

CHAPEAU! CANADA LES GRAND CHEFS

2005 was quite a year of achievements here at Casa Mia Ristorante. Following the completion of our underground cellar, and the renovation of our kitchen, our very own Chef Luciana Mollica was included along with television celebrity chefs Susur Lee, and Rob Feenie; in a compendium of recipes and stories of the best chefs in Canada.

Chapeau!Canada Les Grands

Chefs by Anton Fercher & Natalie Dufresne is available at www.Chapeauleschefs.com and is published by Chapeau Canada Les Grands Chefs Inc. (2005)

The book is a true testimonial to the passion and artistry of the best in the business and to what it takes to become so well respected. The book itself is gorgeous, with full colour

photography by Anton Fercher, and complete recipe direction.

Included in Casa Mia's chapter are recipes for our famous beet gnocchi in gorgonzola cream sauce, bruleed zabaglione with fresh fruits, truffled veal chop and our twist on surf 'n' turf (scallop 'n' foie gras) among other recipes.

JAZZ LOUNGING AT CASA MIA

Each Friday and Saturday night, the Casa Mia lounge features the musical stylings of the Peter Shea Duo. After a three month engagement in Hong Kong's famous Shangri-La hotel, pianist Peter Shea has returned to Niagara Falls with Montreal bassist Serge Dionne.

Enjoy a martini in our lounge, or dinner in our curvaceous booths surrounding the band, and enjoy songs by Louis Armstrong, Frank Sinatra, Bill Joel, and James Taylor, to name a few. Song requests are always welcome.



DID YOU KNOW? WORD OF MOUTH

Black truffles range in price from twelve dollars per pound for Asian truffles to over \$1000 per pound for French and Italian black truffles. Italy is more well-known for its white truffles. Traditionally, dogs were used in France, and pigs in Italy to find the truffles underground, but because the pigs like to eat the truffles, now dogs are mostly used in both countries.



Recently, in the April 1st edition of the National Post, Inniskillin Winery co-founder Don Ziraldo recognized Casa Mia as one of his favourite restaurants in the Niagara Region. Naturally, we are extremely flattered by this compliment. We have also been recognized by Zagat's Restaurant Guide and Fodor's Travel Guide as a "destination" restaurant.

T I R A M I S U

It's a fact that the name of the famous Italian dessert made of ladyfingers, mascarpone, espresso, frangelico and cocoa translates to "pick me up" cake. It is meant to lift the senses and heighten your spirit. Some tiramisu can be hefty in flavours and calories, but ours is light, sweet and savoury. A treat for cheesecake and chocolate lovers alike.



RECIPES FROM LUCIANNA MOLLI
 BOSCA PEAR AND PECORINO ROMANA

 2 ripe bosca pears
 ¼ cup extra virgin olive oil
 4 tsp aged balsamic vinegar

 4 cups loosely packed baby greens
 1 tbsp fresh lemon juice
 4 ounces Pecorino Romana

Halve the pears lengthwise and remove core with a small scoop. Using a thin bladed knife or mandolin, slice the pears 1/8 inch thick. Fan each pear half on a chilled plate. Drizzle the pears with 1 tbsp of olive oil and the balsamic vinegar. Season with salt and pepper. In a small bowl, toss the greens with the remaining olive oil and lemon juice. Season with salt and pepper, arrange a bouquet of greens on each pear half. Using a vegetable peeler, finish plate with curls of Pecorino Romana, serve. Suggested wine pairing: Nicolas Feuillate N/V Rose Champagne

If during your dinner at Casa Mia Ristorante, you plan to have some wine or drinks, let us drive. If you're anywhere in Niagara Falls just call 5-D Taxi, 358-3232 and tell them you're coming to Casa Mia. We'll get you here and get you back, on us.

WHAT TO DRINK?

Choosing the wine for the evening can sometimes seem a daunting task, especially from a tremendous wine list. So each issue, we'll offer some tips to help you find what it is you're looking for.

GREAT VALUES

1999 Clos du Val Napa Zinfandel - a delicious claret style zin, with gobs of briary fruit, drinking very well \$65

2003 Vineland Estates Semi-dry Reisling - a little sweetness and classic citrusy and tropical flavours, \$30

2004 Terre Noble Reserve Carmenere - elegant, flavorful Chilean red, and a varietal once believed to be Merlot \$39

LESSER KNOWN BUT STILL FABULOUS WINES

2001 Perticaia Sagrantino di Montefalco - powerful Umbrian complexity, rich and spicy \$125

2003 Zenato Ripasso - a dry, rich Veneto red, (similar to an Amarone) \$67

2001 Aglianico "Cappellaccio" - "Barolo" of the south \$50

FOR SPECIAL OCCASIONS

N/V Nicholas Feuillate Rose Champagne - gorgeous strawberries and bubbles \$125

2001 Antinori Tignanello - the first "Super Tuscan", an all time favourite \$165

2001 Camerte Monacesca - a sangiovese / merlot blend with real class & polish \$115

Our wine list contains hundreds of choices, so if you're looking for something specific, or something new, just ask any of our servers, and we'll be glad to help.

TRY SOMETHING NEW

For those of you who like to try new wines, we recommend the following substitutions. Similar styles with subtle differences. So if you like...

Chardonnay... try Ca dei fratti Greco di Tufo from Campania ...or try Anselmi San Vincenzo from Veneto

Pinot Grigio... try Normanno Inzolia from Sicily

Sauvignon Blanc... try Pio Cesare Gavi from Piedmonte ...or try La Tunella Tocai Friulano from Friuli

HEALTH TIP

In 1991, 60 Minutes reported on "The French Paradox". This study showed that French adults, raised on a diet high in calories, meat, cheese and organ meats had a lower incidence of heart disease and high blood pressure than American counterparts. This is due to the presence of flavanoids in red wine, and the benefits of moderate alcohol consumption.