

Recipes from DeMarco's Italian Grill

Scampi Aioli

Featured in our dinner menu.

The marriage of fresh garlic and olive oil in a critically acclaimed love story in which mild feta whispers sweet notions of tomatoes, olives, scallions and spinach in a union too good to be true!

16 large prawns or 20 medium shrimp

1/4 cup olive oil

4 garlic cloves, crushed

1/2 lemon

1/2 cup dry white wine

4 cups fresh spinach leaves

1/4 cup tomatoes, diced

1/4 cup black olives, sliced

1/2 cup feta cheese

1/8 cup scallions

salt

white pepper

1/8 cup asiago cheese

Shell and clean scampi or shrimp. Wash under cold water and pat dry. Heat olive oil in sauté pan. Add shrimp and garlic and sauté over medium heat until shrimp is slightly pink. Squeeze lemon and add white wine. When wine is reduced by half add spinach leaves, tomatoes, black olives, feta cheese and scallions. Season with salt and white pepper to taste. Sauté a few minutes longer and remove from heat. Place in serving bowl and garnish with asiago cheese.

Serves four

Beef Brasato

Featured in our evening menu

Amend your dining habits with this ceremonially grand dish of lean braised short ribs...Osso Bucco style with an unmistakable flavor of Barolo wine.

4 lean short ribs of beef
1/2 cup flour
1/4 cup olive oil
salt
black pepper
1/2 cup Barolo wine
1 tablespoon fresh garlic
1 medium onion, sliced
2 tablespoons fresh parsley, chopped
2 cups fresh tomato sauce
1/2 cup parmesan cheese, freshly shredded

Coat short ribs with flour. Heat oil in sauté pan. Place short ribs in sauté pan and sear until brown on both sides. Season with salt and black pepper to taste. Remove and place in baking pan without cover. Place in oven and braise about 40 minutes at 375 degrees.

In saucepan, combine fresh tomato sauce, onion and parsley. Heat and simmer about 20 minutes. Add Barolo wine and parmesan cheese. Simmer 5 minutes longer.

Remove from heat.

Pour sauce over short ribs and cover tightly. Bake in oven for 2 hours at 375 degrees.

Serves four