



SEAFOOD MARINARA

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| 1 Lb. | Fettuccini noodles |
| 1 | 25 oz. Jar CARMELLA'S MARI SAUCE |
| ½ Lb. | Fresh Scallops |
| ½ Lb. | Medium sized Shrimp, peeled and devained |
| 10 ea. | Mussels, cleaned |
| 1 pc | Cod Filet cut into 6 pieces |
| 3 Oz... | Virgin Olive oil |
| 2 ea | Fresh Garlic cloves, diced fine |
| 8 ea | Ripe Olives, pitted |
| 6 Leaves | Fresh Basil, coarsely chopped |

Add olive oil and garlic to large skillet and sauté until garlic is brown. Add scallops, shrimp, and mussels. Bring 10 quarts of water to a boil and add the fettuccini. Cook until desired doneness. When shrimp and scallops are done (white/opaque) add jar of **CARMELLA'S MARI SAUCE**, cod filets and mussels.

Cover and simmer until mussels are done (opened) and cod filets are solid white and opaque. Place cooked fettuccini noodles in a large serving bowl pour seafood sauce over and toss.

Garnish with ripe olives and fresh basil.

Serves 4 to 6



CALIFORNIA SHRIMP PASTA

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| 1 Lb | Spaghetti Noodles |
| 1 Jar | CARMELLA'S CALI SAUCE |
| 1 Lb | Large Shrimp, peeled and devained |
| 2 oz. | Virgin Olive oil |
| 2 ea. | Fresh Garlic cloves, diced fine |
| 8 ea | Ripe Olives |
| 4 leaves | Fresh Basil leaves, coarsely chopped |

In large skillet add virgin olive oil and garlic. Sautee until garlic is brown. Add shrimp and continue sautéing until shrimp turn opaque white, Add **CARMELLA'S CALI SAUCE** and simmer 5 minutes. Bring 10 quarts of water to a boil and add spaghetti, boil until desired doneness and drain. Place cooked spaghetti in a large serving bowl and pour the shrimp and sauce over and toss. Garnish with ripe olives and fresh basil.

Serves 4 to 6



SHRIMP MARINARA

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| 1 Lb | Fettuccini Noodles |
| 1 Jar | CARMELLA'S MARI SAUCE |
| 1 Lb | Large Shrimp, peeled and devained |
| 2 oz. | Virgin Olive oil |
| 2 ea. | Fresh Garlic cloves, diced fine |
| 8 ea | Ripe Olives |
| 4 ea | Fresh Basil leaves, coarsely chopped |

In large skillet add virgin olive oil and garlic. Sautee until garlic is brown. Add shrimp and continue sautéing until shrimp turn opaque white, Add **CARMELLA'S MARI SAUCE** and simmer 5 minutes. Bring 10 quarts of water to a boil and add fettuccini, boil until desired doneness and drain. Place cooked fettuccini in a large serving bowl and pour the shrimp and sauce over and toss. Garnish with ripe olives and fresh basil.

Serves 4 to 6

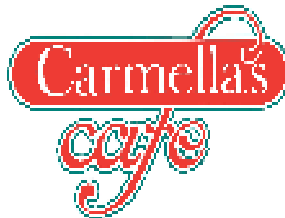


PASTA ANTE-PASTA SALAD

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| 6 oz. | CARMELLA'S HOUSE ITALIAN DRESSING |
| 1 Jar | CARMELLA'S CALI SAUCE |
| 1 lb | Spaghetti |
| 6 oz. | Sharp provolone, diced into 1/4" cubes |
| 10 ea | Artichoke Hearts, cut in half |
| 8 ea | Green Olives, pitted |
| 8 ea. | Black Olives, pitted |
| 4 oz | Red Roasted peppers, cut into 1 1/2 "strips |
| 8 ea. | Pepperoncini |
| 8 ea | Fresh ripe tomato wedges |
| 4 oz | Fresh celery, diced |
| 3 oz. | Red Onions, thin sliced semicircles |

In a mixing bowl combine all ingredients except the spaghetti, cover and refrigerate for at least 3 hours. When ready to serve, boil spaghetti to desired doneness, rinse with COLD water and thoroughly drain. Add to the other ingredients toss and serve.

Serves 4 to 6



CHARBROILED ALPINE CHICKEN

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| 6 ea | Chicken Breast, skinless, boneless, 8 oz ea, marinated |
| 1 jar | CARMELLA'S CALI SAUCE |
| 6 Slices | Swiss Cheese, 1 oz ea. |
| ½ Lb | Spaghetti |
| 6 ea | Whole fresh Basil leaf |

Place chicken breast on hot charcoal broiler, as chicken begins to firm up turn over and cook other side until completely cooked. Place cooked chicken breast on large cookie sheet and spread 2 oz of **CARMELLA'S CALI SAUCE** over each chicken breast. Top each chicken breast with 1 slice of Swiss cheese. Boil spaghetti to desired doneness, drain and rinse. Heat up the remaining **CARMELLA'S CALI SAUCE** and stir into the pasta.

Place chicken breast under broiler until cheese has melted and begins to bubble. Arrange chicken breasts around the edge of a large serving platter. Place the spaghetti and sauce in the center of platter. Garnish with fresh basil leaf on each chicken breast.

Serves 4 to 6



CARMELLA'S FISH PARMIGIANA

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| 2 EA | Fresh Haddock filets, 11 oz. ea. |
| 1 | Jar CARMELLA'S CALI SAUCE |
| 4 | 1 oz. slices Provolone Cheese |
| 4 ea | Fresh Basil Leaves |

Place fish filets in large oblong casserole. Pour ½ jar of **CARMELLA'S CALI SAUCE** over fish and bake in 375 degree oven for 15 minutes or until fish is white and opaque. Add provolone cheese and the remaining sauce and place back in oven and broil until cheese melts. Garnish with fresh basil leaves.

Serves 4 to 6