

TEMPUS

“Roots: A Culinary Journey”

Wednesday, November 30

Bar Opens @ 4:00 pm • Dinner Event Starts @ 6:00 pm

By Vito Racanelli

Please join me for a culinary journey showcasing my love for food and how it began. The journey will begin with dishes from my mother and grandmother, showcasing recipes that have been passed down from generation to generation and how these strong cooking roots made me the cook I am today.

MENU

~~CALABRIA AND PUGLIA~~

(Mom & Dad)

As a young boy I had many opportunities to go to Italy and visit my family. On these memorable trips, every meal I had started with antipasto. Though there are too many to put on this menu, these are the ones I remember the most.

Focaccia Barresi

Fried olives with tomato and red pepper
Tuna Conserva, Fungi soto olio, Mozzarella di casa and spicy salami

La Parmigiana

Eggplant Parmesan

Slices of eggplant lightly fried in olive oil and cooked with basil, olives, parmesan, breadcrumbs and tomato sauce

This recipe has been passed down several generations.

It's not baked in the oven because my grandmother didn't have a gas stove until after World War 2.

626 Logan Ave, Bronx NY

Growing up in a melting pot like the Bronx was like a dream. We had neighbors from all over Italy as well as Puerto Rico, Jamaica, Poland, France, Ireland and more.

My house was always filled with friends and neighbors, and Mom cooked for everyone.

Nido di Uccello

Birds Nest

Thin pasta stuffed with ricotta, Parmesan, prosciutto, and parsley topped with a light tomato sauce and béchamel.

Mom made this only on special occasions like Christmas or Easter.

Braciola

Flank Steak stuffed with Parmesan, parsley, garlic, prosciutto cotto and boiled egg, slow cooked in tomato sauce

Throughout my youth, the smell of pork bones and ribs with braciola and of course meatballs slow cooking in tomato sauce filled the air. The sound of the meat mallet in the kitchen said it was time to wake up and have one of mom's fresh meatballs for breakfast.

Cervellata

Lamb sausage with Parmesan and parsley
Peperonata and rapini

My father was a big fan of this sausage, we would pick it up fresh from the market and cook it over charcoal on the weekends.

Dolce

Crostata di Frutta

Rustic Fruit Tart made with apricot jam
Whipped Mascarpone

Always a staple dessert growing up and one of my favorites.

And it wouldn't be a party unless Nonna brought a platter of cookies

Right Now

I can honestly say that I have had a culinary career that has spanned over 2 decades, from culinary school in Providence, Rhode Island, to world-class restaurants and hotels in NYC. I can also boast that I have owned several restaurants, as well as held the title of lead culinarian of the world's largest brewery.

I guess it's true, the saying that a chef always goes full circle. Early in my career, I was interested in the newest and greatest trend, always striving for more recognition and accolades, while paying very little attention to the dishes of my youth and the food that nourished me as a child.

Since having my own children my view of life and what's most important has changed so much. Now all I want to do is share the food I grew up with and get back to family.