

FAMILY MEAL KITS
3 COURSE GOURMET
DINNERS

FOOD-SHOPPING-FREE
SCRUB-FREE

ALL DINNERS ARE
FRESHLY COOKED,
CHILLED AND
READY TO SERVE IN 15 MINS

PRE-ORDERS ONLY
Call 516 620 0057 to order
for next week

Iberico pork dinner

516-620-0057

For 2 - \$60 | For 4 - \$110 | For 6 - \$160

Order by – Sunday 8pm, April 5th

Pick up – Monday, April 6th anytime after 3pm

Iberico abanico pork from Spain grilled to perfect medium

- ✓ Place tin containers in pre-heated 425F oven for 7-8 min. Plate.

Farro with sour cherries and dry apricots

- ✓ Microwave for 2-3 minutes for each container. Plate with pork

Roasted spiced cauliflower

- ✓ Place uncovered tin container in pre-heated 425F oven till warm for 5-10 min. Use sauce for pork.

Large green salad with sun-dried tomatoes & pickled veg.

- ✓ Drizzle dressing over the top, close the lid and shake.

Bread basket with olive oil and sea salt

Pound cake for dessert!

- ✓ Microwave till warm, aprox 30 sec. Sauce with sweet cream and top with amarettino

Organic chicken dinner

516-620-0057

For 2 - \$55 | For 4 - \$100 | For 6 - \$145

Order by - Monday 8pm, April 6th

Pick up on – Tuesday, April 7th anytime after 3pm

Organic chicken juicy breasts with walnut-piquillo gremolata

- ✓ Place tin containers in pre-heated 425F oven for 5-10 min.
- ✓ Plate and garnish with gremolata

Rice and peas with mint and scallions

- ✓ Microwave for 2-3 minutes for each container.
- ✓ Plate.

Roasted artichokes with lemon-garlic aioli

- ✓ Place uncovered tin container in pre-heated 425F oven till crispy for 5-10 min.

Large green salad with sun-dried tomatoes & pickled veg.

- ✓ Drizzle dressing over the top, close the lid and shake.

Bread basket with olive oil and sea salt

Pound cake for dessert!

- ✓ Microwave till warm, aprox 30 sec. Sauce with sweet cream and top with amarettino.

Fresh hand-made pasta dinner

in collaboration with legendary pasta virtuoso John DiLemme
@etruscipasta @jdcookstoo

For 2 - \$55 | For 4 - \$100 | For 6 - \$140

Order by - Tuesday 8pm, April 7th

Pick up on - Thursday, April 9nd anytime after 3pm

Freshly hand-made pasta

- ✓ Bring salted water to boil. Have a colander and a cup ready
- ✓ Add pasta and boil for 2-3 mins ONLY.
- ✓ Once pasta is done, **save 1/2 cup of pasta cooking water**, drain pasta and set aside.

Oxtail Ragu

- ✓ Add sauce to the same pot. Reheat sauce with butter, salt & pepper to taste.
- ✓ Add pasta and pasta water to hot sauce and gently fold it in.
- ✓ Cook till sauce thickens a bit, for 1-2 min only.
- ✓ Plate and garnish with parsley and cheese

Large green salad with sun-dried tomatoes & pickled veg.

- ✓ Drizzle dressing over the top, close the lid and shake.

Bread basket with olive oil and sea salt

Pound cake for dessert!

- ✓ Microwave till warm, aprox 30 sec. Sauce with sweet cream and top with amarettino.

516-620-0057

Future plans:

Iberico pork dinner

- ✓ Order by – Sunday 8pm, April 12th
- ✓ Pick up – Monday, April 13th anytime after 3pm

T A C O S !!!

- ✓ Order by – Monday 8pm, April 13th
- ✓ Pick up – Tuesday, April 14th anytime after 3pm

Organic chicken dinner

- ✓ Order by – Monday 8pm, April 14th
- ✓ Pick up – Tuesday, April 15th anytime after 3pm

Fresh hand-made pasta dinner

- ✓ Order by – Tuesday 8pm, April 15th
- ✓ Pick up – Thursday, April 17th anytime after 3pm