

AROUND TOWN— SPECIAL EVENTS, COOKING CLASSES, PUBLIC APPEARANCES

An upcoming exclusive Rolling Pin Kitchen Emporium event features Executive Chef Fabrizio Schenardi of Pelagia Trattoria, at the Renaissance Hotel, International Plaza. He will recreate Italian-Style "Tapas" (a sampling of the chef's most famous dishes) for your tasting pleasure. Schenardi will be featured at the Brandon venue on May 29,

from 6:30 – 9:00 p.m. House wines are included with this event. For information, call 813-63-2418 or go to www.rollingpinonline.com.

Fabrizio Schenardi will join the Great Chef's of Tampa Bay's, 10th annual event to be held on Saturday, April 12,

2008. The fundraiser will be held at Bayboro in St. Petersburg. This progressive party will showcase the historic revitalization of select homes along Ingleside Avenue (formerly 11th Avenue) and 12th Avenue in St. Petersburg. For more information please visit www.greatchefstb.org

RECIPE OF THE MONTH

CRUNCHY OLIVES

½ LB Ground Beef
 ½ LB Ground Veal
 ½ LB Ground Pork
 2 OZ Dry White Wine
 5 OZ Chopped Onion
 1 OZ Chopped Garlic
 1 OZ Chopped Thyme
 1 OZ Chopped Zest
 2 OZ Grated Parmigiano Reggiano Cheese
 1 Pinch Nutmeg
 30 Pc of Pitted Green Sicilian Olives (or Puglisi)
 Salt and Black Pepper to Taste

Sauté the Onion and the Garlic in a little bit of olive oil, add the 3 meats and let it roast. Then add the white wine and let it evaporate. Add salt and pepper, and then add the lemon, thyme, and finish with the cheese. Let the mix cool down, then stuff the olive.

For the breading:
 5 Eggs
 16 OZ Bread Crumbs
 12 OZ Flour

First, place the olives into the flour, then in the beaten eggs, and then finish them in the bread crumbs. Fry the olives at 325 F for two min. Serve the olives with lemon wedges.

Buon appetito!



MOTHER'S DAY 5.11.08

Come celebrate Mother's Day at Pelagia, where we will serve a Full Breakfast from 6:30 am until 11:30 am. An extended Breakfast Buffet will be offered from 11:30 am until 2:30 pm, with the addition of pancakes, waffles, Panino Style Cold Cuts on Homemade Focaccia, and Choco-

late Covered Strawberries \$ 24.00 Starting at 11:30 am, we will be serving our Full Lunch Menu, with additional specials until 3:00 pm.

Or celebrate your Mother's Day Dinner, starting at 5:30 pm, including our Full Dinner menu and specials:

Specials:

Petite Beef Filet and Figs with Roulade of Shrimp and Sole, Vanilla Lemoncello \$ 38.00

Trio of Chocolate-Hazelnut Banana Bites, Frangelico-Strawberry Cheese Cake, Sweet Petals, Citrus Coulis



HAPPY HOUR

Join us for Happy Hour every Thursday night at Pelagia Bar from 5:30 - 7:30 pm. Enjoy complimentary Stuzzichini, including Chef's Signature

Crunchy Stuffed Olives or Tomato Baguettes with Goat Cheese and Pesto. Munch on these teasers while you enjoy Signature drinks in a trendy atmos-

phere. If you are looking for a real escape, then Pelagia Bar is the place for you. Tucked in the back of Pelagia, Pelagia Bar will provide the Happy Hour

HOURS OF OPERATION

Come join us for breakfast from 6:30 am through 11:00 am, including a Full Breakfast Buffet! Our Lemon Soufflé Pancakes and Panettone French Toast are an excellent way to start your day!

Lunch will be served from 11:30 am through 3:00 pm, including our new Express Lunch. Try the Sautéed Shrimp Salad or the Grouper Sandwich. No matter what you choose, all items will sat-

isfy your afternoon!

Visit us for dinner from 5:30 pm through 10:00 pm, and try one of Chef Fabrizio Schenardi's Signature dishes. His new Seasonal dishes reflect the

