

# MENU



91028  
6/94 oz/cs  
Antipasti Gitano

## Floridian Antipasto

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- 3 oz Small Shrimp
- 2 oz MENU Antipasti Gitano
- ½ Avocado (Sliced into chunks)
- 1 tbsp Hacomat Seasoning
- Fresh Cilantro, to taste

### Floridian Antipasto

Cook shrimp in salted water until pink and cool. Mix all ingredients and season with hacomat seasoning. Plate on desired plate and garnish as desired.



91014  
6/28 oz/cs  
Harmony of  
Vegetables

## Frittata

### Frittata

- 2 Eggs
- 2 oz MENU Harmony of Vegetables
- 2 slices Prosciutto
- 1 oz Parmesean Cheese
- 1 /2oz Fresh Oregano
- 1 tbsp Extra Virgin Olive Oil
- MENU Arrabbiata Sauce (garnish)
- Salt & Pepper to taste

### Frittata

Mix all ingredients in bowl and whip to add air. Pour into 1.5" baking ring inside hot sauté pan with olive oil. Pan fry for 30 seconds on high, remove from heat. Bake in preheated oven at 350° for 12 minutes until golden brown. Take prosciutto and pan fry in olive oil until crispy. To plate, pour MENU Arrabbiata Sauce on bottom of plate and place frittata on top and garnish with crispy prosciutto.