D'AMATO'S
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Bruschetta D'Amato

- 3 Garlic Cloves (thinly sliced)
- 1 Bunch Fresh Basil (chiffonnade)
- 1 Lemon
- Salt & Pepper
- ½ Cup Olive Oil
- 4 Vine Ripe Tomatoes (diced & seeded)

Slice and toast baguette. Dice seeded tomatoes. Chop basil. Thinly slice garlic cloves. In mixing bowl combine all ingredients adding olive oil, fresh lemon juice, salt and pepper. Mix well. Lay across toasted baguette. Top with fresh mozzarella.

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Green Bean Salad

- 1lb Mixed Greens
- 1 Cup Tosted Walnuts
- 1 Cup Gorgonzola Cheese
- 1 Cup Cherry or Grape Tomatoes (halved)
- 2 Cups Blanched Green Beans
- ¾ Cup Red Wine Vinaigrette

Blanch green beans for 1 minute in boiling water. Cool in cold or ice water. In mixing bowl combine gorgonzola, walnuts, cherry tomatoes, green beans, mixed greens and red wine vinaigrette. Serve.

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Napolatona

- 12 Cloves Roasted Garlic
- 1 Bunch Basil (chiffonnade)
- 5 Cups Plum Tomatoes with Sauce
- 1 Cup Olive Oil
- 1lb Spaghetti Noodles
- Salt & Pepper

Roast garlic in oil. Sautee till brown. Add tomatoes, basil, salt and pepper. Let simmer 4 minutes till sauce thickens. Toss with noodles. Serve with garlic parmesan cheese.

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Diver Scallops

- 16 Diver Scallops (seared)
- 3.4lb Cooked Orzo
- 1/2 lb Roasted Fennel
- Minced Garlic, Shallots
- ½ Cup Chicken Stock
- 2 tblsp Butter

Pre-roast fennel and red peppers. In a hot sauté pan add garlic, fennel, red peppers and orzo pasta. Finish with a little chicken stock and butter.

In a separate sauté pan cook the scallops in olive oil about 4 minutes on each side or until slightly firm. Place pasta on serving platter, scallops on top. Then drizzle sauce of your choice around the edges of the platter. I suggest lemon or herb flavored olive oil.