



TOUCH OF ITALY

FREE DELIVERY

"Home Cooking with a Gourmet Touch"
Where Local Chefs and Restaurateurs Come To Dine!

FREE DELIVERY - BEACHSIDE 5-9pm Everyday
Large Selection of Authentic Italian Entrees

SPECIAL ANNOUNCEMENT!

EARLY BIRD SPECIALS!

(Everyday from 4-6pm) **\$10⁹⁹**
11 meals only

- Spaghetti with Meatballs
- Spaghetti with Sausage
- Spaghetti Bologna (meat sauce)
- Spaghetti ai Funghi (fresh sliced mushrooms sauteed in garlic butter, white wine and fresh herbs in a marinara sauce)
- Spaghetti Aglio Olio (fresh garlic sauteed in olive oil with fresh parsley)
- Baked Lasagna
- Baked Ziti
- Baked Manicotti
- Baked Cannelloni - Meat or Spinach
- Baked Stuffed Shells
- Baked or Boiled Ravioli - Cheese or Meat

All early bird dinners are served with your choice of soup or salad & our homemade rolls

DAILY LUNCH SPECIALS
Till 3pm • Dine-In Only

\$7⁹⁹

"Buon-Appetito"
EARLY BIRD SPECIALS

SERVED 4-6pm 7 DAYS A WEEK
11 TO CHOOSE FROM
Includes soup or salad, homemade rolls and real butter.

Dine In Only **\$10⁹⁹**

CHEF'S PICK OF THE MONTH

Shrimp Scampi Style
Sauteed in fresh garlic, butter, white wine and clam juice

Now Offering
Gluten Free
Pizza &
Pasta

Having a Party?

Try one of our party platters to go.
Your choice of baked ziti or lasagna, served with salad, garlic bread or rolls.
(10 person minimum)

only **\$8⁵⁰** per person

Beachside: 4198 S. Atlantic Ave., New Smyrna Beach
(Ocean Village Square Shopping Center)

Hours:
Mon.-Thurs. 11am-9:30pm
Fri. & Sat. 11am-10:30pm
Sunday 4-9:30pm

423-8956

Regular Menu Available
Major Credit Cards Accepted

Good Housekeeping

New England Clam Chowder

Clam chowder, New England's signature seafood dish, derives its name from chaudière, the French word for "cauldron." The saltiness of clams and pork varies; taste the soup before serving and season if needed.

- 1 cup water
- 18 large (about 4 pounds) littleneck clams, scrubbed
- 3 slices bacon, chopped
- 1 medium onion, chopped
- 1 tablespoon all-purpose flour
- 1/4 teaspoon ground black pepper
- 1 pound (3 medium) all-purpose potatoes, peeled and chopped
- 2 cups half-and-half
- 1 cup milk
- 3/4 teaspoons salt or to taste

1. In a 5- to 6-quart saucepot, heat water to boiling over high heat. Add clams; heat to boiling. Reduce heat slightly; cover and simmer until clams open, 5 to 10 minutes. Transfer clams to a bowl as they open. Discard any clams that have not opened.

2. When cool enough to handle, remove clams from their shells and coarsely chop. Discard shells. Strain clam broth through sieve lined with paper towels into measuring cup; if necessary add enough water to equal 2 cups.

3. In same clean saucepot, cook bacon over medium heat until lightly browned. With slotted spoon, remove bacon to paper towels. Add onion to drippings in pot; cook, stirring occasionally, until tender, about 5 minutes. Stir in flour and pepper until blended; cook 1 minute. Gradually stir in clam broth until smooth. Add potatoes; heat to boiling. Reduce heat; cover and simmer until potatoes are tender, about 15 minutes.

4. Stir in half-and-half, milk and chopped clams; heat through (do not boil). Stir in bacon. Taste for seasoning; add salt as needed. Makes about 6 cups.

* Each serving: About 371 calories, 22g total fat (11g saturated), 77mg cholesterol, 534mg sodium, 24g total carbohydrate, 18g protein.

For thousands of triple-tested recipes, visit our website at www.goodhousekeeping.com/food-recipes/.

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