

Cal-Ital

ENTERTAINING WITH FERRARI-CARANO

Food and cocktail recipes to bring La Dolce Vita to your table.

FERRARI·CARANO

MIX THINGS UP WITH FUMÉ BLANC

Looking for a lighter, fresher take on cocktail hour? Our Fumé Blanc (13.9% ABV) is the perfect base for lower-alcohol cocktails—compared to those made with spirits—without compromising on flavor. Crisp, aromatic, and endlessly versatile, it brings a refreshing twist to your favorite occasions.



FUMÉ SPRITZ

Delicious honey and grapefruit add complexity and a touch of bitterness, a perfect combination for this drink.

Ingredients:

- 3oz Ferrari-Carano Fumé Blanc
- 3/4 oz fresh grapefruit juice
- 1/2 oz fresh lemon juice
- 1/4 oz honey syrup (1:1)
- Soda top
- Grapefruit peel twist
- Fresh mint sprig garnish

Method:

- Mix over rocks in a highball glass (12oz). Garnish with fresh grapefruit and fresh mint.

LA DOLCE SPRITZ

A sparkling twist on the classic spritz, this refreshing blend of Fumé Blanc, grapefruit, and rosemary delivers bright citrus with a touch of herbaceous depth.

Ingredients:

- 3 oz Ferrari-Carano Fumé Blanc
- 3 oz grapefruit soda
- 1 oz fresh grapefruit juice
- Fresh rosemary garnish
- Grapefruit peel twist garnish
- Ice

Method:

- Build in white wine glass with rocks, and garnish with fresh grapefruit twist and sprig of rosemary.

Recipes courtesy of Lucas Huff



ANTIPASTO TRIO

Whether you're hosting guests or simply want a quick Italian-inspired snack, these recipes only require a quick assembly and pair perfectly with a variety of our wines.







PROSCIUTTO-WRAPPED MELON

Serves 6

Ingredients:

- 1 cantaloupe or honeydew melon, cubed or sliced
- 1 package thinly sliced prosciutto
- Basil, for garnish
- Cherry tomatoes, optional, for garnish

Method:

- Wrap melon in prosciutto. Plate and garnish with basil and tomatoes.
- Serve chilled or at room temperature.

CROSTINI WITH RICOTTA & TOASTED PECANS

Serves 4

Ingredients:

- 4 slices of sourdough bread
- 200 g ricotta (lactose-free if desired)
- Balsamic glaze to taste
- 12 – 16 pecans
- 1 tbsp olive oil (optional)
- Salt & pepper
- Lemon zest (optional but delicious)

Method:

- **Toast the pecans:** in a dry pan, toast pecans over medium heat for 3 – 4 minutes, until fragrant. Let them cool, then roughly chop.
- **Prepare the bread:** Lightly brush with olive, then toast the sourdough slices in a skillet, on a grill pan, or in the oven.
- **Season the ricotta:** mix the ricotta with a pinch of salt, some black pepper, and a drizzle of balsamic glaze, if you like.
- **Assemble:** Top each piece of bread with a quarter of the ricotta and pecans and drizzle with balsamic glaze to taste.

Recipe courtesy of Nadia Munno, The Pasta Queen

SPICY WATERMELON WITH FETA & MINT

Serves 4

Ingredients:

- 1 personal sized watermelon, about 3lbs, diced into chunks
- 1/2 tsp Korean, Aleppo or Berbere chili flakes
- Salt & pepper, to taste
- Olive oil
- 6 oz crumbled feta cheese
- Mint, for garnish

Method:

- Season watermelon with olive oil, salt, pepper and chili flakes.
- To serve, top with crumbled feta, tear mint with hands into large pieces and garnish.

CLEOPATRA OF SICILY

Recipe courtesy of Nadia Munno, The Pasta Queen

Serves 4

Ingredients:

Roasted Tomatoes:

- 1/2 pound grape tomatoes, halved
- 2 tbsp extra virgin olive oil
- Sea salt
- 1 1/2 tsp fresh thyme leaves, minced
- 1 1/2 tsp fresh oregano leaves, minced
- 1 garlic clove, minced
- 1 tbsp brown sugar

Pesto:

- 4 loosely packed cups fresh basil leaves
- 2 garlic cloves, peeled but whole
- 3/4 cup finely grated Pecorino Romano cheese
- 3/4 cup finely grated Parmigiano Reggiano cheese
- 3 tbsp pine nuts
- 3 tbsp pistachios
- 1/2 cup extra virgin olive oil
- 1 3/4 cups ricotta cheese

To Finish:

- Sea salt
- 1 pound Busiate or Rigatoncino pasta
- Freshly ground black pepper
- Fresh basil leaves, for garnish

Method:

Roast the tomatoes: Preheat oven to 350 degrees F. Place the tomatoes in a baking dish, then drizzle with the olive oil and season with salt. Add the thyme, oregano, and garlic and toss to coat. Sprinkle the brown sugar on top. Roast until the tomatoes start to blister as if they were scorched by the Sicilian sun, about 20 minutes. Remove from the oven and set aside.

Bring a large pot of water to a rolling boil over high heat for the pasta. When the pasta water reaches a rolling boil, salt the water so it tastes like a well-seasoned soup. Drop in the pasta and cook until very al dente, a little more than half the amount of time in the package directions. Drain the pasta but watch over the "tears of the Gods" (by reserving the pasta water) as if they belonged to Cleopatra herself.

Make the pesto: place first 7 pesto ingredients in a high-powered blender or food processor. Add the ricotta and process until it is slightly whipped and creamy.

In a large deep sauté pan, add the pasta and about three-quarters of the tomatoes (reserve the rest for garnish). Add the pesto and a ladle of pasta water and set the pan over a whisper of a flame. Stir the pasta lovingly, adding more pasta water as needed, until a creamy, irresistible sauce forms and the pasta is cooked through to al dente.

Plate the pasta in a warm pasta plate or bowl, then garnish with the reserved roasted tomatoes, a scrunch of pepper, and a crown of fresh basil.



LOBSTER FETTUCCINE
WITH CHARDONNAY CREAM SAUCE & GARLIC GREMOLATA

Serves 4

Ingredients:

For the pasta:

- 2 cups all-purpose flour
- 3 large eggs
- 1 tbsp salt
- 1 tbsp olive oil

For the sauce:

- 4 cups heavy cream
- 1 cup Chardonnay
- 4 cloves garlic

For the gremolata:

- 1/2 cup toasted bread crumbs
- 4 cloves garlic, minced and toasted in olive oil
- 1 tbsp chives, finely chopped
- 1 tbsp parsley, finely chopped
- 1 tsp olive oil

To finish:

- 4 large lobster tails
- Salt & pepper, to taste

Method:

Make the pasta dough: In a stand mixer fitted with a dough hook, combine pasta ingredients, and let mix on low for 10 minutes, until a smooth, elastic ball forms. Remove dough from bowl and wrap tightly in plastic wrap. Let rest in a cool, dry area for at least 30 minutes. Once pasta dough is rested, divide into 4 equal portions and run through a pasta roller on the widest setting, dropping a size with every pass until size 4 is reached. Cut pasta using a fettuccine attachment or cut with a knife to 1/8th inch strips. Cook pasta in boiling salted water for 2-3 minutes, or until done.

Make the sauce: While dough is resting, combine cream, Chardonnay, and garlic in a heavy bottomed saucepan. Reduce on low heat to roughly 2 cups.

Cook the lobster: Bring a pot of medium water to boil and add lobster tails. Cook for about 5 minutes, then transfer to an ice bath. Once lobster is chilled, remove the shells and cut into large pieces.

Bring a frying pan to medium heat, and combine lobster, cream reduction, and pasta. Simmer for 2 minutes.

Make the gremolata & plate: Combine all gremolata ingredients in a small, separate bowl. To plate, portion the pasta evenly amongst 4 pasta bowls, and top with a portion of the gremolata.




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