

## • MY FAVOURITE DISHES • THIS SUMMER

*I've chosen a few of my favourite dishes from my books, television shows and travels around the many regions of Italy - they are perfect for summer. I hope they become as much your favourites as they are mine.*

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### CRISPY DUCK

#### CHERRY & RED WINE SAUCE

*Cherries are very popular in Italy - particularly in Emilia Romagna and Veneto, where there is a famous local cherry festival (Sagra delle Ciliegie) in the old town of Marostica from May to June each year. The sweet cherry sauce and crispy duck are a match made in heaven! This is my favourite of the my favourites.*

*Hidden Italy p.121*

£16.50

*Gino's wine sommelier recommends:*

Pinot Nero - Castel Del Lupo, Lombardia 

175ml £7.50 250ml £10.00 Bottle £29.00

### CANNELLONI

#### ROCKET, SPINACH & RICOTTA CHEESE

*Cannelloni is what I call a traditional Italian recipe, and it is usually filled with ricotta and spinach. This is my version of this classic baked pasta dish that has been in my family for over twenty years.*

*Gino's Pasta p.84*

£12

*Gino's wine sommelier recommends:*

Valpolicella Classico Ripasso - Montigoli, Veneto

175ml £8.25 250ml £11.25 Bottle £32.50

### SEARED KING PRAWN RISOTTO

#### MASCARPONE, LEMON & PARSLEY

*The delicate flavour of prawns pairs perfectly with a simple creamy lemon risotto and transforms it into something very elegant. Lemons are abundant in Sicily - they thrive in the volcanic soil and hot, sunny climate - and their flavour and aroma are outstanding.*

*Islands in the Sun p.163*

£14.50

*Gino's wine sommelier recommends:*

Pecorino - Contesa, Abruzzo

175ml £7.25 250ml £9.25 Bottle £26.50