

“★★★★! Contains enough warmth and humanity to fill a dozen multiplexes.”

– TOP CHEF JUDGE TOBY YOUNG IN THE LONDON TIMES



# RECIPES FROM THE DIRECTOR OF MID-AUGUST LUNCH

## FILETTI DI PERSICO CON PATATE

8 medium sized perch filets  
2 lbs. potatoes, sliced very thin  
2 tablespoons extra virgin olive oil  
2 pinches of dried oregano  
1 sprig Rosemary  
Salt  
pepper

Set the oven to 400 degrees. Oil a large baking tray very well. Line the tray with a single layer of the thin-sliced potatoes. Add salt and pepper and arrange 4 filets on top of the potatoes. After a further round of oil add the rest of the filets, salt, pepper, oregano and a sprig or rosemary. Cook for 30 minutes 20 or until the potatoes are well browned, not golden.

To go with this meal Gianni recommends white wine:  
Chablis (from Burgundy), Pigato (from Liguria)

## PASTA AL FORNO

1 lb. mezze rigatoni  
1 carrot, medium sliced  
1 celery stalk, medium sliced  
1 onion, thinly but not extremely thinly sliced  
1/4 lb. of pancetta, diced  
1 link of pork sausage  
1/2 cup of white wine  
2 cups of crushed tomatoes or 2 lbs. fresh tomatoes, the best quality you can find  
3/4 lb fresh mozzarella, sliced medium thickness  
1/4 lb. grated parmesan  
Fine bread crumbs, either fresh or from an Italian grocery  
Salt

Set the oven to 400 degrees. Prepare the ragu: saute the celery, carrot and onion until the onion is softening; add the pancetta, sausage meat broken into pieces; and the white wine. When the wine is evaporated, add the crushed tomatoes and salt and cook over low heat for about 30 minutes. At the 15 minute mark start boiling the water for the pasta. If the sauce becomes too dry add a ladle of warm water.

Cook the pasta in abundant salted water for about 6 minutes. Drain, stop the cooking under a jet of cold water, and mix in a bowl with the ragu.

Take a 9" square baking tray, cover the surface with bread crumbs and pour half of the pasta mixture. Over that put a layer of mozzarella slices and a sprinkling of Parmesan. Add the rest of the pasta and the remaining Parmesan. Reduce oven to 375 degrees and bake for 30 minutes.

To go with this meal Gianni recommends red wine:  
Ribolla gialla (from Friuli), Montefalco (from Umbria)



**MID-AUGUST  
LUNCH**

(Pranzo di Ferragosto)

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