

Dining With the

Stars



Pair cinematic classics with Italian food and wine for a night to remember

FAMILY FEATURES

Want to create a memorable evening? Bring the glitz and glamour of the silver screen into your own home by hosting an elegant, Italian-themed dinner-and-a-movie party, complete with great food, fine wines and a stirring film. Start with a favorite classic Italian film and use that as a springboard for the rest of your night. Add in thoughtfully chosen food, wine and décor for the full red-carpet treatment. The recipes featured here are simple, but sophisticated. Grilled Polenta With Roasted Portobello Mushroom Sauce features crisp, seared polenta wedges with a zesty tomatomushroom topping. (And, best of all, it can be made ahead and finished on the grill at the last minute for an easy appetizer or side dish.) Tuscan Chicken With Garlic and Capers takes thinly-pounded chicken breasts, tosses them lightly in flour and seasonings and lightly sautés them. A savory sauce of white wine, garlic, capers, anchovies and a premium prepared pasta sauce, such as Classico, comes together quickly on the stovetop.

Want to guarantee an award-winning performance at your motion picture soiree?

Follow these simple planning tips:

- **Pick a mood movie:** Italian classics run the gamut from thrilling to romantic to comedic to dramatic. "Roman Holiday," "The Big Night," "Moonstruck," "Cinema Paradiso" and "The Good, The Bad and the Ugly" are just a few options.
 - **Invite friends and family:** Nothing says Italian like a big family meal. Fill the house with your favorite people and use the movie as a springboard for lively conversation.
 - **Select favorite recipes to complement the movie:** Pick a family favorite, or try a recipe you've always wanted to make. With so many choices of delicious Italian foods, you can't go wrong.
 - **Offer wine:** Consider having at least one red and one white wine available to guests. Italians wouldn't think of having a meal without a glass of wine. Castello di Gabbiano, a 12th-century wine estate located in the heart of Tuscany's renowned Chianti district, offers food-friendly wines such as Pinot Grigio and, of course, Chianti.
- With a little planning and preparation, you'll only have one thing left to do on movie night: Sit back, relax and let the accolades roll in. But, be prepared. Your guests will likely ask for an encore.

Gabbiano to Host Outdoor Movie Screenings

Castello di Gabbiano and Arts Fighting Cancer have joined forces to create a series of outdoor movie nights in cities throughout the U.S. "Gabbiano Nights" screenings bring a series of timeless Italian films to life on the big screen at outdoor, drive-in style venues. After the films, live cooking demonstrations are held, showcasing dishes inspired by America's favorite Italian movies, paired with authentic Tuscan wines from Gabbiano. A portion of the proceeds from the screenings goes toward the Cancer Relief Fund. Food and wine lovers across the country can help too: Visit www.gabbiano.com to download free recipes inspired by Italian movie classics. For every click, Gabbiano will donate \$1 to the fund.

Tuscan Chicken With Garlic and Capers

Makes 4 servings

- 4 boneless, skinless chicken breasts, pounded to 1/2 inch thick
- Salt and freshly ground pepper
- All-purpose flour
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1 onion, finely chopped
- 1/2 cup Gabbiano di Castello or other dry white wine
- 2 tablespoons capers
- 2 anchovy fillets, finely chopped, optional
- 1 jar (26 ounces) Classico di Napoli Tomato and Basil Pasta Sauce
- Chopped fresh parsley, basil or oregano

Season chicken with salt and pepper and lightly toss in flour. In large saucepan, heat oil over medium-high heat. Add chicken and cook until golden and no longer pink inside, about 2 to 3 minutes per side. Remove chicken and set aside. Add garlic and onion to saucepan. Cook until softened, about 6 to 7 minutes. Stir in wine, and cook until wine has nearly evaporated. Add capers, anchovy fillets, if using, and pasta sauce. Simmer 3 to 4 minutes. Return chicken to saucepan and heat through. Top chicken with sauce and parsley or other herbs. Serve over mashed potatoes, steamed rice or cooked pasta, if desired. **Variation:** Stir a few minced olives into sauce for an additional layer of flavor.

Grilled Polenta With Roasted Portobello Mushroom Sauce

Makes 6 servings

- 4 cups water
- 1 tablespoon salt
- 1 cup cornmeal
- 1/4 cup butter, divided
- 1/3 cup freshly grated Parmesan cheese
- 1 jar (26 ounces) Classico di Toscana Portobello Sauce

In medium saucepan, bring water and salt to a boil. Gradually stir in cornmeal and half the butter. Cook over low heat, stirring constantly, 20 minutes. Mixture will become quite thick. Stir in remaining butter and cheese. Pour cooked polenta evenly into 8-inch square baking dish, lined with parchment paper. Cool completely, then chill until firm. Slice into 12 wedges. Place polenta wedges on greased grill over medium heat. Cook on both sides, until heated through, about 3 to 4 minutes. (The polenta wedges can be heated in a skillet instead of a grill, if desired.) In the meantime, in large saucepan, heat pasta sauce. Serve polenta with sauce over top.

For more inspired Italian dishes, visit www.classico.com.

