



# Foodservice Starters & Appetizers Menu Idea Book

for Dine In, Takeout and Delivery Menus





At Rosina, we create our authentic Italian products with real, simple ingredients and family recipes passed down from generation to generation. Each ingredient is carefully selected and highlighted in each and every flavorful recipe that we create. All of our Italian inspired creations are frozen fresh to ensure that you are getting the best products, every time.

In this Foodservice Starters and Appetizers Menu Idea Book edition, we have selected many delicious, easy to make recipes that can be used for dine in, takeout and delivery menus. Our products are very easy to prepare, so creating delicious Italian inspired menus for your business will be effortless. From our table to yours, we hope you enjoy each of these flavorful menu ideas as much as we have enjoyed creating them for you.

## Real Italian Style Recipes

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Item# 40108-00

## Buffalo Style Meatball Sliders

Servings: 2 | Total Time: 40 Mins



### Ingredients

4 Each Rosina Bella Italian Beef & Pork Meatballs, (2 oz. Size),  
Item# 40108-00

4 slider rolls  
1 (12 oz.) bottle Buffalo style wing sauce  
½ cup crumbled bleu cheese crumbles  
1 cup baby arugula

olive oil  
salt and black pepper, to taste  
blue cheese dressing (optional)

### Directions

In a large sauce pot with a lid combine the frozen meatballs with the buffalo style wing sauce, mix to evenly coat meatballs in sauce and cover with a lid. Cook over medium-low heat for 25-30 minutes or until hot, stirring occasionally. To serve toss the arugula with a drizzle of olive oil in a bowl, season with salt and black pepper. Plate the arugula salad and add the meatballs to the bottoms of slider rolls and top with the bleu cheese crumbles and top half of the slider rolls. Secure with toothpick and serve immediately.

## Toasted 4 Cheese Ravioli with Marinara Sauce



Servings: 2 | Total Time: 10 Mins

### Ingredients

16 Each Celentano Medium Square Toasted 4 Cheese Ravioli,  
item #48-48461

½ cup marinara sauce, warmed  
1 tablespoon parmesan cheese (shredded)  
½ tablespoon freshly chopped parsley (optional)

### Directions

Preheat a deep fryer to 350°F. Cook ravioli for 1½ - 2 minutes until golden brown (internal temperature should reach 165°F). Serve ravioli with the marinara for dipping optional to garnish ravioli with shredded parmesan cheese or fresh chopped parsley.

**Alternate Cooking Method:** Preheat oven to 400°F. On a foil lined sheet pan sprayed with cooking spray add frozen toasted four cheese ravioli and bake for 8- 10 minutes.



Item# 48-48461



Item# 40849

## Sapore Grande Meatballs with Trio of Sauces



Servings: 2 | Total Time: 40 Mins

### Ingredients

- 6 Each Rosina Sapore Grande Premium Beef & Pork Meatballs, (1 oz. Size), Item# 40849
- 1 cup baby arugula
- 1/3 cup marinara sauce
- 1/3 cup barbecue sauce
- 1/3 cup sweet chili sauce
- olive oil
- salt and black pepper, to taste

### Directions

Pre-Heat oven to 350°F. Arrange Frozen meatballs on baking sheet and bake 25-30 minutes. Meanwhile warm dipping sauces for serving. To serve toss the arugula with a drizzle of olive oil in a bowl, season with salt and black pepper. Plate the arugula salad and top with skewered meatballs. Divide sauces into ramekins for serving. Serve immediately.

## Skillet French Onion Meatball Bake



Servings: 8 | Total Time: 50 Mins

### Ingredients

- 1.5 lbs. Rosina Swedish Beef, Pork & Chicken Meatballs, (0.5 oz. Size), Item# 40053
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 4 cups (1/4 inch thick) sliced onions (about 2 large)
- 3 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 2 cups beef broth
- 2 teaspoons chopped fresh thyme
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 cup shredded gruyère cheese

### Directions

In a 12-inch cast-iron skillet, melt butter with olive oil over medium-low heat. Add onions and garlic; cook, stirring occasionally, until softened and lightly browned, about 25 minutes. Stir in flour; cook, stirring occasionally, for 5 minutes. Stir in broth, thyme, salt, and pepper; add in the meatballs and bring to a boil. Reduce heat; simmer until slightly thickened, about 20 minutes. Preheat oven to broil. Sprinkle cheese onto meatballs. Broil 6 inches from heat until cheese is melted and lightly browned, 3 to 5 minutes. Garnish with thyme, if desired. Serve immediately.



Item# 40053



Item# 48-48461

## Toasted 4 Cheese Ravioli & Beer Cheese Dip



CELENTANO.

Servings: 4 | Total Time: 15 Mins

### Ingredients

**1 lb. Celentano Medium Square Toasted 4 Cheese Ravioli, Item #48-48461**

8 oz. cream cheese, softened  
 1 cup shredded cheddar cheese  
 1 cup shredded mozzarella cheese

1 cup dark beer (stout, IPA, non-alcoholic)  
 1 teaspoon chili powder  
 ½ teaspoon onion powder  
 ¼ - ½ teaspoon cayenne pepper

### Directions

Warm cream cheese in a heavy bottomed saucepan over medium heat, stirring until melted. Stir in cheddar and mozzarella cheese, beer, chili powder, garlic and onion powder, and cayenne pepper into cheese until smooth and heated through, stirring frequently for about 10 minutes. Preheat oven to 400°F. On a foil lined sheet pan sprayed with cooking spray add frozen toasted 4 cheese ravioli and bake for 8-10 minutes. Serve ravioli with beer cheese dip.

## Toasted 4 Cheese Ravioli Nachos



Servings: 6 | Total Time: 20 Mins

### Ingredients

**1 lb. Celentano Medium Square Toasted 4 Cheese Ravioli, item #48-48461**

2 cups shredded Mexican cheese  
 1 (15 oz. can) black beans, drained and rinsed  
 1½ cups salsa  
 2 cups sour cream  
 1 (12 oz.) jar pickled jalapeño, drained

3 green onions, thinly sliced  
 1½ cups frozen corn, thawed  
 2 avocados, chopped  
 ½ cup cilantro, chopped

### Directions

Preheat oven to 375°F. On a foil lined sheet pan sprayed with cooking spray add frozen toasted 4 cheese ravioli. Top the ravioli with Mexican cheese, black beans, corn, and jalapeños. Place in the oven and bake for 15 minutes. Remove from the oven and top with the salsa, sour cream, avocado, and cilantro. Serve immediately.



Item# 48-48461



Item# 40969

## Arancini with Rosina Signature Medium Chunky Italian Sausage Topping



Servings: 25 | Total Time: 60 Mins

### Ingredients

**25 Pieces Rosina Signature Medium Chunky Italian Sausage Topping - Mild, Item #40969**

½ small white onion, chopped  
1 tablespoon olive oil  
⅓ cup arborio rice  
⅓ cup white wine  
1½ cup chicken broth, warm

### Breading:

¼ cup all-purpose flour  
2 eggs, lightly beaten  
1 cup seasoned Italian breadcrumbs

### Directions

**Sausage Risotto:** In a saucepan, sauté the onions over medium heat in olive oil for 2 minutes, add the rice and cook for 1 additional minute, stirring to coat with the oil. Add the wine and cook over medium heat, stirring frequently, until almost dry. Add broth, 1 cup at a time, until the liquid is completely absorbed before adding more broth, while stirring frequently. After about 20-25 minutes, the rice will be tender. Mix the cheese into the rice and stir until the cheese has melted. Spread the risotto on a baking sheet and cover with plastic wrap. Refrigerate for about 2 hours or until completely chilled.

**Breading Arancini Balls:** Place the flour in a shallow bowl, the eggs in a second bowl, and the breadcrumbs in a third. Preheat the oil in the deep fryer to 375°F. Line a baking sheet with paper towels. With a spoon, scoop 1 tablespoon of chilled risotto and press a piece of sausage into the center of the ball, shape into a ball with your hands, making sure it is completely covered. Dredge in flour and dip in the egg mixture, drain well, then coat with the breadcrumb. Set them aside until ready to fry. Fry about eight balls at a time in the oil, until well browned, for about 2 minutes. Drain on the paper towels. Place on a serving dish and serve with warmed tomato sauce. Serve immediately.

## Rosina Small Chunky Sweet Italian Sausage Flatbread Pizza



Servings: 2 | Total Time: 30 Mins

### Ingredients

**1 Cup Rosina Small Chunky Sweet Italian Sausage - All Natural, Item #40971**

1 lb. pizza dough, divided into two even balls  
cornmeal or flour (for dusting)  
1 cup of pizza sauce  
8 oz. fresh mozzarella, torn into bite-sized pieces, divided

½ cup red and yellow bell peppers mixed, thinly sliced  
salt and black pepper, to taste  
pizza peel or metal pizza tray

### Directions

Using your preferred method of cooking pre-heat pizza oven (deck oven, conveyor oven, convection oven, wood-fired oven) to desired cooking temperature. Let pizza dough rise and double in size. Place in a warm, dry place to rise for at least one hour. Lightly dust pizza peel with cornmeal or metal pizza tray. Working with 1 piece at a time, stretch dough, or use a rolling pin to roll each dough ball out into a long rectangle to your desired thickness. Thinner is better in this case. Transfer dough to pizza peel or metal tray and using half of each topping, top with pizza sauce, season with salt and black pepper, mozzarella, bell peppers and sweet Italian sausage. Carefully slide pizza directly into pizza oven and cook until the crust is crisp, and the cheese is melted and bubbly. Cooking times will vary depending on choice of pizza oven. Using pizza peel or a large heatproof spatula and tongs, transfer pizza to a cutting board or metal pizza tray. Slice and serve immediately. Repeat process for second pizza.



Item# 40971



## Meet Corporate Chef, Brian Muscarella

Pizza & Italian | Culinary Arts Degree

*Experience: Fine dining, personal chef, Culinary Institute instructor, C&U, R&D, product development, food safety, quality assurance*

Chef Brian Muscarella is a classically trained chef earning his Culinary Arts degree in 2008 with High Distinction. While studying under the guidance of Chef Mike Andrzejewski, proprietor of Buffalo restaurants: Winner of The Food Network's "Beat Bobby Flay." Following graduation Chef Brian took time to travel studying authentic Italian cuisine throughout Italy, attending La Vecchia Scuola Bolognese in Bologna, Italy learning the traditional methods of fresh pasta making and Bolognese tradition, food, and wine culture.

Since joining Rosina in 2012, Chef Brian Muscarella has been working hard to bring you Rosina's Real Italian Goodness with authentic, easy to prepare meals for you and your family to enjoy!



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