

NINO's

Description: Italian Cuisine

Location:

1931 Cheshire Bridge Road NE
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Chef Tony prepared:

- Mussels in White Wine Sauce
- Marinara Sauce
- Zuppa di Clams
- Ricotta and Rapini Ravioli
- Grouper alla Livornese

Mussels in White Wine Sauce

Yields 1 portion

2 green onions, chopped
extra virgin olive oil
15-18 mussels
a pinch each: salt, pepper, red pepper
½ cup white wine
1 tbsp. butter
1 tbsp. chopped parsley

Directions:

Sauté green onions in olive oil until slightly wilted. Add mussels and seasonings and toss to combine. Pour in white wine, and cover pan until mussels open (1-2 minutes). Stir in butter and parsley.

Marinara Sauce

extra virgin olive oil
3 pounds fresh or canned plum tomatoes
4 cloves garlic, chopped
salt and pepper to taste
pinch basil
pinch oregano

Directions:

Sauté garlic in olive oil until just beginning to brown. Add tomatoes and cook until heated through. Crush the tomatoes and add seasoning, heat until flavors are combined, approximately 5 minutes.

Zuppa di Clams

1 portion

extra virgin olive oil
2 cloves garlic, minced
a dozen clams
pinch salt, pepper, and red pepper
¼ cup white wine
½ cup marinara sauce (see recipe above)
1 tbsp. parsley

Directions:

Sauté garlic in olive oil until lightly browned. Add clams, seasonings, wine and marinara sauce, and toss to combine. Cover pan until clams open (10-12 minutes). Stir in parsley and serve in large soup bowls with bread for sopping up the juices.

Ricotta and Rapini Ravioli

Pasta:

1 pound flour
5 eggs
pinch salt
white wine

Directions:

Combine first three ingredients in food processor. Add enough white wine to make a dough cohesive enough to roll out. Let dough rest. When ready to form ravioli, roll out into thin sheets. Place tablespoons of filling on the dough and cover with a second layer. Press firmly around the filling, and then cut out the ravioli. Cook immediately in boiling salted water. They'll be done in approximately 1 minute.

Filling:

extra virgin olive oil
3 cloves sliced garlic
1 bunch rapini, blanched
salt and pepper to taste
pinch red pepper
chicken stock, if needed
16 ounces ricotta
1-2 eggs

pinch freshly ground nutmeg
grana padana, grated

Directions:

Sauté garlic in olive oil until lightly browned. Add rapini and seasonings and toss to combine. Add chicken stock if the mixture needs liquid. Heat through.

Chop rapini mixture in food processor until finely textured, but not completely smooth. Remove to bowl and add ricotta, eggs, nutmeg, and grated cheese. Stir to combine and let cool before filling ravioli.

To finish ravioli:

Place ravioli in sauté pan with butter and chopped sage and toss to combine before serving. Top with grated grana padana.

Grouper alla Livornese

1 portion

extra virgin olive oil
1 grouper filet, 8 ounces
1 clove, sliced garlic
5 chopped Nicoise olives
1 julienned blanched tomato
a pinch each: salt, pepper, red pepper
A touch of white wine to taste

Directions:

Sear grouper in olive oil until brown on both sides. Place on oven-proof dish and put into oven at 350 degrees for 8-10 minutes or until cooked through. In the meantime, sauté garlic in olive oil until slightly wilted. Add tomatoes, a white wine, olives and capers. Add butter and toss to combine. Remove fish from oven toss in to the pan containing the sauce and simmer a minute or two. Top with fresh Italian parsley.