

Annie's Gourmet Italian

# Menu



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## Our Story

I would like to tell you a little bit about our history.

I am the youngest of four children. We grew up in a suburb of Long Island, New York, to Italian parents Connie (Cungie) and Carmine DeFalco, or Frank, as Dad likes to be called. Cungie's family was from Sicily, and Frank's family came from Nola, Italy. Both families settled in New York City in the early 1900's after having come to America.

With both grandfathers, as well as my father, in the butcher business, I have fond memories of hanging meats, salamis, cheeses, and sawdust on the floor. Our life always revolved around the dinner table. The aroma of garlic, onions, and fresh tomato sauce filled our home daily.

Every meal was a special event, consisting of antipasto, bread, meat, pasta, and a vegetable. When we finished all of the above, and I do mean ALL, Mom would then let us have dessert as the smell of freshly brewed coffee filled the air. We weren't allowed to leave the dinner table unless our plate was empty. Needless to say, none of us were ever what you would call skinny!

I have always been inspired by my wonderful Italian parents and the example they set for us. My father worked very hard to provide for his family, while my mother worked just as hard staying home to take care of us. I loved to watch her cook in the kitchen. Everything was made from scratch and took hours and hours to prepare.

Holidays were always a blend of Italian food and traditional American custom. Thanksgiving consisted of meatballs and lasagne at noon, turkey and all the trimmings at four. Christmas was a two day feast, with a menu too long to fit on one page. Any occasion was a special event. Cungie once travelled 2,000 miles with a pan of frozen lasagne to my brother Frank who was away at college missing his mother's pasta!

I have taken on my mother's love of cooking. It has brought joy to so many over the years, so, therefore, we want to share it with others. After much encouragement from family and friends, we have re-established Annie's Gourmet Parties. Previously, we were an in home catering company, serving many loyal clients in the Las Vegas and Henderson area.

While we still offer in home catered events as in the past, we also have a local bistro, Annie's Gourmet Italian. You can call it your home away from home, a family run local place with a familiar face. We offer our Italian specialties, for casual dine in or take out. You can stop by and have a glass of DeFalco vino, enjoy a nice homecooked meal, and take home a great meal for your family.

Our bistro can accomodate groups for special events of any nature. We would be happy to help you plan your next family gathering, be it a birthday, anniversary, communion, graduation, or small wedding. Italians celebrate every occasion. If it is special to you, it is special to us ! "La Vita e Bella!" Thank you for taking the time to read about us. We look foward to meeting many new friends. Sempre familiglia!!!

Ciao,

Annie

Frank and Connie DeFalco, November, 1954



# Appetizers

**Annie's Famous Stuffed Mushrooms-** Large mushroom caps filled with a blend of sweet Italian sausage, spinach, bread crumbs, parmesan cheese, and secret spices. \$10.95

**Baked Artichoke Hearts-** Coated in Italian spices, bread crumbs, and cheeses, these artichoke hearts with stems are then baked to perfection. (4 per order.) \$11.95

**Calamari-**Breaded and deep fried squid, served with our homemade tomato sauce. \$8.95

**Fried Mozzarella** – Mozzarella sticks breaded and deep fried, served with our tomato sauce. \$7.95

**Meatballs Scampi-** Fresh ground sirloin , with added secret ingredients, sauteed in a light, buttery garlic sauce. Served with asagio cheese bread for dipping. \$10.95

**Rice Balls (Arancini Di Riso)** Sicilians have long served these for good luck and prosperity! Seasoned rice, mozzarella, peas, cheeses, and bread crumbs, deep fried to perfection. Served with our homemade tomato sauce. \$7.95 (2 per order)

**Shrimp Scampi-** Four colossal shrimp sauteed in fresh garlic, butter, and white wine, served with asagio cheese bread for dipping. \$13.95

**Stuffed Roasted Red Pepper** - Sliced fresh mozzarella filled chilled roasted red pepper with basil garnish and balsamic glaze. \$7.95

## Share a Platter.....

**Aunt Mary's Antipasto Platter-** Italian dry salami, pepperoni, ham, turkey, provolone, fresh mozzarella, roasted red peppers, artichoke hearts, and green olives , drizzled with imported balsamic glaze. Served with asagio cheese bread. \$12.95

**Blackberry Walnut Brie-** Sliced French brie served over cheese bread, drizzled with warm maple syrup, brown sugar, walnuts, and fresh blackberries. \$12.95

**Cheese and Fruit** – Brie, grana padano, gouda, grapes, berries, and gourmet crackers. \$12.95

**Fresh Fruit Platter-**Assortment of fresh fruits in season. \$10.95

**Shrimp Cocktail** - Four colossal shrimp, with cocktail sauce, lemon wedges, and crackers. \$12.95

**Vegetable Crudites-** Fresh raw garden vegetables, with ranch and Italian dips. \$10.95

# Salads

**Caesar Salad**- Crisp romaine lettuce tossed with caesar dressing, shredded parmesan, and grated romano, topped with roasted croutons and shaved parmesan, served in a large chilled bowl. \$8.95

Add Chicken for \$2.95, Shrimp \$5.95

**Caprese Salad** - Slices of fresh whole milk mozzarella and vine ripened tomatoes, layered atop imported balsamic glaze, and garnished with fresh basil sprigs. \$9.95

**Italian Garden Salad** - Organic Mixed greens tossed with creamy Italian dressing, topped with cucumber, kidney beans, tomato, pepperoni, red onions, shredded parmesan cheese, and french fried onion crispers.

\$10.95 Add Chicken \$2.95 or Shrimp \$5.95

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A 20% gratuity will be added to parties of 10 or more.\*\* Split Dinner Charge \$7 per guest

# Entrees

All entrees served with pasta side and fresh bread. Add a caesar salad \$2.95, Italian garden salad \$3.50

**Chicken Marsala** - Chicken breasts pounded and floured, then sautéed in butter, olive oil, marsala wine, and sliced mushrooms. \$14.95

**Chicken Mediterranean**- Chicken breasts lightly floured and sautéed in butter, garlic, and olive oil, topped with artichoke hearts and sundried tomatoes. \$14.95

**Chicken Parmigiana**- Tender breast of chicken coated in bread crumbs and Italian herbs, sautéed in olive oil, then baked with ricotta, mozzarella, and parmesan cheeses. Topped with our homemade tomato sauce. \$14.95

**Chicken Piccata**- Chicken breasts pounded and floured, then sautéed in lemon butter, white wine, and capers. \$14.95

**Eggplant Parmigiana**- Freshly sliced eggplant coated and fried in Italian herbs and bread crumbs, topped with mozzarella, parmesan cheese and our homemade tomato sauce, then baked to perfection. Nobody makes it like Grandma Cunjie!!! \$15.95

**Sausage and Peppers** - Mild Italian sausage, onions, and colored peppers sautéed in virgin olive oil, fresh garlic, and spices. A traditional New Yorker favorite dish! \$14.95

## Vitello

Our veal is Organically fed and raised in Amish country, Pennsylvania. We are proud to offer our guests this rare selection and guarantee it will melt in your mouth .

**Served with side of spaghetti unless otherwise requested.**

**Veal Marsala-** Thinly sliced pieces of veal, lightly dredged in flour and sautéed in butter, marsala wine, and sliced mushrooms. \$18.95

**Veal Parmigiana** – Thinly sliced veal coated in bread crumbs, sautéed in olive oil, then baked with ricotta, mozzarella, and parmesan cheese. Topped with our homemade tomato sauce. \$17.95

**Veal Piccata-** Thin Slices of veal sautéed in lemon butter, white wine, and capers. \$18.95

**Veal and Peppers-** Slices of veal sautéed in virgin olive oil with colored peppers and onions. \$17.95

## Pastas

**All pasta dishes come with caesar salad and fresh bread.**

**Baked Rigatoni-** If you are familiar with baked ziti, this is our family's version. Thicker fluted pasta shells, topped with four cheeses, our tomato sauce, then baked. Grandpa's favorite. \$13.95 Add in meat or sausage for an additional \$2.95.

**Rigatoni Roberta** – Freshly sliced eggplant coated and fried in bread crumbs, layered between rigatoni, topped with parmesan, ricotta, mozzarella, and tomato sauce. Baked to perfection. \$17.95

**\*\*Baked Rigatoni and Rigatoni Roberta are baked fresh to order and take a little extra time because of this.\*\***

**Fettucini Alfredo-** Thicker long pasta noodles topped with our homemade rich, creamy cheese sauce. \$13.95 Add Chicken \$2.95, Shrimp \$5.95 Vegetables \$3.95

**Lasagne-** Grandma Cungie layers pasta noodles with ricotta, mozzarella, romano, and parmesan cheeses, then tops each layer with homemade tomato sauce. Baked to mouthwatering perfection. Forego the diet, all the cheeses are whole milk Polly-O ingredients ONLY, sorry no low fat versions available. \$15.95 Add in meat or sausage for an additional \$2.95

**Pasta Mediterranean** – Your choice of pasta tossed with sautéed chicken breast, fresh garlic, artichoke hearts, and sundried tomatoes. \$14.95

**Potato Gnocchi** – Soft dumplings sautéed in a light butter sauce seasoned with garlic, rosemary, and fresh basil. \$12.95

Rigatoni or Spaghetti and Meatballs- Your choice of pasta topped with our homemade tomato sauce and two homemade meatballs, or meat sauce. \$13.95

Shrimp Scampi Pasta- Four colossal shrimp sautéed in garlic butter and wine, served over a bed of pasta. Select from Angel Hair, Fettucini, Spaghetti, or Rigatoni. \$17.95

Tortellini Alfredo- Ricotta stuffed pasta rounds topped with our homemade rich creamy cheese sauce. \$14.95 Add Chicken \$2.95, Shrimp \$5.95 Vegetables \$3.95

## Sides

Small Caesar Salad	4.95	Meatballs (2)	3.95	Steamed Vegetables	4.95
Small Garden Salad	5.50	Sausage Link	3.50		

## Desserts

We offer a variety of desserts. Please see our dessert menu for selections.

Kid's Meals \$8.95 Soft Drink or Glass of Chocolate Milk Included

Chicken Fingers

Fettucini Alfredo

Spaghetti and Meatball with Tomato Sauce or Butter

*Pet Meals \$6.95 (Patio Dining Only) 2 Meatballs or Chickenballs and Frozen Yogurt Dessert*

**\*\* Daily Senior Specials 55+ \*\* \$10.95**

Includes Caesar Salad, Bread

Tuesday- Tortellini Alfredo

Wednesday- Lasagne

Thursday- Sausage and Peppers

Friday- Fettucini Alfredo

Saturday- Spaghetti and Meatball

\*\* (No substitutions or splitting) \*\*

**Soft Drinks \$2.75**

Coke, Diet Coke Sprite,

Root Beer, Mr. Pibb, Light Lemonade

**Gold Peak Iced Teas**

Sweetened, Unsweetened,

Green, and Raspberry

Panna and Pelligrino Premium Bottled Water \$3.50

Coffee, Vanilla Cappucino, and Hot Teas \$2.50

**Happy Hour Specials from 4 till 6 Tuesday thru Saturday**

*\$1 off Wine by the Glass or Any Beer, \$3 off any bottle of wine*

# Take Home

\*\*\*We suggest ordering takeout trays 24 hours in advance to ensure availability.\*\*\*

## Half or Full Trays

Half Trays Serve 4-6 Full Trays serve 8-12

Add Caesar Salad and Bread for \$15 Half Tray, \$25 for Full Tray

Lasagne \$50/\$75

Add Meat \$55/\$80

Baked Rigatoni \$40/\$65

Add Meat \$45/\$70

Spaghetti and Meatballs \$35/\$60

Tortellini Alfredo \$50/\$75

Chicken Marsala, Mediterranean, Parmigiana, or Piccata \$45/\$70

Eggplant Parmigiana \$40/\$65

Sausage and Peppers \$50/\$75

Veal and Peppers \$60/\$85

## Extra Sauce

Tomato Sauce \$8.95 Per Quart Alfredo Sauce \$9.95 Per Quart

\*\*Let Us Cater Your Next Special Occasion\*\* On and Off Site Catering Available

Buon Appetito!!