

DOLCE AMORE PASTA & GELATO Co.



DOLCE AMORE

Pasta + Gelato + Sorbet

MASTER
RECIPE
CATALOGUE

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INGREDIENTS

- o 3 tablespoon olive oil
- o 2 teaspoon butter
- o 2-3 crush garlic cloves
- o 2 tablespoon chopped onions
- o 2 plum tomatoes sliced into wedges (may substitute with cherry tomatoes)
- o ½ cup of cut asparagus
- o 3 artichoke hearts cut length wise
- o 2 tablespoon chopped pitted Gaeta olives
- o ½ cup of grated Parmigiano cheese
- o ½ cup of vegetable stock
- o Sea salt & pepper to taste

PREPARATION

1. Heat the onions with olive oil
2. Add butter for 2 minutes
3. Stir in the asparagus and artichokes and saute' until tender for about 3 minutes
4. Add olives and tomatoes and keep stirring until the all the vegetables soften
5. Season with sea salt and pepper, to taste.
6. Pour in the stock and continue cooking until sauce thickens
7. Sprinkle the Parmigiano Reggiano to finish once plated

INGREDIENTS

- o 2 tablespoons of olive oil
- o 1 tablespoon chopped onions
- o 1 cup of cherry tomatoes
- o 1 cup of arugula or asparagus
- o A pinch of sea salt & pepper to taste
- o Fresh basil
- o Optional - A splash of white wine
- o Optional – 2 tablespoons of heavy cream

PROCESS

1. Heat the onions with olive oil for 2 minutes
2. Add wine and tomatoes
3. Season with salt and black pepper to taste
4. Simmer for about 2-3 minute until tomatoes softens then add the arugula or asparagus
5. Add the cream
6. Place the cooked ravioli into the warm sauce to incorporate into the ravioli
7. Place the ravioli onto a plate and top it off with the remaining sauce

INGREDIENTS

- o ¼ cup of each chopped-diced vegetables
- o Zucchini, carrots and asparagus, (vegetables are interchangeable to your liking)
- o 1 tablespoon butter
- o 1 cup vegetable broth
- o 1½ tablespoon chopped onions, or shallots
- o 2 tablespoons tomato sauce
- o 2 tablespoons olive oil
- o 1 tablespoon Parmigiano Reggiano cheese
- o Salt and black pepper to taste

PREPARATION

1. Saute onions or shallots for 2 minutes with olive oil
2. Add in the vegetables and butter
3. Season with salt and black pepper
4. Cook until semi soft about 2-3 minutes
5. Add the broth
6. Reduce heat and continue to cook for 3 minutes
7. Add the cooked ravioli into the sauce
8. Add the Parmigiano cheese.

CHERRY TOMATOES W/PANCETTA & BASIL SAUCE
W/ GOAT CHEESE & SUN DRIED TOMATO & SPINACH RAVIOLI

INGREDIENTS

- o 3 tablespoons of olive oil
- o 2 diced shallots
- o 1½ cups of cherry tomatoes (whole or cut in half)
- o 2 strips of pancetta sliced into squares
- o ¼ cup of vegetable broth
- o A pinch of sea salt & pepper to taste
- o Fresh basil

PREPARATION

1. Heat the shallots with olive oil for 2 minute
2. Add in the pancetta
3. Let the pancetta caramelize for about 3 minutes
4. Add tomatoes
5. Season with sea salt and black pepper to taste
6. While the tomatoes are cooking crush them with a fork and stir
7. Simmer for about 2-3 minutes until tomatoes softens
8. Pour the broth into the mix
9. Add the cooked ravioli into the pan with the sauce and sprinkle Parmigiano cheese
10. Top off the plated ravioli with a slice of goat cheese
11. Fresh basil for garnish

INGREDIENTS

- o ½ cup Cherry Tomatoes
- o 3 Prosciutto Slices fine cut into strips
- o 1 tablespoon
- o Shallots or 3 small garlic clove smashed
- o ½ cup of Asparagus
- o 2 tablespoon of Olive Oil
- o 1teaspoon of Goat Cheese
- o ½ tablespoon of Tarragon chopped
- o Black pepper & Salt to taste
- o Optional - A pinch of lemon zest

PREPARATION

1. Heat olive oil for two minutes and add the shallots (or garlic), cherry tomatoes and prosciutto
2. Stir for about 3-4 minutes or until tomatoes are tender
3. Add asparagus, goat cheese and stir
4. Blend in the lemon zest, (optional)
5. Season with pepper and salt to taste
6. Place the cooked ravioli in the pan and let it combine with the sauce
7. Garnish with tarragon

CLASSIC BROWN BUTTER & SAGE SAUCE
W/ BUTTERNUT SQUASH RAVIOLI

INGREDIENTS

- o 3 tablespoons of butter
- o 2 teaspoon diced shallots
- o 3 fresh sage leaves chopped
- o 3 whole fresh sage
- o Sea salt and white pepper to taste

PREPARATION

1. In a pan heat the shallots with the butter for 1-2 minutes until shallots are translucent over low-medium heat
2. When the butter begins to get bubbly add the chopped sage and season with salt & pepper
3. Continue to mix and cook until the butter turns slightly brown
4. By now, this simple sauce should have a nutty aroma
5. Add the already cooked ravioli into the pan and let the sauce coat the ravioli

CLASSIC FRESH TOMATO SAUCE
W/ SPINACH & CHEESE RAVIOLI

INGREDIENTS

- o 3 tablespoons of olive oil
- o 3 crushed garlic cloves
- o 1½ cups of cherry tomatoes (whole or cut in half)
- o a pinch of sea salt & pepper to taste
- o 1 tablespoons of Parmigiano Reggiano cheese
- o Fresh basil or thyme
- o Optional – chopped spinach with the sauce

PREPARATION

1. Heat the garlic with olive oil for 2-3 minutes
2. Add tomatoes
3. Season with sea salt and black pepper to taste
4. While the tomatoes are cooking crush them with a fork and stir
5. Simmer for about 2-3 minute until tomatoes softens
6. Add the cooked ravioli into the pan with the sauce
7. Sprinkle Parmigiano Reggiano cheese
8. Shake the pan and then plate the ravioli
9. Top it with fresh basil or thyme

INGREDIENTS

- o 2 tablespoons of unsalted butter
- o 1 tablespoon chopped shallots
- o 4-5 pieces of chunky Maryland crabmeat
- o 1 cup of tomato sauce
- o A splash of cognac
- o 2-3 tablespoon of heavy cream
- o A pinch of sea salt & pepper to taste
- o Fresh basil or fresh tarragon

PREPARATION

1. In a medium size pan heat the shallots with the butter until the shallots are translucent for 2 minutes
2. Add the crabmeat cook it for about 2-3 minutes
3. Remove the pan away from the stove add the cognac and place it back onto the stove to cook off the alcohol.
4. Add the tomato sauce and the cream
5. Season with salt and black pepper to taste
6. Simmer for about 2-3 minute until all the flavors has been released from the ingredients
7. Add the cooked ravioli into the warm sauce
8. Plate the ravioli and top off with the remaining sauce
9. Garnish with basil or tarragon

INGREDIENTS

- o 2 tablespoon olive oil
- o 1 teaspoon chopped shallots
- o ½ cup grappa
- o 1 cup pureed tomato sauce
- o 3-4 tablespoon heavy cream
- o A pinch of sea salt & pepper to taste
- o Fresh basil
- o Optional – peas, diced prosciutto and mushrooms

PREPARATION

1. Heat the shallots in a pan with olive oil until shallots are translucent
2. Add slowly the grappa and let it evaporate
3. Add tomato sauce
4. Simmer for about one minute
5. Combine the cream and stir
6. Add the cooked sacchettoni into the warm sauce
7. Season with salt & pepper to taste
8. Shake the pan while sprinkling the Parmigiano onto the sacchettoni
9. Garnish with fresh basil

CREAMY GRAPPA SAUCE W/ SACCHETTONI PASTA

INGREDIENTS

- o 1 tablespoons of olive oil
- o 2 tablespoon of unsalted butter
- o 1 tablespoon chopped fine shallots
- o 1 clove of garlic chopped
- o A splash of white wine
- o 2-3 tablespoon heavy cream
- o 1/2 freshly squeezed lemon juice
- o 2 tablespoon grated Parmigiano Reggiano cheese
- o 3-4 shaved pieces of Parmigiano Reggiano cheese
- o 4 fresh tarragon leaves
- o A pinch of sea salt & pepper to taste

PREPARATION

1. In a medium sized sauté pan, heat the olive oil and butter together with the shallots and garlic for about 1 minute
2. Add wine and the lemon juice and let it reduced for about 3 minutes
3. Season with salt and black pepper to taste
4. As it is simmering add the grated Parmigiano cheese and stir the sauce for about 2-3 minutes Add the cooked ravioli into the warm sauce.
5. Plate the ravioli and top it off with the remaining sauce.
6. Garnish with the shaved Parmigiano cheese and tarragon leaves

CREAMY LIGHT TOMATO & SHRIMP SAUCE
W/ SQUID INK RAVIOLI

INGREDIENTS

- o 3 tablespoon olive oil
- o 1 teaspoon butter
- o 1 tablespoon chopped shallots
- o 1 tablespoon chopped garlic
- o ½ cup heavy cream
- o 2 ½ tablespoon fresh dill
- o ½ cup white wine
- o Sea salt and black pepper to taste
- o Optional - A pinch of saffron
- o Optional - 5-6 sea scallops

PREPARATION

1. Heat the garlic and shallots with olive oil for 2 minutes than add butter and stir
2. Add white wine, salt and black pepper
3. Cook for 2 minutes
4. Toss in scallops (optional) and cook until golden brown
5. Add the cream and saffron (optional)
6. Continue simmering for 2-3 minutes or until sauce thickens
7. Add in the dill

INGREDIENTS

- o 3 tablespoon olive oil
- o 2 teaspoon butter
- o 1 teaspoon chopped shallots
- o 1 oz. of Porcini mushrooms
- o 1 oz. of Crimini mushrooms
- o 1 oz. of Shiitake mushrooms
- o ¼ cup cognac
- o 1½ cup of vegetable stock
- o Add sea salt & pepper to taste
- o Optional - Add a hint of heavy cream

PREPARATION

1. Heat the shallots with olive oil
2. Add butter for 2 minutes
3. Stir in the mushrooms and saute' until tender
4. Season with sea salt and pepper, to taste
5. Pour the cognac until evaporates and then add the vegetable stock
6. Simmer for 5 minutes
7. Add cream and continue simmering until sauce thickens

CREAMY MUSHROOM COGNAC SAUCE W/ WILD MUSHROOM RAVIOLI

INGREDIENTS

- o 5 oz. of green beans
- o 5 oz. of 200g mixed wild mushroom sliced
- o 1 tablespoon spoon chopped onions
- o ½ cup roasted pine nuts
- o 2 tablespoons of olive oil
- o 1 clove of crushed garlic
- o ¼ cup white wine
- o 1 cup heavy cream
- o ½ cup vegetable stock
- o ½ cup of julienne sliced prosciutto
- o 3 pieces of shaved Parmigiano Reggiano cheese
- o 1 egg
- o chopped basil

PREPARATION

1. In a saucepan, heat the onions with olive oil for 2 minutes
2. Add the garlic and cook until soft
3. Add the sliced beans, sundried-tomatoes & prosciutto stir for 1 minute
4. Add wine, cream, stock and cook for 5-7 minutes
5. Beat the egg in a bowl and mix it into the pan, stir constantly for 30 seconds
6. Add in the already cooked fettuccine, sauté until the pasta and the sauce is incorporated. Season to taste salt and pepper and add the pine nuts
7. Place the fettuccine in a plate, garnish with the shaved Parmigiano and a couple of basil leaves

CREAMY SAFFRON SCALLOP SAUCE
W/ BLUE CRAB RAVIOLI

INGREDIENTS

- o 2 tablespoon olive oil
- o 1 teaspoon chopped shallots
- o 3 medium shrimp diced (or your choice of lobster, scallops or manila clams)
- o 1 cup pureed tomato sauce
- o 3-4 tablespoon heavy cream
- o ½ cup asparagus slices
- o A pinch of sea salt & pepper to taste
- o Fresh basil

PREPARATION

1. Heat the shallots with olive oil add tomato sauce
2. Add shrimp
3. Combine the cream
4. Simmer for about 1 minute
5. Add the cooked ravioli into the warm sauce
6. Season with salt & pepper to taste
7. Plate the ravioli and top off with the sliced asparagus and fresh basil

INGREDIENTS

- o 2 tablespoon olive oil
- o 1 teaspoon chopped shallots
- o ½ cup vodka
- o 1 cup pureed tomato sauce
- o 3-4 tablespoon heavy cream
- o A pinch of sea salt & pepper to taste
- o Fresh basil
- o Optional – peas, diced prosciutto and mushrooms

PREPARATION

1. Heat the shallots in a pan with olive oil until shallots are translucent
2. Add slowly the vodka and let it evaporate and then add tomato sauce
3. Simmer for about one minute, combine the cream and stir
4. Add the cooked ravioli into the warm sauce
5. Season with salt & pepper to taste
6. Shake the pan while sprinkling the Parmigiano onto the ravioli
7. Garnish with basil

INGREDIENTS

- o 3 tablespoons of olive oil
- o 2 teaspoon diced shallots
- o 1 strips of bacon sliced into small squares
- o 2 teaspoon of butter
- o 1 cup of pureed butternut squash
- o 1 teaspoon of maple syrup
- o ½ cup of vegetable broth
- o ½ teaspoon of ground cinnamon
- o 2-3 leaves of fresh marjoram
- o Pinch of sea salt & pepper to taste

PREPARING THE SQUASH

½ of small size butternut squash peeled and cut into dices. Roast the butternut squash in a pre-heated oven of 375 degrees for about 45 minutes until tender. Wait for the squash to cool down and puree it in a food processor until smooth. Or: 1 can of pumpkin puree.

PREPARATION

1. Heat the shallots with olive oil and butter for 2 minutes add in the bacon
2. Let it caramelize for about 3 minutes
3. Add butternut squash and stir
4. Season with sea salt and black pepper to your taste
5. Simmer for about 2-3 minutes, pour the broth into the mix, and keep stirring to a smooth texture
6. Add the syrup and the cinnamon
7. Top off sauced ravioli with fresh marjoram for garnish

INGREDIENTS

- o 2 tablespoons of olive oil
- o 1-2 tablespoon of diced white onions
- o 1 cup of large slices of cabbage
- o 2 tablespoon of ground sweet sausage
- o 2 table spoon of sliced prosciutto
- o 1 tablespoon of Mascarpone cheese
- o Sea salt and pepper to taste

PREPARATION

1. In a suacepan, heat the olive oil for about 30 seconds
2. Add in the onions, and stir with wooden spoon until the onions is translucent and has a sweet smelling scent for about 1 minute
3. Add the sausage and the prosciutto and continue stirring to let the flavors amalgamate for about 2-3 minutes
4. Add the Mascarpone cheese and continue blending the ingredients until it is a creamy silky texture
5. Season with salt and pepper to taste.
6. Add in the already cooked cavatelli, sauté until the pasta and the sauce is incorporated
7. Plate the cavatelli pasta and place the remaining sauce over the pasta
8. Garnish with basil

INGREDIENTS

- o 3 tablespoon olive oil
- o 2 tablespoon chopped onions
- o ½ cup of cut asparagus spears
- o 5 oz. broccoli cut into florets
- o ½ cup of sliced mushrooms (any mushrooms)
- o ½ cup carrots sliced length wise
- o 4 cherry tomatoes halved, (may use other tomatoes)
- o 2 tablespoon chopped pitted Gaeta olives
- o ½ cup of vegetable stock
- o Sea salt & pepper to taste

PREPARATION

1. Heat the onions with olive oil
2. Stir in the vegetables, except for the tomatoes
3. Saute' until tender for about 2 minutes
4. Pour in the stock and continue stirring until the all the vegetables soften, about 3-4 minutes
5. Season with sea salt and pepper to taste.
6. At this point add the tomatoes and continue cooking for about 1 minute
7. Sprinkle some sliced basil onto the ravioli after it has been plated

INGREDIENTS

- o 2 tablespoons of olive oil
- o 2 gloves of crush garlic
- o 2 tablespoons of diced onions,
- o ½ cup white wine
- o 5-6 fresh julienne (sliced length wise) fennel
- o 2-3 sliced spicy Italian sausage
- o 4-6 manila clams
- o 2 whole medium shrimp
- o 2 tablespoon basil leaves sliced
- o sea salt and pepper to taste

PREPARATION

1. In a saucepan, heat the onions with olive oil for 1 minutes or until translucent
2. Add in the garlic, after 30 seconds stir in the fennel and the sausage slices
3. Cook for about 2 minutes
4. Add the manila clams
5. Shake the pan and add wine and continue stirring
6. Cook for 3-4 minutes
7. Season with sea salt and pepper, to taste
8. Incorporate the shrimp and simmer it for 2 minutes
9. In a separate pan pour in some sauce and add in the already cooked saffron pappardelle
10. Sauté until the pasta and the sauce is incorporated
11. Plate the pappardelle and garnish with basil

INGREDIENTS

- o 2 tablespoons of olive oil
- o 2 gloves of crush garlic
- o ½ cup white wine
- o 8 ounces crush fresh plum
- o tomatoes,(tomatoes substitutions: crush tomatoes from can or cherry tomatoes)
- o 1 tablespoon chopped basil
- o 4-6 mussels
- o 2 whole shrimp
- o scallops and cockles or manila clams – amount to your liking
- o Salt and pepper to taste
- o Fresh basil sliced for garnish

PREPARATION

1. In a saucepan, heat the garlic with olive oil for 2 minutes until translucent
2. Add all the seafood except for the shrimp, (it will be added later)
3. Shake the pan and add wine and continue stirring and cook for 3-4 minutes
4. Incorporate the tomatoes let simmer for 5 minutes
5. Season with sea salt and pepper, to taste
6. Add in the shrimp and cook for 1 minute
7. In a separate pan pour in some sauce add in the already cooked linguine, sauté until the pasta and the sauce is incorporated
8. Plate the and garnish with basil

INGREDIENTS

- o 3 tablespoons of olive oil
- o 1½ cups of can crush plum tomatoes with its juice
- o 2 crushed garlic cloves
- o ¾ cup of diced fresh mozzarella cubes
- o ¼ cup of vegetable both
- o 1 baby Italian eggplant cut into cubes

PREPARATION

1. Cook the eggplant leaving the skin on in a skillet in hot oil for about 5-6 minutes until lightly brown and set aside
2. In a pan, heat the garlic with olive oil for 2 minutes
3. Add in the pre-cooked eggplant
4. Let it caramelize for about 1 minute
5. Add tomatoes
6. Season with sea salt and black pepper to taste
7. Pour the broth into the mix
8. Add the cooked ravioli into the pan with the sauce
9. Add the mozzarella cubes and stir gently until the sauce covers the ravioli
10. Top off with grated Parmigiano Reggiano cheese and fresh basil for garnish

INGREDIENTS

- o 2 tablespoons of olive oil
- o 2 gloves of minced garlic
- o 3 oil-packed anchovies rinsed
- o 1 (15-ounce) can whole tomatoes with their juices
- o 1 tablespoon capers rinsed and drained
- o 1/4 cup chopped pitted Kalamata olives
- o 1/4 teaspoon crushed red pepper flakes
- o 2 tablespoon basil leaves sliced
- o sea salt and pepper to taste

PREPARATION

1. In a saucepan, heat the olive oil for about 30 seconds
2. Add in the garlic, anchovies and red pepper flakes and stir with wooden spoon until the ingredients have a sweet smelling scent for about 2 minutes
3. Add tomatoes and some of its juices, roughly cutting with kitchen shears or breaking up tomatoes with hands
4. Stir in capers and olive
5. Bring to a boil and immediately reduce to a simmer until all the flavors are amalgamated. Season with salt and pepper to taste
6. Let simmer until semi-reduced but not dry about 5-7 minutes
7. In a separate pan pour in some sauce add in the already cooked trenette sauté until the pasta and the sauce is incorporated
8. Plate the trenette pasta and garnish with basil

INGREDIENTS

- o 3 tablespoons of butter
- o 2 teaspoon diced shallots
- o ½ cup white wine
- o 2 strips of pancetta sliced into squares
- o ¼ cup of vegetable broth
- o A pinch of sea salt & pepper to taste
- o Fresh basil chopped
- o ¼ cup shredded Parmigiano Reggiano

PREPARATION

1. In a pan, heat the shallots with the butter for 1-2 minutes until shallots are translucent over low-medium heat
2. When the butter begins to get bubbly add the chopped basil and the pancetta season with salt & pepper
3. Continue to mix and cook until the butter turns slightly brown
4. By now, this simple sauce should have a nutty aroma
5. Add the wine and wait 30 second before adding the vegetable broth
6. Add the already cooked ravioli into the pan and let the sauce coat the ravioli
7. Top the ravioli with the shredded Parmigiano cheese

WILD MUSHROOM W/MARSALA WINE SAUCE
W/ PROCINI MUSHROOM RAVIOLI

INGREDIENTS

- o 3 tablespoon olive oil
- o 2 teaspoon butter
- o 1 teaspoon chopped shallots
- o 1 oz. of Porcini mushrooms
- o 1 oz. of Crimini mushrooms
- o 1 oz. of Shiitake mushrooms
- o 1 oz. of Morel mushrooms
- o ¼ cup Marsala wine
- o 1 cup beef demi-glace
- o 1 tablespoon of heavy cream

PREPARATION

1. Heat the shallots with olive oil
2. Add butter over medium heat for 3 minutes
3. Stir in the mushrooms and saute' until tender
4. Pour in the wine and the demi-glace and simmer for 5 minutes
5. Add cream
6. Continue simmering until sauce thickens