

# MENU



## White Pizza with Porcini Boschetto and Potato

91017  
6/28 oz/cs  
Boletus in Oil & Herbs

### White Pizza with Porcini Boschetto and Potato

- 1 oz Grated Parmesean Cheese
- 4 oz MENU Porcini Boschetto
- 2 oz Heavy Cream
- 2 oz Cream Cheese (softened)
- 3 oz Mozzarella Cheese (shredded)
- 2 oz Potatoes (boiled)
- Pizza Dough (Ready Made)

### White Pizza with Porcini Boschetto and Potato

In a bowl mix heavy cream with cream cheese and blend well. Peel skin from boiled potatoes and slice. Lay out ready made pizza dough and spread the cream cheese mixture on top. Spread mozzarella cheese on cream, then add boletus in oil & herbs and potatoes. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesan cheese.



91036  
6/27 oz/cs  
Porcini Cream

## Crostini with Porcini Cream & Pancetta

### Crostini with Porcini Cream & Pancetta

- 1 Ciabatta Bread
- 2 slices Pancetta (julienned)
- 2 oz MENU Porcini Cream
- Villa Manodori Rosemary Infused Olive Oil

### Crostini with Porcini Cream & Pancetta

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven. Pan fry pancetta until crispy and set aside. Top ciabatta bread with porcini cream and spread, top with crispy pancetta and serve.