

LOUISA



— *Pasta filled with Passion!* —

SUMMER 2018

ISSUE #10

The
Pasta Salad
Issue
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BIAGGI'S
RISTORANTE ITALIANO



Caprese Tortellini Salad with Shrimp

INGREDIENTS

1 pound cooked shrimp, peeled and deveined
(thawed and patted dry if frozen)
1 tbsp. olive oil
Garlic salt, oregano, paprika and pepper, to taste
20 oz. Louisa cheese tortellini
7 oz. package refrigerated basil pesto
2 cups halved grape tomatoes

INSTRUCTIONS

In a medium bowl, toss together the shrimp, olive oil, garlic salt, oregano, paprika and pepper; to coat shrimp evenly. Marinate for a minimum of 10 minutes. Meanwhile, cook tortellini according to directions.

Once tortellini is done, transfer to serving bowl along with shrimp, pesto and tomatoes. Garnish with parsley, if desired. Chill and serve.



Farmers Market Pappardelle



INGREDIENTS

3 garlic cloves, minced
3 tablespoons Sherry vinegar or white wine vinegar
1/3 cup extra-virgin olive oil
1 1/2 pounds multicolored cherry tomatoes, halved
3 ears corn, shucked
1 1/2 pounds medium zucchini
8 to 9 ounces Louisa Pappardelle
1/4 pound sugar snap peas
1/2 cup thinly sliced red onion
1 cup small basil leaves, torn if large
1/3 cup snipped chives

Mince and mash garlic to a paste with 1/2 teaspoon salt, then stir together with vinegar, oil, and 1 teaspoon salt. Add tomatoes and stir gently, then set aside. Cook corn in 8 quarts of boiling water until tender, 4-6 minutes, then remove and cool. Peel zucchini ribbons, stopping when you get to seedy core. Cut corn from cobs and add to tomato mixture. Cook pappardelle until al dente. Just before pasta is done, stir in zucchini ribbons and snap peas for 30 seconds. Drain pasta and vegetables together in a large colander and add to tomato mixture with onion, then toss gently. Add herbs and toss gently again. Serve immediately.

A Conversation with **BIAGGI'S** RISTORANTE ITALIANO



After opening their first store in Bloomington, Illinois, Biaggi's Ristorante Italiano now has nineteen locations throughout the Midwest. The evolving menu features fresh flavors and innovative dishes in a relaxed atmosphere. One recent morning, the Louisa team sat down with Chef Mike White, Director of Culinary Operations, to discuss how the company has grown over the years.

Nearly twenty years ago, on the same day that Biaggi's Bloomington location opened, they broke ground for their Champaign location. Growing the Biaggi's chain was always a part of their vision. Louisa has been an integral part of Biaggi's growth for nearly ten years. Originally Biaggi's featured Louisa's Cheese Ravioli, but now have over ten items on their menu, including the Squid Ink Fettuccini. It is featured in their signature dish, Fettuccini with Lobster – blended with wild mushrooms, chili flakes, and a lobster cream sauce. When speaking about Louisa, Chef Mike says, "Other manufacturers can create pasta, but not at this quality."

With every item on the Biaggi's menu, whether a classic or a limited time offer, Chef Mike conducts extensive research. He begins by sampling different items to find the freshest quality, while keeping local vendors in mind. He then visits each manufacturing facility, including Louisa, to ensure that the highest quality ingredients and practices are used. He explains his Louisa partnership by saying, "We need that personal relationship with all of our manufacturers." After experimenting with different flavors and finding the perfect blend of ingredients, Chef Mike features the dishes on a limited time menu. After two trial periods, he takes customer feedback to heart and makes any needed changes. It takes roughly eighteen months from the time that a dish is invented until it is featured on the Biaggi's menu, which is updated twice a year.



As the company grows, so does their involvement in each locations' respective communities. From the beginning, community involvement has been a cornerstone of their success. Each location is unique, but all have the atmosphere of a welcoming family restaurant. Whether you visit Biaggi's for lunch or dinner, their dining room is filled with customers, who return again and again for innovative dishes, unique desserts, and excellent service.

Mix It Up!

**Louisa Pasta is the perfect base for seasonal pasta salads.
Try mixing in these fresh ingredients for new menu concepts.**

FRUITS

Blueberries
Strawberries
Orange wedges
Mango
Kiwi
Lime

DRESSING

Cilantro Lime
Raspberry
Greek
White Balsamic

NUTS AND SEEDS

(TOASTED OR GLAZED)

Almonds
Pecans
Walnuts
Pine Nuts
Sunflower Seeds
Cashews
Pistachios



VEGETABLES

Broccoli
Rainbow Carrots
Celery
Snap Peas
Tomatoes
Artichokes
Cauliflower
Radishes
Avocado
Hearts of Palm
Sun-Dried Tomatoes
Roasted Red Pepper

HERBS

Cilantro
Basil
Thyme
Rosemary
Tarragon
Mint
Rosemary

EXTRAS

Olives
Pickles

PROTEINS

Mussels
Lobster
Shrimp
Bay Scallops
Crab
Prosciutto
Salami
Bacon
Chick Peas
Black Beans



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1918 Switzer Ave.
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Smoked Mozzarella & Heirloom Tomato Salad

2 Heirloom Tomatoes, thinly sliced
1 Onion, cut into slivers
Louisa Smoked Mozzarella Ravioli
Balsamic Vinaigrette
Basil, for garnish
Black Pepper, to taste

Cook ravioli according to directions. Plate and chill. Serve and enjoy.

