



ANTHONY'S FAMOUS EGGPLANT STACK



INGREDIENTS

- .5 Gallon Vegetable Oil
- 2 Eggplants
- 8 Eggs
- .5 qt Heavy Cream
- .5 Cup Chopped parsley
- 1 Tsp Black Pepper
- 1 Tsp Kosher Salt
- 3 Cups White Flour
- 6 Ounces Marinara on Plate
- 2 ounces Romano cheese
- 1 Basil Flower

STEPS

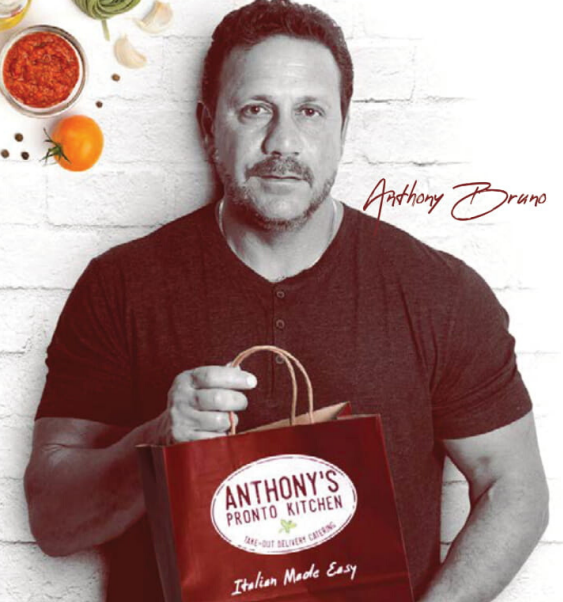
1. Heat Oil in Large Brazier Pan.
2. In a mixing bowl place eggs, parsley, salt, pepper, heavy cream and whisk together.
3. Peel skin off eggplant. Place on side and cut 1/8 thick longways.
4. Fill separate mixing bowl with Flour.
5. Once oil has reached 350 degrees test it with a garlic clove. Once garlic clove has reached a dark golden brown its ready.
6. Take a slice of eggplant dust with flour first and then dip in egg batter. Shake off excess. Place eggplant into hot oil until Golden Brown on both sides.
7. Remove Eggplant from oil until you have 8 slices fried.
8. Place eggplant in Oven at 500 degrees for 3 minutes.
9. Take out of Oven and stack 4 slices of eggplant on Plate. Add 3 ounces marinara sauce. Then 1 ounce romano cheese.
10. Stack 4 remaining cooked eggplant on top. Add remaining 2 oz marinara and 1 oz romano.
11. Garnish with Basil Flower and serve.

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CHICKEN FRANCAISE



INGREDIENTS

2 Thin Chicken Breast
1 Cup Vegetable Oil
3 Cups Battered Egg
3 Cups White Flour
4 oz chicken stock
.5 cup lemon juice
2 tablespoons butter
.5 cup white wine
1 TBL chopped parsley
1 tsp Salt
1 tsp black pepper
3 cups Spinach
2 Garlic bulbs sliced
2 slices Lemon

STEPS

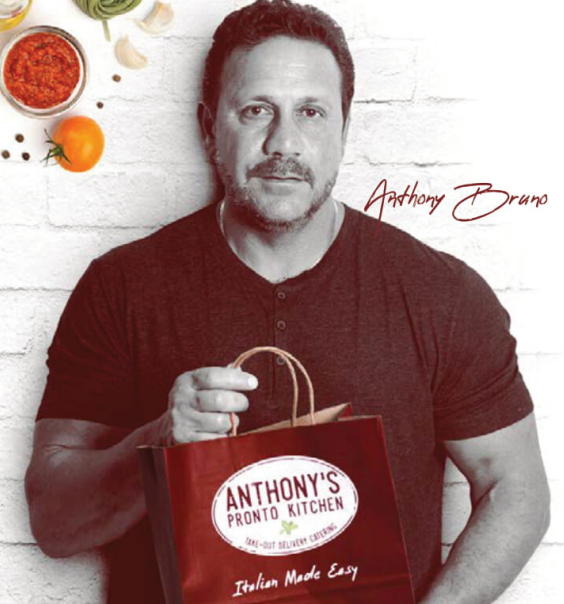
1. Add 1 cup vegetable oil to small sauté pan. Fill bottom of pan. Let heat.
2. Egg batter 2 small thin pounded chicken breasts. Dip First in Flour then in egg.
3. Drop the 2 egg battered breasts in heated veggie oil.
4. Sauté until the edges of the chicken turn golden brown. Then flip. Sauté until other side is golden brown.
5. Drain the oil after chicken is cooked.
6. In same pan add ½ cup lemon juice, 1 tbsp butter, ½ cup white wine. Salt / Peppers/ Parsley. 4 oz chicken stock Let reduce.
7. Take chicken breast out of sauce and add to plate.
8. Add tablespoon butter, parsley, and lemon to left over sauce and let melt until sauce thickens. Swirl sauce in pan.
9. Add thickened sauce to top of plated chicken.
10. In separate pan sauté spinach. Add ½ cup olive oil, pinch garlic, large handful spinach, S&P. Cook until spinach is moist. Plate spinach next to chicken.

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RIGATONI VODKA



INGREDIENTS

- 1 Qrt Rigatoni
- 2 Tbl Butter
- 8 Oz heavy Cream
- 4 oz marinara
- 2 oz diced onions
- 2 oz sliced basil
- 2 oz diced prosciutto
- .5 cup romano
- 1 Tbl Peas
- 1 Basil Flower

STEPS

1. Drop 1 qt rigatoni in hot water. Let cook for 12 minutes.
2. Add 1 tablespoon butter, diced onions, diced prosciutto, sliced basil to small sauté pan. Sauté until prosciutto cooks down.
3. Add 8 oz heavy cream to pan. Add 1 tablespoon S&P. Let cream boil.
4. Add 4oz marinara sauce. Swirl sauce in sauté pan.
5. Add ½ cup romano. Let sauce reduce on low heat.
6. Add 1 tablespoon peas to hot water. Boil for 3 minutes.
7. In separate sauté pan drop half of the already cooked sauce. Add 1 tablespoon butter. No heat. Let sit while pasta is still cooking.
8. Add cooked pasta to second sautee pan with melted butter. Add ¼ cup romano and toss pasta in saute pan.
9. Plate the pasta.
10. Top the rest of the cooked sauce in first sauté pan on pasta.
11. Add the peas and basil flower.

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Chicken Parmigiana | Eggplant Parmigiana

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Half 30 Full 55

Cold Antipasto

8 p/p 10 or more

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Half 45 Full 85

Grilled Vegetables

Half 40 Full 75

Lasagna Neapolitan Style

Half 65 Full 125

Meatballs

Half (20) 55 Full (40) 105

Sausage & Peppers

Half 55 Full 105

Chicken Mediterranean

Half 65 Full 125

Eggplant Parmigiana

Half 45 Full 85

Chicken Parmigiana

or Francaise

Half 65 Full 125

Dessert Platter

4 Per Person

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