

LOUISA

Pasta filled with Passion!

FALL 2018

ISSUE #11

GAME ON!

APPETIZERS TO COMPLETE YOUR GAME DAY MENU
(AND INCREASE HAPPY HOUR SALES!)



NEW!

**TOASTED
BUFFALO CHICKEN
RAVIOLI**

NEW!

TOASTED BUFFALO CHICKEN RAVIOLI

Item Code: #40091

Weight: 2/5 lbs

Approx. Count: 225

Size: 2" Square

Oven-ready but may also be deep fried.

Ravioli filled with a blend of white chicken breast meat, celery, onions, and seasoning – blended with hot sauce for a spicy buffalo flavor, then coated with seasoned breadcrumbs

St. Louis Style

LOADED BLOODY MARY

Ingredients:

- 2oz Vodka
- 4oz Tomato Juice
- 1 pinch celery salt
- 1 pinch smoked paprika
- Kosher salt for rim

To Taste:

- Tabasco
- horseradish
- Worcestershire sauce

Garnish

- 6 Toasted Buffalo Chicken Ravioli
- Jalapeño slices
- Cherry tomatoes
- 1 celery stalk
- 2 colossal shrimp
- blue cheese stuffed olives
- 1 deviled egg



A Conversation WITH



The process of building a house requires owners to be very involved in the home design. The carefully constructed plans have to be well thought through, so that the design of the new home is cohesive and efficient. The process of designing a state-of-the-art food truck is similar. It requires that every inch is carefully thought out and no space is wasted. Ray Boccardi knows this process well, after nearly a year of planning his own truck. After spending a lifetime in the restaurant industry, he left his brick and mortar restaurant and now devotes all of his attention to his newest venture, Luigi & Raffaele Boccardi's Italian Express.

After opening his food truck in 2016, no two days have been alike for Ray and his family. Each week, they travel to area businesses, schools, churches, and festivals to serve toasted ravioli, funnel cakes, and their signature handmade pizzas. His wife, Sherri, manages the truck's scheduling and promoting, while their youngest son, Raffaele, helps operate the truck and cooks. Their oldest son, Luigi, manages the social media aspect of the family business – which is extremely important to the truck's many fans that follow the Boccardi's from location to location.



As long as Ray has been in the restaurant business, he has been serving Louisa products. He is a proud supporter of the brand and carries six different Louisa items on the Italian Express menu. However, don't expect to see the same items on Ray's menu twice. Throughout the year, he continually features new products and serves them with his signature, handmade dipping sauces.

To see where Luigi & Raffaele's Italian Express will be next, or to book for your next event, visit www.luigiandraffaeleboccardis.com and follow them on Facebook, Twitter, and Instagram.

Loaded Chicken Stuffed Nachos

INGREDIENTS:

- 12-15 stuffed Nachos
- 3 oz Colby cheese
- 3 oz Monterey Jack
- 1 roasted red pepper, diced
- 2 roma tomatoes, diced
- 1/2 cup Black beans
- 2 tbsp Sour Cream
- 2 tbsp Guacamole
- 2 green onions, cut
- 2-4 jalapenos, cut
- Cilantro
- 1 Lime
- Salt and pepper, to taste

DIRECTIONS:

In a bowl combine tomatoes, peppers, jalapeno, black beans, green onions, cilantro and lime juice. Season with salt and pepper. Fry Stuffed Nachos, place on baking dish, top with shredded cheese. Broil on high for 3 minutes or until cheese is melted. Serve immediately topped with fresh condiments, guacamole and sour cream.



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1918 Switzer Ave.
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Spicy Sausage Risotto Bites with Angry Orchard Apple Cider Beer Dip

Ingredients (4 servings):

20 ea. spicy sausage risotto bites
2 ea. Angry Orchard Apple Cider Beer, reduced to $\frac{1}{4}$ cup
2 cups apple cider, reduced to $\frac{1}{4}$ cup
Salt to taste
1 green apple for garnish

Apple Sauce:

3 apples, peeled cored & diced (granny smith preferred)
1 tbsp. lemon juice
1 tbsp. light brown sugar
 $\frac{1}{2}$ cup water

Directions:

In 2 separate small pots, reduce apple cider and angry orchard beer. Set aside. In a small skillet, place apples, water, lemon juice and sugar. Simmer for 30 minutes or until apples can be smashed with a fork. Combine 1 cup of apple sauce with apple cider reduction and angry orchard reduction. Fold in 1 pinch of salt. Fry risotto bites at 350 F for 3 $\frac{1}{2}$ minutes. Serve immediately with apple cider beer dip.

