



## Bracioline di Vitello

Yield for 4 persons.

### INGREDIENTS:

- 4 very thin-sliced veal scaloppini, 4 ounces each
- 4 slices prosciutto di Parma
- 3 cups breadcrumbs
- 2 cups pecorino cheese
- 3 cups marinara sauce
- 2 ounces raisins
- 2 ounces pine nuts
- one cup extra virgin olive oil
- one small onion

### DIRECTIONS:

In a large pan, pour the extra virgin olive oil, onions, pine nuts, raisins and sauté for few minutes until the onion becomes translucent. Add the marinara sauce and cook for an additional 5 minutes. Take out of the pan and let cool. When cold, add the breadcrumbs and the pecorino cheese. Put the stuffing in the fridge for few hours.

Place the veal down, put in one slice of Prosciutto, than add the stuffing and roll the veal. Roast at (360 F) for 15 minutes.

## Side dish:

### INGREDIENTS:

- one cup extra virgin olive oil
- one large onion
- ½ pound artichokes
- 1 cup peas
- salt and pepper as needed

### DIRECTIONS:

In a large pan with the extra virgin olive oil, add the sliced onion and cook until it becomes translucent, add the artichokes and peas and 3 cups of water and finish the cooking process adjusting with salt and pepper.

Combine the two before serving.

# PePe Nero

## TRAVERSE CITY



## Melenzanine Abbuttunate

Yield for 4 persons:

Photo on bottom of opposite page

### INGREDIENTS:

- 4 baby eggplants
- 1 cup pecorino cheese cut in small cubes
- 4 cups marinara sauce
- 3 garlic cloves cut in small pieces
- 2 cups peppermint
- 4 anchovies cut in small pieces

### DIRECTIONS:

With a small sharp knife, make six incisions around the eggplant and stuff the eggplant with the garlic, anchovies and cheese. Bake the eggplant for 15 minutes at (390 F), than transfer in to a pan with the tomato sauce and cook for an additional 15 minutes.



EXECUTIVE CHEF GIORGIO LOGRECO

Chef Giorgio Lo Greco began his involvement in the world of culinary arts in Palermo,

Italy where he was born and raised.

"I never attended any formal culinary programs, but starting at about seven years of age, I remember spending a lot of time in my grandmother's kitchen in Italy. Looking back at all the wonderful learning experiences with her—that turned out to be the best school I could have ever attended!"

Giorgio pursued his love for preparing all the favorite local dishes further when he worked in his uncle's trattoria in Palermo, Trattoria Don Ciccio. It is one of the most famous restaurants in Sicily, where he is still joining his uncle during holidays in Italy preparing some amazing traditional Sicilian recipes.

In 1996, Giorgio first came to the United States, working for 5 years in some famous Italian restaurants in Los Angeles (Sapori, Mamma Gina and Il Fornaio). Giorgio then moved on to service-related and culinary work for Princess Cruise Lines. Once his last tour on board the majestic Ruby Princess was completed in late 2011, he moved to Traverse City with the goal of owning his own restaurant. His dream has come true with the opening of Pepe Nero!

The cuisine of Sicily is an authentic Mediterranean cuisine. It is, in essence, a peasant cuisine, a real everyday homemade eating experience. It is a cuisine that has been passed down from mother to daughter/son from generation to generation. It is this beautiful life's experience that brings Pepe Nero's southern Italian dishes alive with the feel and taste of authenticity. Through the fine cuisine at Pepe Nero, chef Giorgio wants to share a unique experience with all of his guests, transporting them to the realistic tastes and feel of the beautiful Mediterranean culture that he so fondly remembers.

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cucina mediterranea

Authentic  
Sicilian food  
brought to  
your table  
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Sicilian!



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