter, then it is placed on a bed of risotto.

Shrimp-Prosciutto Ham: fresh garlic, basil, oregano, roasted peppers, white wine and a touch of tomato, served over linguine.

Shrimp Gorgonzola: Shrimps are sautéed then with a flair, then comes I deglaze with my favorite liquor (which will remain anonymous until I do the recipe) a touch of cream, Gorgonzola cheese, fresh spinach, shallots, basil and tossed with fettuccine.

Pork Melody: Imported Italian figs, center cut pork cut into pieces, sautéed with shallots, heavy cream, butter, figs, fresh basil and I add peach brandy along with some spices to compliment the taste, then wait a minute! The crowning touch. . . Wow! Now this is a dish.

Rustic Italian" recipes taught in your Own home, the way my mother and her ancestors made them. While Creativity is sometimes fun, it is great to just go back to the way it \ was, simple, yet elegant foods.

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Gourmet-Apizza

Florentina Apizza

Fresh ricotta cheese, pecorino romano, fresh spinach, mushrooms, and finished with a florentina sauce.

Shrimp Apizza

Roasted peppers, pecorino romano, and fresh mozzarella cheese, fresh garlic, oregano, extra virgin olive oil.

There's More ...

That's why creativity rules.

Let's make Piasta's™

Fettucine Carbonara Afredo,

Heavy cream, butter, cheeses, peas and prosciutto ham baked apizza shell.

Salmon Filet

A cream sauce, sun-dried tomatoes, tossed with fettucine placed on a baked apizza shell.

~Stuffed Breads~

How about, shrimp, prosciutto ham, sliced tomatoes, fresh mozzarella cheese, extra virgin olive oil, sprinkled with fresh basil, crushed red pepper and a dash of oregano.

~Learn Desserts~

~Cakes-Pastries-Tarts~



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The lawyer is a chef!

But ...

Legal Questions ... No!

Culinary Questions ... Yes!