



# ITALIAN DELI

## Warming Instructions

### Appetizers

**Wings** – Place in 350-degree oven for 20-25 minutes

**Potato Croquettes** - Place in 350-degree oven for 20-25 minutes

**Fried Ravioli** - Place in 350-degree oven for 15-20 minutes

**Rice Balls** - Place in 350-degree oven for 20-25 minutes

**Meatballs** - Leave lid on and place in 350-degree oven for 30-35 minutes **Steamed/**

**Sautéed/Grilled/Roasted Vegetables** - Leave lid on and place in 350 degree oven for 20-25 minutes

### Chicken/Veal/Eggplant/Pork Entrees

**Chicken-Veal Parmesan/Francese/Marsala/Picatta/Sorrentino** - Leave lid on and place in 350-degree oven for 30-40 minutes

**Chicken Florentine/Scarpariello** - Leave lid on and place in 350-degree oven for 30 - 40 minutes

**Eggplant Parmesan/Rollatini/Sicilian** - Leave lid on and place in 350-degree oven for 50 – 60 minutes. Remove cover for last 10 minutes

**Sausage w Peppers/Broccoli Rabe** - Leave lid on and place in 350-degree oven for 25-30 minutes

### Seafood

**Baked/Casino/ Oreganatta Clams** - Place in 375-degree oven for 18-20 minutes

### Lasagna

**Italian Meat/Cheese/Vegetable Lasagna** - Leave lid on and place in 350-degree oven for 35-45 minutes. Remove lid for the last 10 minutes

### Pastas

**Penne alla Vodka/Pasta Pesto** - Leave lid on and place in 350-degree oven for 30-35 minutes

**Baked Ziti/Mac & Cheese** - Leave lid on and place in 350-degree oven for 40-45 minutes. Remove lid for the last 10 minutes.

**Rigatoni Broccoli Rabe/Bolognese** - Leave lid on and place in 350-degree oven for 25 - 30 minutes

**Orecchiette Broccoli Rabe & Sausage/Penne with grilled chicken, sun-dried tomato & broccoli** - Leave lid on, and place in 350-degree oven for 25 - 30 minutes

**Ravioli/Manicotti/Stuffed Shells** - Leave lid on, and place in 350-degree oven for 25-35 minutes