***Mussels Posillipo***

***Ingredients***

* *EVO*
* *1 tablespoon hot red pepper flakes*
* *10 garlic cloves*
* *1 qt plum tom. sauce*
* *1 cup dry white wine*
* *6 lb. Mussels (debearded & scrubbed)*
* *1 bunch of parsley*
* *1 loaf of Italian bread*
* *Salt and freshly ground black pepper*

***PREPARATION***

*Wash the mussels, removing all debris and beard.*

*Put a large skillet on the stove with 3 tbsp. EVO, garlic and some chopped parsley. Warm up a little, then add the mussels and the white wine, allowing to reduce. Cover with a lid and take off the heat once the shells have opened. Allow to slightly cool down, then discard all the mussels that didn't open.*

*Strain the cooking liquid and set aside.*

*In a frying pan, sauté the garlic in EVO, add tom. sauce, a pinch of salt and a little pepper. Simmer over a low heat for a few minutes.*

*Add the mussels and their cooking liquid to the tomato sauce. Continue cooking over a low heat for a few minutes, until the liquid has reduced a bit.*

*Just before serving, add some more black pepper and freshly chopped parsley.*

***Shrimp Scampi***

***Ingredients***

* *2 lb. shrimp*
* *5 tablespoons EVO*
* *10 garlic cloves*
* *salt and pepper to taste*
* *½ bunch chopped parsley*
* *1 cup of dry white wine*
* *½ tablespoon of crushed hot pepper*
* *3 lemons*
* *¼ lb. butter*

***PREPARATION***

*Heat EVO in a heavy large skillet over medium-high heat, add chopped garlic and sauté for a 1-2 minute. Add the shrimp and sauté for about 1-2 minute on both sides and when lightly pink set aside the shrimp.*

*To the same skillet add butter, lemon juice, white wine, and crushed hot pepper and simmer until sauce reduce by half.*

*Combine shrimp and any accumulated juices to the mixture; toss to coat and cook for about a minute so the flavors meld together. Stir in the parsley, and season with black pepper to taste, and serve.*

***Linguine Clams***

***Ingredients***

* *3 Lb. linguine*
* *12 tablespoons extra-virgin olive oil*
* *8 cloves garlic thinly sliced*
* *6 lb. Manila clams*
* *1 tablespoon plus 1 teaspoon red pepper flakes*
* *2 cups dry white wine*
* *1 bunch parsley*
* *Salt and pepper*
* *½ cup toasted breadcrumbs*
* *3 anchovies*

***PREPARATION***

*In large pot over moderately high heat, combine 8 quarts of water bring to boil and salt. Then add linguine and cook 3 minutes short of al dente according to package directions (pasta should still be quite firm).*

*Meanwhile, in large sauté pan over moderately high heat, heat 10 tablespoons EVO, add garlic and sauté until just golden. Add red pepper flakes, anchovies and let simmer for couple of minutes, then add clams and sauté 1 minute. Add wine and ½ cup parsley and simmer, uncovered, just until clams open. As soon the clams are open, take them out and set aside.*

*Reserve 1 cup cooking water, then drain linguine and add to pan. Simmer, tossing occasionally, sprinkle breadcrumbs until linguine develop creamy sauce. If necessary, add some of reserved cooking water to keep moist. At this moment combine clams with the pasta, add remaining parsley, black pepper, tossing to coat. Serve immediately.*

***Tuna over Sicilian Salad***

***Ingredients***

* *Extra-virgin olive oil*
* *12 ahi tuna steaks (1 inch thick)*
* *1 cup soy sauce*
* *1 cup Mix peppercorn*
* *3 lemons*
* *1 fennel head*
* *2 radicchio head*
* *4 Belgium endive heads*
* *1 lb. cherry tomatoes*
* *3 tbs dry oregano*
* *1 bag baby arugula - 16 oz.*

***PREPARATION***

*Heat grill to medium-high flame.*

*Marinate the tuna steaks (about 1 inch thick) with soy sauce for about 10-15 minutes.*

*Coat tuna steaks lightly with fresh grounded mixed peppercorn on both sides.*

*Sear tuna for 2.5 minutes on each side for medium rare.*

*Remove the steak from the grill, place on a large wood cutting board, slice the steak into 3/4-inch slices and serve.*

*As a side serve Sicilian salad.*

***Madeira pears with vanilla Gelato***

***Ingredients***

* *8 pears*
* *10oz. Madeira wine*
* *16 oz. water*
* *1 cinnamon stick*
* *6 oz. sugar*
* *Vanilla ice cream*

***PREPARATION***

*Take the wine, the sugar, the water and the cinnamon stick to boil for about 10 minutes in low fire.*

*Dive the pears in the wine syrup and let them cook for about 40-45 minutes. Be careful not to overcook the pears.*

*Transfer the pears to a deep plate and keep cooking the wine syrup until thicken. Halve & core the pears. Sprinkle them with the wine syrup. Let them cool to room temperature and serve them with a scoop of vanilla ice cream and top with berries.*