

Nocello

During the Middle Ages it was customary, according to an ancient tradition, to plant a walnut tree when a daughter was born. When she was to be married, the walnut tree was cut down and with the wood, as a symbol of happiness and prosperity, her nuptial bed was made. From the nuts, then as today, a precious elixir was made; the NOCELLO, a characteristic liqueur which adorned the table of Princes and Kings.



See you tomorrow ...

Nocello

Fine Northern Italian Cuisine

Kim & Peter



'Rehearsal' Dinner

January 14, 2010

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Appetizer

Calamari alla Griglia

Grilled calamari over greens

Caprese di Stagione

Mozarella, tomato & roasted peppers

Insalata Nocello

Mesclun salad with green apples, gorgonzola & walnuts

Insalata Cesare

Caesar salad

Children

Chicken Fingers

Pasta

Main Course

Rigatoni alla Boscaiola

Rigatoni pasta with pink sauce, mushrooms & sausage

Orechetti Imperatore

Shell pasta with broccoli rabe & sausage

Penete alla Marinella

Penne pasta with marinara sauce & melted mozzarella

Pollo Frances

Chicken breast encrusted in parmigiano cheese

Scampi alla Nonna

Shrimp over angel hair pasta

Dessert

Great selection of Italian desserts & coffees