

# Coppola Rosso & Bianco Pinot Grigio

## Mama Coppola's Quick Spaghetti or Linguini with Clams Al Bianco

- 10 to 20 clams
- 3 or 4 garlic cloves, chopped
- 3/4 cup oil
- 1/2 cup parsley, chopped
- 1 lb. spaghetti or linguini
- Black pepper if desired

Place clams in pan. Pour oil, garlic and parsley over clams. Cover pan. Cook over medium flame to allow clams to open. Allow to cook for 8 more minutes after clams open. Boil spaghetti al dente and strain. Pour clam liquid over pasta and top with open clams.

Serves 4 to 5 people.



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# Coppola Rosso & Bianco Rosso

## Mama Coppola's Meatball Neapolitan Style with or without Raisins and Pinenuts

- 1 lb. chopped meat
- 2 eggs
- 1 tablespoon raisins
- 1 tablespoon pine nuts
- 1/4 cup Parmesan cheese, grated
- 1/2 cup seasoned breadcrumbs
- 1 tablespoon parsley, chopped
- 1 teaspoon garlic, chopped
- 1/4 cup frying oil
- Salt and pepper to taste

Mix all of the above together except oil (hold for frying). Form into balls. Put frying oil in pan. When oil is hot, add meatballs and brown on all sides. Remove and set aside.

Serves 4 to 5 people.



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# Coppola Rosso & Bianco Chardonnay

## Mama Coppola's Fried Shrimp in Shell

- 1-1/2 lbs. unshelled shrimp
- 2 eggs, beaten well
- 1-3/4 tablespoons flour
- 1/2 teaspoon salt
- Oil

Mix eggs, flour and salt into a smooth butter. Remove legs from shrimp but do not shell. If butter is too thick, gradually add water to it. Dip shelled shrimp into butter and fry in hot oil until pink in color. Drain and serve.



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# Coppola Rosso & Bianco Moscato

## Quick Cannoli Alla Sofia Coppola

- 1 box of ice cream sugar cones
- 1 lb. ricotta
- 1/2 cup powdered sugar
- 1/4 cup of chocolate pieces
- 1 teaspoon chopped lemon peel
- 1 teaspoon chopped orange peel
- Several Maraschino cherries, cut in half
- Few drops of almond or vanilla extract
- 1/4 tablespoon powdered sugar to sprinkle over cannoli before serving

Mix ricotta with powdered sugar. After mixing well, add chocolate, lemon, orange peel, and extract. Take 8 to 10 sugar cones and with a surrogated knife cut off ends. Pack from each end the mixed filling. Place half a cherry on each end. Serve dusted with powdered sugar. You can freeze the mixture and serve later with the fresh crisp sugar cones.

Serves 12 people.



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# Coppola Rosso & Bianco Shiraz

## Mama Coppola's Braciole with Rich Tomato Sauce

- 2 lbs. top round steak or beef roast that you can slice yourself
- 1 cup oil
- 1/3 cup pine nuts
- 2 hardboiled eggs, sliced
- 1 cup red wine
- 1 large can tomatoes, crushed in blender
- 1 can tomato paste
- 1/2 medium onion, sliced (used to make tomato sauce)
- 1/2 cup parsley, chopped (to be used for sauce and slices of beef)
- 2 garlic cloves, chopped
- 1/4 cup cheese, grated
- 2 slices boiled ham, diced
- 2 tablespoons basil, chopped (fresh if possible)
- 1/2 teaspoon of oregano
- 1 or 1-1/2 lbs of pasta of your choice
- Salt and pepper to taste

Pound the slices of beef between two sheets of wax paper into thin slices. Remove from wax paper and lay each slice of meat on your work board or table. Put the following on each slice: a little chopped garlic, pine nuts, salt and pepper to taste, few slices of hard boiled egg, 1/4 cup parsley, and ham. Sprinkle a little grated cheese on top of each one. Roll each full slice carefully and tie securely with clean white string. Fry each roll in hot oil and brown on all sides. Remove from pan and set aside.



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